

BIOMÉRIEUX

D-COUNT[®]

Ultra Rapid Microbial Testing Solutions
When Profitability and Quality Come Together



Your Trusted Partner in Augmented Diagnostics

PIONEERING DIAGNOSTICS

NEED TO REDUCE YOUR PRODUCTION LEAD TIME?

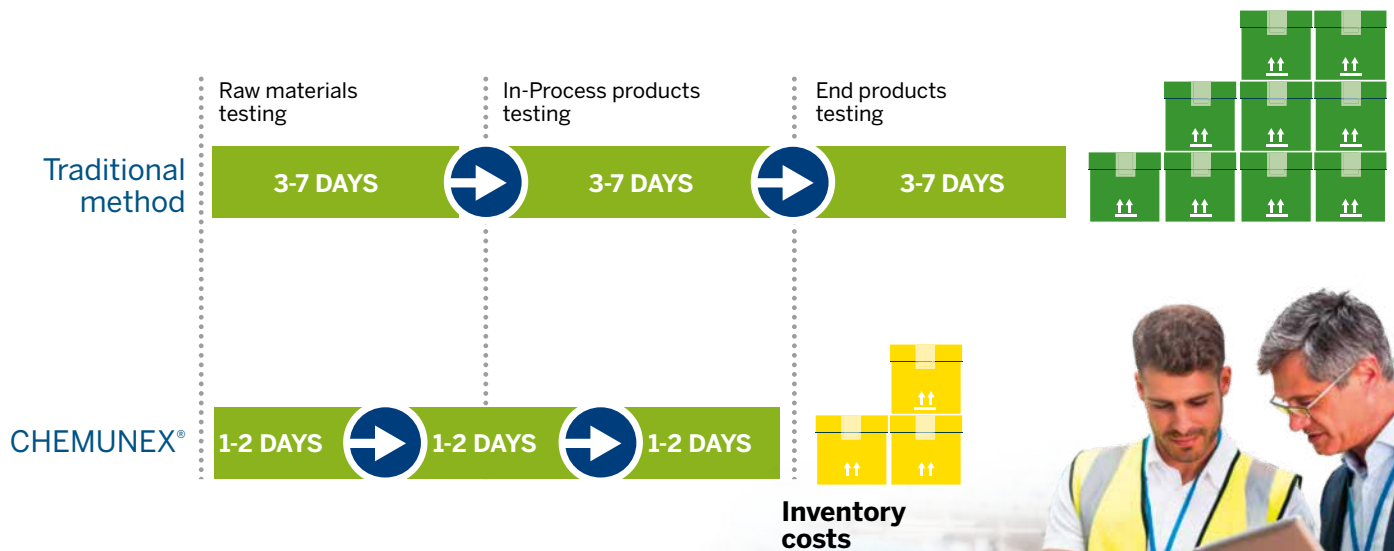
Increase your manufacturing and supply chain productivity

through the ultra rapid microbiology testing solution allowing dramatic reductions of QC quarantine times

Save time, decrease costs



D-COUNT® is ISO 16140-2 validated for commercial sterility of UHT-treated milks and UHT plant-based drinks



GLOBAL BENEFITS



BENEFITS FOR THE LABORATORY

Microbial quality controls are not the bottleneck of a safe product release process

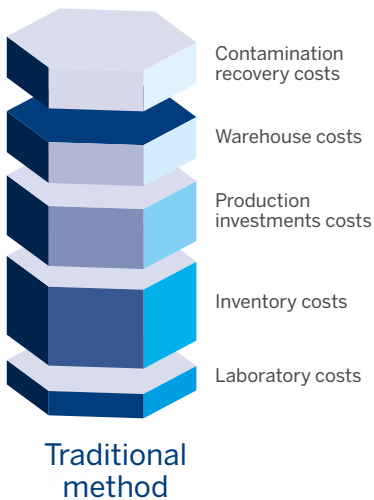
- Rapidity
- Automation
- Standardization
- Traceability



BENEFITS FOR THE QUALITY DEPARTMENT

Reduce Non-quality costs (no defects, no recalls)
Reduce safety stock

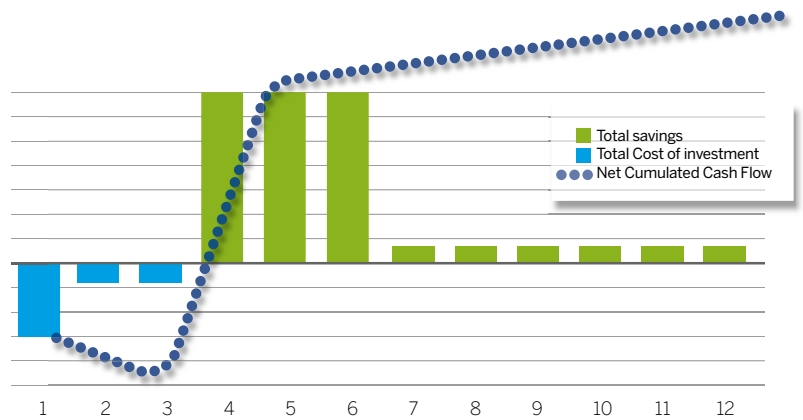
Global benefits for the company



Like many other industrial companies, achieve your objectives of enhancing **profitability & product quality** through Chemunex® ultra rapid microbial testing.

Return on investment down to 6 months

Down to **6-month** return on investment with significant **operational costs savings**



BENEFITS FOR THE MANUFACTURING DEPARTMENT

- Reduce lead time
- Improve production capacity
- Rapidly response to contamination incidents



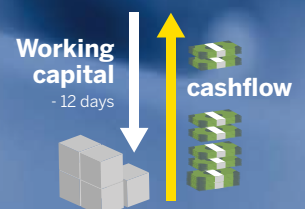
BENEFITS FOR THE SUPPLY CHAIN

- Save up to 12 days on quarantine time and up to 20% of the required storage area
- Decrease end product inventory costs



BENEFITS FOR THE FINANCIAL DEPARTMENT

Decrease working capital requirements and increase cash flow





CHEMUNEX® WORLDWIDE AND BIOMÉRIEUX AS A MICROBIAL TESTING SOLUTION EXPERT

D-COUNT® SYSTEMS ARE USED IN ROUTINE EVERY DAY WORLDWIDE



60 YEARS

of expertise in Microbiology

43 SUBSIDIARIES

with Local supports

COSMETICS



In an evolving regulatory framework and a market demanding flexibility, Cosmetic manufacturers need urgently to use reliable, fast and cost effective methods for quality controls. Microbial controls are part of the global product safety requirements, and allow the protection of either the consumers and the company brand images. Finished goods are controlled, and to reduce the contamination risk in the products, manufacturers are also asked to select and control raw materials, packaging, and their manufacturing environment.

DAIRY PRODUCTS



Throughout the dairy industry, quality control laboratories are facing increasing pressure to cut the turnaround time on their microbiological testing. The main driver for this is the desire within many companies to reduce production cycle times and inventories, implement just-in-time manufacturing processes, minimize the risk and cost associated with potential in-process contamination whilst continuing to guarantee and enhance the quality of products delivered to customers.

BEVERAGES



Product releases based on effectiveness, safety and quickness are becoming an increasingly important factor for all beverages manufacturers worldwide. As classical microbiology is limited by the growth rate of microorganisms on culture media, rapid microbiology systems have become more and more interesting to quality assurance managers during the last few years, also driven by trend of non-preserved beverages and change from traditional glass bottle to modern PET bottle requiring highest demands for aseptic filling.



Want to learn more?
Visit our website: