Millipore®

Preparation, Separation,
Filtration & Monitoring Products

MERCK

FLASH® RT Allergen Indicator Protein Test

Cleaning Verification for Protein Removal and Allergen Control Programs.

FLASH® RT is a total protein visual test that rapidly detects protein residues left on food contact surfaces after cleaning. Protein is a difficult food residue to remove. Most allergens are proteins, so quick verification of surface hygiene helps minimize the risk of cross-contact to allergen-free products. Using FLASH® RT regularly also helps reduce the opportunity for biological contamination.

As part of a HACCP allergen management program, FLASH® RT supports process verification requirements that ensure cleaning methods, independently validated to effectively remove allergens, are consistently applied.

Used together with the MVP ICON® for ATP testing, both can be incorporated into validated cleaning procedures (SSOPs) as part of a more comprehensive HACCP management program.

To find out more, visit:
SigmaAldrich.com

A Perfect Complement to ATP Testing

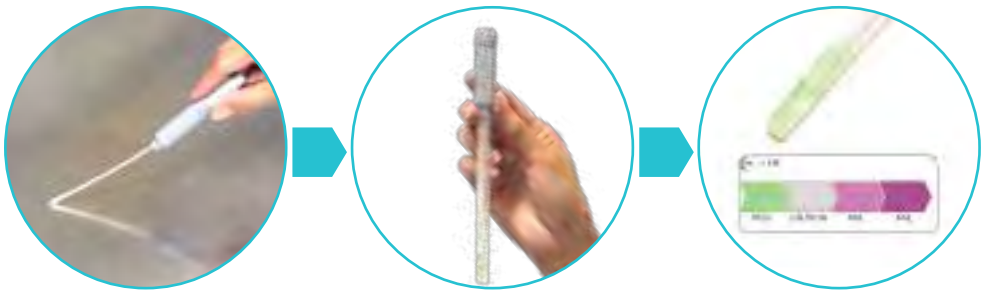
Colorimetric Assay. No Equipment Needed.

FLASH® RT is a self-contained sampling device containing a pre-moistened tip and all necessary reagents. Testing is done at ambient room temperature incubation and requires no equipment.

Manage Risks. Be Prepared. Everytime.

- Detects total protein including “Big 8” food allergens
- Rapid pass / fail result within 10 minutes
- Detects down to 20 µg total protein
- Simple online training available 24/7 with certification for audit compliance

3 Step Process. Simple.



SWAB

Sample a 4 x 4 inch (10 x 10 cm) surface

ACTIVATE

Activate swab and shake for 5 seconds

READ

Use chart to interpret result (Pass, Caution or Fail)

To place an order or receive technical assistance
In the U.S. and Canada, call toll-free 1-800-245-0113
For other countries across Europe and the world, please visit: **SigmaAldrich.com/offices**
For Technical Service, please visit: **SigmaAldrich.com/techservice**

Merck KGaA
Frankfurter Strasse 250
64293 Darmstadt, Germany

SigmaAldrich.com

MK_FL7450EN Ver. 2.0 34618 03/2021

ASSURANCE GDS®

ADVANCED GENETIC DETECTION FOR FOOD PATHOGENS

ASSURANCE GDS WILL CHANGE THE WAY YOU THINK ABOUT PATHOGEN DETECTION

SPEED SIMPLICITY SPECIFICITY SENSITIVITY

BIOCONTROL

Results. Right now.

ADVANCED GENETIC DETECTION
FOR PATHOGENS

The world is changing. The need for speed and accuracy has intensified. Maintaining the status quo means falling behind. Fortunately the world of science is changing as well.

Introducing Assurance GDS (Genetic Detection System), an integrated solution for pathogen detection that is unparalleled in the industry. Based on the latest advancements in molecular technology and food microbiology, Assurance GDS offers faster results and increased accuracy to meet today's food and environmental testing challenges. Designed for performance and practicality, Assurance GDS offers a solution for pathogen detection that raises industry standards to an unprecedented level.

THE SYSTEM CONSISTS OF:

Innovative Sample Preparation

- Assurance GDS uses proprietary magnetic particles to capture the target organism from the enriched sample.
- The innovative GDS concentration device quickly and easily collects and transfers the concentrated target – 8 samples at a time.
- The sample preparation procedure is practical, efficient and simple to run.

Patented Probes and Primers

- Utilizes highly conserved target gene sequences.
- Ensures greater specificity with fewer indeterminate or false positive reactions.

Multiplex DNA Amplification

- Multiplex platform allows for the simultaneous detection of multiple targets within each amplification tube.
- Patented rotary format allows for faster cycling.

ASSURANCE GDS OUTPERFORMS OTHER METHODS

IN SPEED, SIMPLICITY, SPECIFICITY AND SENSITIVITY

Speed

Over 100% faster than conventional thermal cyclers, the Assurance GDS Rotor-Gene® is an innovative centrifugal air-exchange thermal cycler that puts a new spin on things.

- Its constant rotary motion overcomes the heat equilibrium issues inherent in conventional Peltier block systems and eliminates dwell time, resulting in faster results.
- Save over 2 hours of amplification time per run with the Assurance GDS cycler.

Specificity

Assurance GDS utilizes patented primers and probes to ensure greater accuracy.

Each amplification tube contains a set of highly specific primers/probes and a discrete internal control which ensure the highest level of specificity.

- Eliminates potential for cross-reactivity with non-target organisms.
- Results in fewer indeterminate or false positive reactions.
- Provides greater confidence in results.

Simplicity

From start to finish BioControl has designed Assurance GDS to be simple, flexible and easy to run.

- Requires no centrifuge or heating block.
- Eliminates associated steps and waiting periods.
- Not dependent on frequently ambiguous melt curve analysis after amplification to determine results.

Sensitivity

Assurance GDS delivers a greater amount of quality DNA for analysis, ensuring a higher degree of sensitivity.

- Its innovative patent-pending sample preparation procedure utilizes proprietary magnetic particles to capture and transfer the target organisms from the enriched sample to the amplification tube.
- Concentrated sample makes more DNA available for analysis allowing for a shorter enrichment.

As a worldwide leader in food testing, BioControl has translated the need for faster, more accurate DNA-derived results into a revolutionary new testing system.

Contact BioControl today and discover how the many advancements of Assurance GDS can improve your performance – and advance your world.

ENRICHMENT SAMPLE PREP AMPLIFICATION DETECTION

ASSURANCE
GDS®
Genetic Detection System

System Components

Assurance GDS Rotor-Gene®
Laptop computer
Assurance GDS PickPen®
Vortex mixer
Multichannel pipettor
Repeat pipettor
Disposable supplies

ASSURANCE GDS KITS	Part No.
Salmonella Tq	71008-100
Listeria spp. Tq	71009-100
Listeria monocytogenes Tq	71010-100
Cronobacter Tq	71012-100
E. coli O157:H7 Tq	71007-100
E. coli O104 Tq	71036-100
MPX Top 7 STEC	71015-100
MPX Top 6 STEC	71016-100
Top 7 STEC (*eae*) Tq	71017-100
Top 6 STEC (*eae*) Tq	71013-100
Shiga Toxin Genes (O157) Tq	71005-100
Shiga Toxin Genes (Top 7) Tq	71018-100
Shiga Toxin Genes (Top 6) Tq	71014-100
IMS Panel - Top STEC	61019-100
Poly IMS-Top STEC	61030-100

About BioControl

BioControl has been a leader in the development of innovative rapid microbiology tests for the food industry since 1985. We offer the most extensive line of proprietary, rapid tests for pathogen detection, quality control and hygiene monitoring. Our commitment to quality is unsurpassed in the industry and is evidenced by our twelve AOAC Official Method validation tests.

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AU-1-MK-002

FOODLAB®

Analysis systems for quality control of food and beverage

Analysis systems for quality control of food and beverage

The system

CDR FoodLab® is a line of chemical analysis systems for quality and process control of foods and beverages, unique in performance and accuracy, easy to use and highly versatile, allowing a wide range of parameters to be determined using a single analyser.

That is why food industries, dairies, milk plants, cattle farms, olive oil mills, companies of wine and brewing sectors, oil companies, egg and egg product producers, as well as chemical laboratories all over the world, are already using **CDR FoodLab®**.

How it is made

CDR FoodLab® consists of:
• a thermostatically controlled analyser with photometric technology using **LED emitters;**
• kits of reagents that are disposable, pre-filled into vials, packaged in **bags of 10 tests**, produced by the CDR research laboratories.

The use of **pre-filled reagents** and the analytical procedures developed by the CDR research laboratories **allow sample preparation to be eliminated** or reduced, analytical methods to be speeded up and simplified, **and complex calibration procedures to be completely eliminated.**

Contact with the chemicals used is minimal compared to standard methods, benefiting operator safety.

The amount of chemical waste is significantly reduced compared to that generated by standard methods.

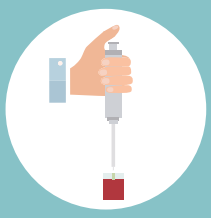
What it analyses

With **CDR FoodLab®** systems you can to determine a wide range of parameters of many foods and beverages.

Oils and fats: all types of animal and vegetable oils and fats such as olive oil, palm oil, fish oil, frying oil and fried foods.

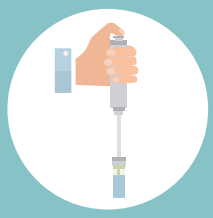
Beverages: wine/must, beer/wort, kombucha, cider, water.

Foods and animal feeds: milk and dairy products, egg products, bakery products, nuts, plant-based products and beverages, vinegar, tomato and its derivatives, pet food.



1

Take the sample
to be analysed using the pipettes supplied with the system.



2

Place the sample
in the test tube containing the pre-filled reagent.

3

Insert the test tube
into the reading cell to obtain the analysis result.

Reduced analysis times

The **CDR FoodLab®system speeds up analytical procedures. In fact, up to 16 samples can be analysed simultaneously** and a constant production process control can be performed, obtaining specific and precise answers within minutes. The multitasking mode allows simultaneous handling of the determination of several analytical parameters, starting a new analysis while another is already in progress and being able to switch from one analysis to another at any time.

Easy to use

The system has been designed so that it can be used not only in the laboratory, but also on the production line for real-time results, by personnel without specific technical training.
The analysis methods are simpler than traditional methods and can be performed in just a few steps:
1. Add the sample to the pre-filled reagent.
2. Follow the instructions on the display and, if required, the HELP function will guide the operator step by step through the procedure.
3. The result is automatically calculated, displayed and printed out.

Reliable

CDR FoodLab® is a measuring instrument that guarantees **high sensitivity, a wide measuring range and excellent repeatability** of the results thanks to a the innovative photometric technology using LED light sources and fixed wavelengths ranging from the ultraviolet to the visible spectrum (with a range of 0 to 6 optical density).
The analysis results are correlated with those of the reference methods.

	Top	Junior
		
Configuration / Analysis		
	Complete analysis panel	Customisable configuration
Samples that can be analysed simultaneously		
	16	3
Multitasking Mode		
	Yes	No
Calibration		
	Pre-calibrated. No periodic calibration is necessary	Pre-calibrated. No periodic calibration is necessary
Maintenance costs		
	No	No
Storage of results		
	Sufficient internal memory for storing thousands of analysis results in CVS and XML files compatible with all database formats (e.g., XLS, SQL).	Sufficient internal memory for storing thousands of analysis results in CVS and XML files compatible with all database formats (e.g., XLS, SQL).
Photometric module		
	Up to 8 wavelengths in 4 reading cells	Up to 8 wavelengths in 4 reading cells
Incubation module		
	37°C thermostated block with 16 positions	37°C thermostated reading block with 3 positions with incubation function
Connection with barcode and QR code scanners		
	Yes, via Bluetooth	No
Display		
	5.7” TFT colour LCD with touch screen	4.3” TFT colour LCD with touch screen
Connectivity		
	1 USB port type B for transferring the performed analysis database, configuration and software update, PC connection 1 USB port type A for technical service and computer connection 1 Ethernet port (LAN) for connection to intranet Bluetooth 4.0	1 USB port type B for transferring the performed analysis database, configuration and software update, PC connection Bluetooth 2.1
Printer		
	80 mm wide printer with integrated graphics	Wireless connection for external printer
Dimensions and weight		
	32 x 29,5 x 13 cm (W x D x H) 2,80 Kg	15 x 22 x 8,3 cm (W x D x H) 0,80 Kg
Power supply		
	24 V	24 V or optional lithium-ion battery

CDRFoodLab®

OILS AND FATS
Acidity (FFA)
Peroxide value
Anisidine Value (AnV)
Soaps
Total polyphenols/stability index in olive oil
Iodine value

FRYING OILS AND FRIED FOODS
Acidity (FFA)
Peroxide value
Anisidine Value (AnV)
Soaps

NUTS
Acidity (FFA)
Peroxide value
Anisidine Value (AnV)

FISH OIL
Acidity (FFA)
Peroxide value
Anisidine Value (AnV)

TOMATO AND TOMATO DERIVATES
Lactic acid (D+L)
Fermentable sugars
Chlorides

PET FOOD
Acidity (FFA)
Peroxide value
Anisidine Value (AnV)

ANIMAL FEED
Acidity (FFA)
Peroxide Value
Anisidine Value (AnV)

MILK AND DAIRY PRODUCTS
Lactose
Urea
Chlorides
Ammonia
Peroxidase (POD)
L-Lactic Acid
Alkaline phosphatase (ALP)
ε-fructosyl-lysine
Hydrogen peroxide

EGG PRODUCT
Lactic Acid
D-3-hydroxybutyric acid
Cholesterol
Color
Acidity (FFA)
Xanthophylls in animal feeds

BAKERY PRODUCTS AND SPREADS
Lactose
Alcohol content
Acidity (FFA)
Peroxide value
Anisidine Value (AnV)

CDRPalmOilTester

PALM OIL
Acidity (FFA)
Peroxide value
Anisidine Value (AnV)
Iodine value
DOBI & Carotene content

CDROxiTester

OLIVE OIL
Acidity (FFA)
Peroxide value
K270
Total polyphenols (biophenols)/stability index
Fermentable sugars in olives

CDRCiderLab

CIDER
Alcohol content
Total acidity
Fermentable sugars
Free sulfur dioxide
Total sulfur dioxide
L-Malic acid
L-Lactic acid
Acetic acid (volatile acidity)
pH
Total Polyphenols Index (TPI)
Glycerol
Yeast Assimilable Nitrogen (YAN)

CDRCoffeeLab®

COFFEE
Total acidity
Lactic acid
Alcohol by volume
Acetic acid
Citric acid
Malic acid
Fermentable sugars
Chlorogenic acids
Total polyphenols

WATER
Alkalinity
Bicarbonate
Calcium
Chlorides
Magnesium
Potassium
Sulphates
Zinc

CDRBeerLab®

BEER, WORT
Alcohol content
Bitterness (IBU)
Fermentable sugars
Total sulfur dioxide
FAN (Free Amino Nitrogen by OPA)
Carbohydrates
Calcium
Colour
Starch
pH
Diacetyl - Vicinal diketones (VDKs)
Yeast Vitality
Acetic acid
Polyphenols
Lactic acid (D+L)
Zinc wort

WATER
Alkalinity
Bicarbonates
Zinc
Calcium
Magnesium
Sulfates
Potassium
Chlorides

CDRWineLab®

WINE AND MUST
Acetic acid (volatile acidity)
Total Acidity
Fermentable sugars
L-Malic acid
L-Lactic acid
Alcohol content
Free sulfur dioxide
Total sulfur dioxide
Yeast Assimilable Nitrogen (YAN)
Calcium
Galacturonic acid
Gluconic acid
pH
Colour (tonality and intensity)
Acetaldehyde (Ethanal)
Catechins
Copper
Anthocyanins extraction on grapes
Total anthocyanins
Total Polyphenols Index (TPI)
Total Polyphenols (Folin Ciocalteu)
Polymerised Anthocyanins
Hcl Index
Tannins
Glycerol

VINEGAR
Alcohol content
Chlorides
Colour
Sugars
Total acidity
Total sulfur dioxide

CDRKombuchaLab

KOMBUCHA
Alcohol content
Acetic acid
Fermentable sugars
L-Lactic acid
Gluconic acid
Yeast Assimilable Nitrogen (YAN)
Glycerol
Total polyphenols Index
Galacturonic acid
L-Malic acid
Total acidity

CDR FOODLAB®

CDR FoodLab® is a trademark of CDR Srl Tel. +39.055.871431 • Fax +39.055.8714322
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AU-1-CDR-013

promicol

Microbial testing of
UHT & ESL Dairy products

Rapid microbial control for your products

No sample preparation

Ease of use

2 days incubation

Automated data analysis

Up to 96 samples within 20 minutes

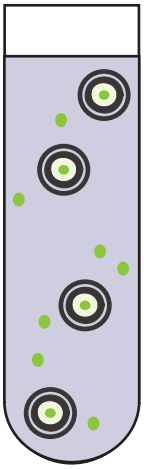
Own designed software

Intelligent reagent tracking

Secure database

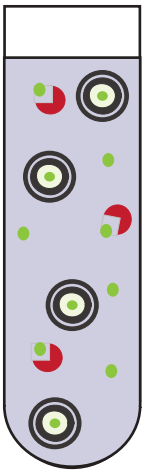
Flexible data search functions

ATP Bioluminescence

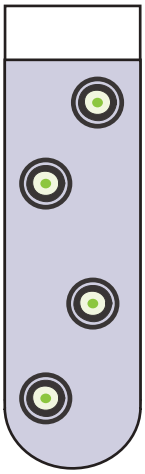


Micro organisms

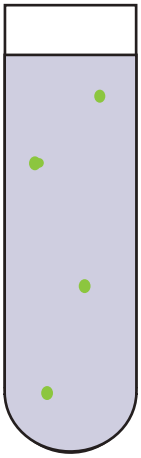
Free ATP



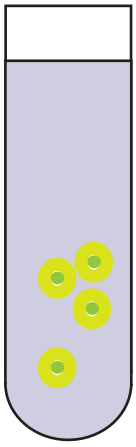
Proase is added to remove Free ATP



After a few minutes the sample contains only the microbial cells with their ATP



Promex opens the microbial cells to release the ATP



Prolux is added, this reacts with the microbial ATP to produce light

promicol

Promicol® system;
instrument, software, reagents, service

Suitable instruments depending on throughput

Customer specific kit assembly

Early detection of process failure

Reduction of costs

Faster release of finished products

More efficiency with a Promicol robotic system

14uhtesl01

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AU-1-PRO-003

Simple and Effective System for Colony Counting

Compact Dry™ is a ready-to-use system reducing the time needed to perform microbial testing on food, beverage, meat, cosmetics, and raw materials.

Place 1ml of sample onto the plate and incubate.

Colonies grow and develop specific colors from chromogenic substrates. This provides for easy organism differentiation and counting.

Features and Benefits:

- Room temperature storage
- 18 months shelf life from date of manufacture
- Self diffusing media. No need for spreader
- Stackable
- Write-on-area
- Easy to handle and pick up
- Simple to pick colonies for subculturing
- Rapid, easy read-out of results
- Four plates per mylar sleeve
- Slides can simply be removed from one to another

How to use:

Remove protective cap from Compact Dry™ plate.

Drop 1ml of specimen (dilute if necessary) in the middle of dry sheet.

Specimen diffuses automatically into the plate, transforming the dry medium to gel.

Attach the cap, and incubate for prescribed time. Count the number of colonies on a light box (cat. no. 378642000).

Compact Dry™ TC (Total Count)

Compact Dry™ TC is a medium for total viable bacterial count. Growing colonies appear red dur to redox indicator tetrazolium salt. Compact Dry™ TC is AOAC, MicroVal and and NordVal approved.

240/pk SH-06741

Compact Dry™ EC (E. coli and Coliforms)

Compact Dry™ EC contains two kinds of chromogenic enzyme substrates: MAgenta and X-Gluc. *E.coli* forms blue colonies, Coliforms turn red.The total coliform group count is the sum of both the red and blue colonies.

240/pk SH-06743

Compact Dry™ CF (Coliforms)

Compact Dry™ CF is an easy tool for the detection of coliforms. Coliforms grow with blue/blue green colonies as the recipe contains the chromogenic enzyme substrate X-GAL. The growth of bacteria other than coliforms is mainly inhibited but in case of growth they form colorless colonies.

240/pk SH-06745

Compact Dry™ YM (Yeast and Mold)

Compact Dry™ YM, yeasts and mold can be differentiated by color. The Medium contains the chromogenic enzyme substrate X-Phos which turns blue with many yeasts. Mold forms fluffy colonies with a characteristic color.

240/pk SH-06747

Compact Dry™ XSA (Staphylococcus aureus)

Compact Dry™ XSA determines *Staphylococcus aureus* by means of selective growth of *Staphylococcus* and differentiation by egg yolk reaction. *S.aureus* generates blue pigments which results in blue/blue green colonies.

240/pk SH-06730

Compact Dry™ LS (Listeria Sp.)

Compact Dry LS contains a standard nutrient medium for detection of Listeria spp. Due to the integrated chromogenic substances in the medium, Listeria grow as blue colonies with a diameter of between one and two millimeters.

100/pk SH-54060-100

AOAC Approved*	MicroVal Approved*	NordVal Approved*
TC, EC, CF, YM, X-SA	TC, EC, CF, X-SA, X-BC	TC, EC, CF, X-SA, X-BC

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