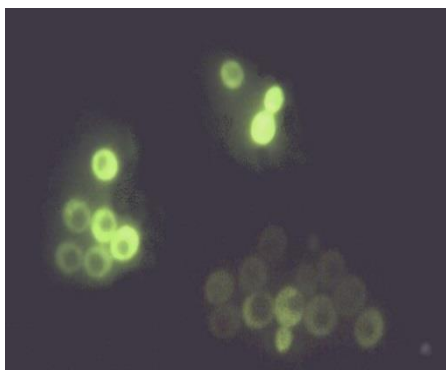


Viable yeasts count

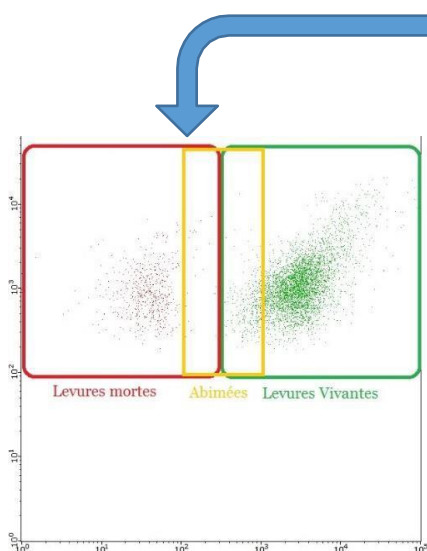
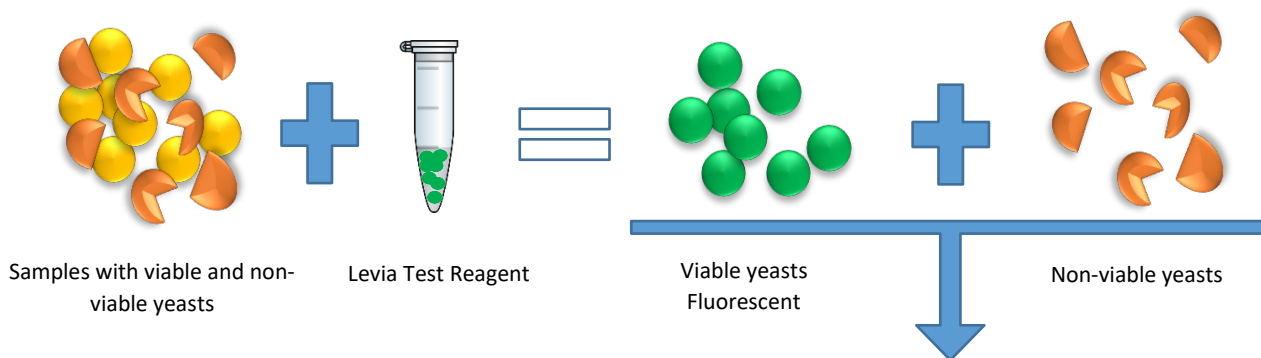


Fermentation yeasts are naturally present in soil, on fruit, and in the working environment. These yeasts are responsible for the production of alcohol and other molecules and are used in fermentation processes.

They must be **viable** to obtain the desired activity. However, with the production of alcohol or during the production processes of ferments, the yeasts will die. To evaluate the yields of an inoculum or the progress of fermentation, it is necessary to be able **to evaluate very quickly** the yeasts still alive and active.

Principle

The detection principle of this solution is **based on the enzymatic activity** of live yeasts. Only a viable yeast will be able to degrade the fluorochrome. It will be fluorescent and detectable with the flow cytometer.



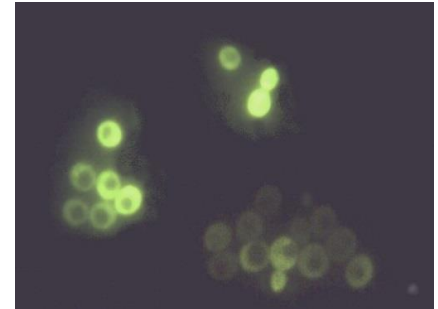
Test performed in 20 minutes



Precise concentration measurement

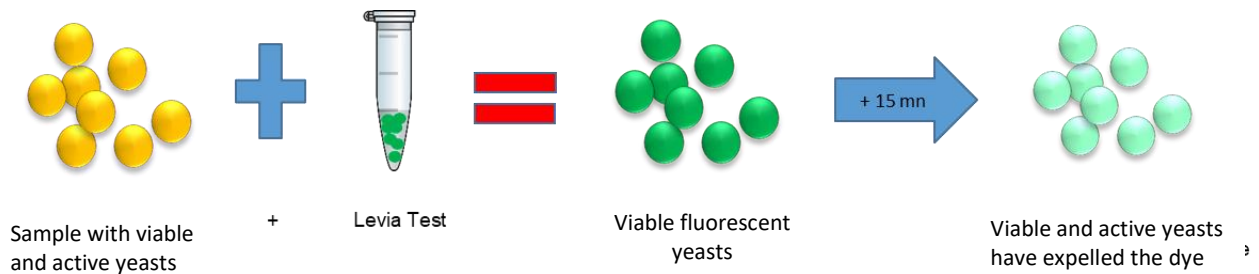
Measurement of yeasts vitality

Cell viability is not the only important data for optimal use of yeast in the production process. It is necessary to ensure that they are still able to perform the fermentation activity and therefore measure their vitality. A yeast with great vitality will be very active while an exhausted yeast will not produce anything and will be superseded by more active organisms. To evaluate the yields of an inoculum or the progress of a fermentation, it is **necessary to evaluate** very quickly the yeasts still **alive and active**.

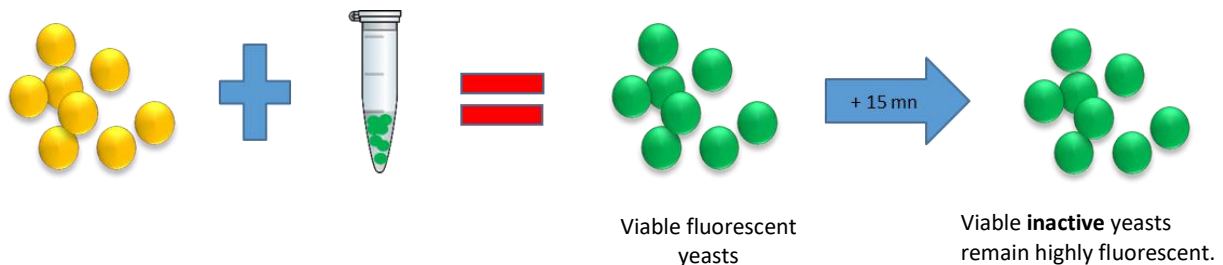


Principle

The principle of detection of this solution is based on the enzymatic activity of live yeasts and their ability to expel the dye with an active mechanism. The fluorescence ratio measured with the flow cytometer between the measurements given at two strokes reveals the vitality of the cells.



OR



Test performed in 20 minutes