

Oenology

Microbiological control by flow cytometry

React faster!



- Gain 3 to 5 days in microbiological culture time
- Results reported the same day
- Easy handling
- Low cost in use

CyFlow® Cube 6 & OenoYeast™ kit

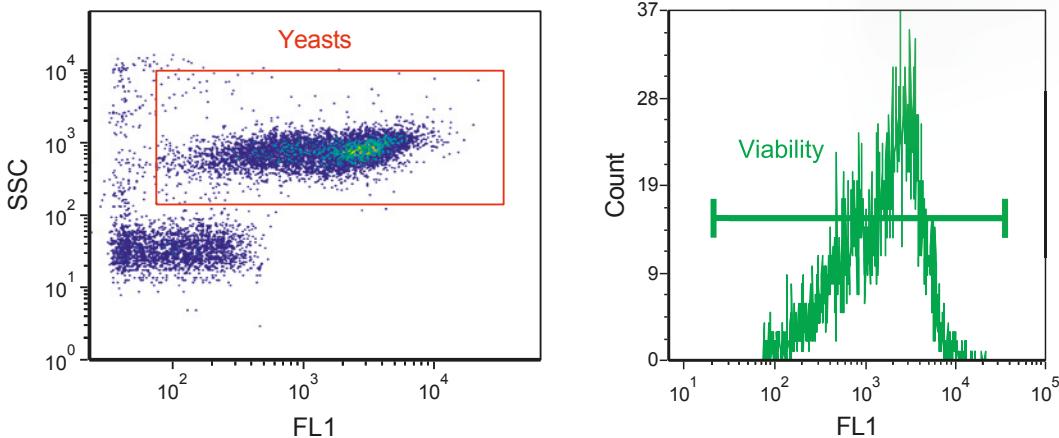
Rapid yeast counting

- Indigenous live yeasts in must
- Monitor *Saccharomyces* in alcoholic fermentation
- Monitor *Brettanomyces* after alcoholic fermentation
- Assess yeasts' metabolic activity
- Monitor yeasts in fermentation and in fermentation starters
- *Prise de mousse* (sparkling wines)



CyFlow® Cube 6

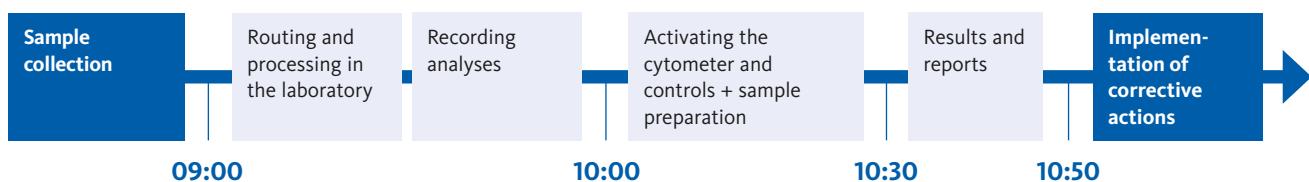
Analysis example using the OenoYeast™ kit



Live concentrations	57297 /mL
Esterase activity	1415 yeast population MFI*

*Mean Fluorescence Intensity

Typical sample processing



Sysmex order codes

Reagent	Sysmex order code	Suitable flow cytometer systems
OenoYeast™	05-6001	■ CyFlow® Cube 6 (CY-S-3060_V2) ■ CyFlow® Space (CY-S-3001R_VS01)

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