

food industry / microbiological testing solution



SPEED UP
YOUR
MICROBIOLOGICAL
CONTROL
AND
THE RELEASE
OF YOUR
PRODUCTS

metis

AN INDICIA TRADEMARK

Rapid microbiological analysis using flow cytometry

A FAST AND FLEXIBLE SOLUTION FOR THE MICROBIOLOGICAL TESTING OF FOOD PRODUCTS

DETECTION OF BACTERIA, YEASTS AND MOLDS
CONTROL OF RAW MATERIALS, PROCESS WATER, BULKS AND FINAL PRODUCTS

AN EFFICIENT TECHNOLOGY FOCUSED ON FOOD SAFETY

- TIME TO RESULT 24 TO 72H FOR STERILITY TESTING
- DIRECT COUNTING IN LESS THAN 1H
TVC in raw milk, process water, meat and fermented product
- LARGE SPECTRUM OF DETECTION
All viable microorganisms including Heat Resistant Sporeformers
- 10 TO 100 TIMES MORE SENSITIVE THAN ATPMETRY

OPTIMISE YOUR CONTROL STRATEGY



SAVE TIME

Save up to 7 days compared to conventional microbiological methods
Release your product faster



IMPROVE YOUR PROFITABILITY

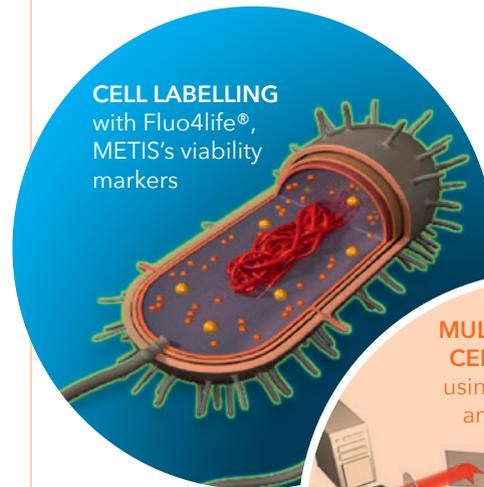
Less stock, shorter time-to-market



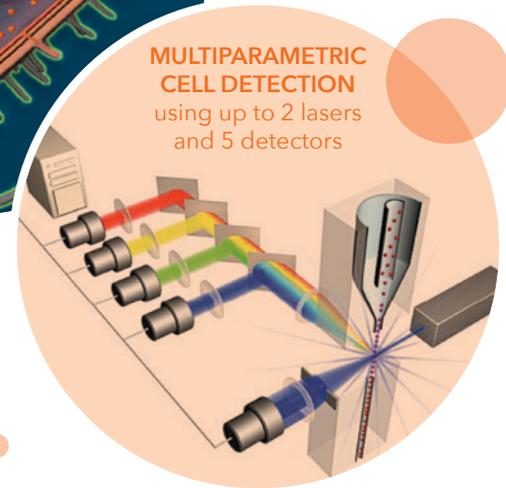
FACILITATE THE MANAGEMENT OF YOUR LAB

Streamline technicians' workload
Save space in fridge and incubator

FLOW CYTOMETRY: A HIGH PERFORMANCE TECHNOLOGY FOR COUNTING INDIVIDUAL VIABLE CELLS



CELL LABELLING
with Fluo4life®,
METIS's viability
markers



MULTIPARAMETRIC
CELL DETECTION
using up to 2 lasers
and 5 detectors

METIS has developed a unique cell labelling technology dedicated to the detection of all **viable bacteria, yeasts and mold spores**, including those growing in the presence of preservative or in processed-water. After a short incubation time of the sample, the cells are labelled with METIS's specific markers: **Fluo4life®**. The addition of **METISol blue®**, a counter-stainer, decreases non-specific signal and background noise. In the flow-cytometer, the microorganisms are aligned and viable labelled cells are counted using lasers and detectors. Results are presented directly via **METISoft®**, a clear interface that identifies contaminated or non-contaminated samples at a glance.

BENEFITS OF METIS TECHNOLOGY

COST EFFECTIVE / NO BATCH EFFECT

Use & pay only for the amount
of reagents requested for
your testing

EASY TO USE SOFTWARE METISoft®:

Positive/Negative results
at a glance



Performed with a small footprint
multiparametric flow-cytometer

FLEXIBLE & SCALABLE

Tests in tubes or plates,
Semi- or fully automated
sample processing

OPTIMISE YOUR TESTING WORKFLOW WITH A CUSTOMISED AUTOMATION

- Depending on your testing strategy and the number of tests handled per day, METIS offers several automated solutions to master your sample prep (pipeting, dilution, pooling, labelling...)
- Test up to 564 single samples in an 8-hour shift

MAINTENANCE

Light & easy to perform

HIGH THROUGHPUT

Up to 96 tests at once in
less than 90'

“For 20 years, major food industries have been using METIS’ technology to strengthen the quality control of their products.”



SIMPLE PROTOCOLS, SUITED TO THE MAJORITY OF FOOD PRODUCTS

DETAILED INSTRUCTIONS FOR EACH PROTOCOL ARE SET OUT IN PROCEDURES (SOPs)
DESIGNED FOR USER TECHNICIANS



- Raw milk
- Whole, semi-skimmed, skimmed, delactosed milk
- Flavoured milk (chocolate, vanilla, strawberry, banana)
- Concentrated milk
- Soya drink
- Vegetable drink (rice, almond, oat, coconut water, etc.)
- Soup
- High-protein content drink (diet or medical)



- Dairy cream, custard
- Vegetable cream
- Cream-based dessert
- Whole, semi-skimmed, skimmed, fat-free nature yogurt
- Flavoured yogurt and yogurt with fruit pieces (strawberry, peach, pineapple, apricot, cherry, blackberry...)
- Greek-style yogurt
- Swiss-style stirred yogurt
- Yogurt with Bifidus
- Drinkable yogurt
- Fermented milk



- Water (process or drinkable)
- Flavoured water (apple, citrus fruits, strawberry, blueberry, etc.) and diluted fruit juice
- Carbonated beverage
- Fruit juice
- Fruit juice with pulp



- Prepared baby food
- Baby soup
- Compote
- Baby milk



- Cake, sweet bread roll, milk bread, buns



- Meat (raw and processed meat, offal)
- + other applications available on request

TECHNICAL SUPPORT

A skilled team at your service
(research and application engineers)

On-site training

Detailed Standard Operating Protocols
for each application

Validation supports : IQ / OQ / PQ

Validation studies

indicia

INDICIA Production
10, avenue Pierre COT - 87350 Panazol, France
Tel. : +33 (0)5 55 42 67 00 • Fax : +33 (0)5 55 42 67 01
metis@indicia.fr
www.indicia.fr