


Fermentation process control

Yeast microbial monitoring by flow cytometry

Check your performance!

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- A close-up photograph of a glass of beer with a thick, white head of foam. The beer is a golden-orange color, and the glass is covered in condensation droplets. The background is white.
- Rapid results
 - Yeast viability
 - Yeast glycogen content
 - Yeast trehalose content
 - Yeast neutral lipid content
 - Yeast cell cycle
 - Easy handling

CyFlow Cube 6 & YeastControl kits

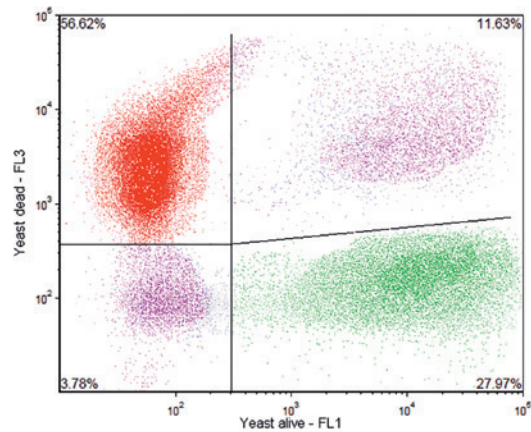
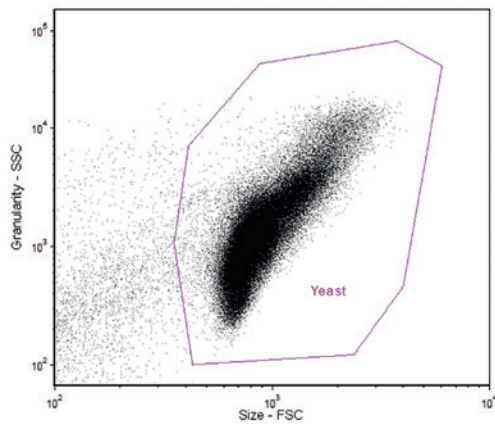
Rapid yeast counting

- Simultaneous differentiation and count of living and dead yeast cells
- Glycogen synthesis and consumption
- Trehalose as an indicator of stress resistance
- Neutral lipids as a measure of stress resistance and protection
- DNA distribution of growing yeast cultures



CyFlow Cube 6

Analysis example using the YeastControl – Viability kit



| | |
|----------------------------|-------------------|
| Yeast concentration | 108 357/mL |
| Viable yeast | 27.97% |

Sysmex order codes

| Reagent | Sysmex order code | Number of tests | Suitable flow cytometer systems |
|-------------------------------|-------------------|-----------------|------------------------------------------------------------------------------------------------------------------------------|
| YeastControl – Cell Cycle | 05-6000-01 | 50 | <ul style="list-style-type: none"> ■ CyFlow Cube 6 (CY-S-3060R_V2m) ■ CyFlow Space (CY-S-3001R_VS01) |
| YeastControl – Viability | 05-6000-02 | 100 | |
| YeastControl – Glycogen | 05-6000-03 | 50 | |
| YeastControl – Trehalose | 05-6000-04 | 50 | |
| YeastControl – Neutral lipids | 05-6000-05 | 50 | |