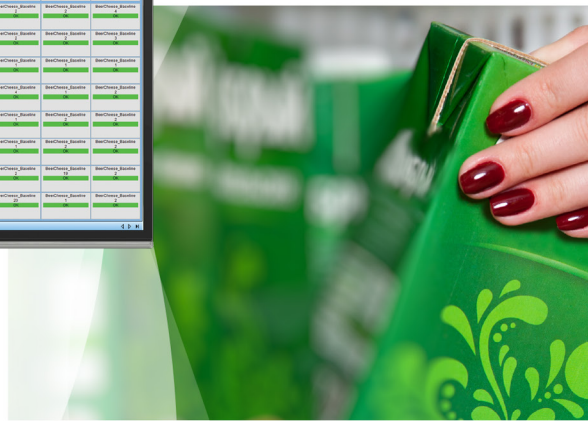


Innovate

Rapid Microbial Screening System



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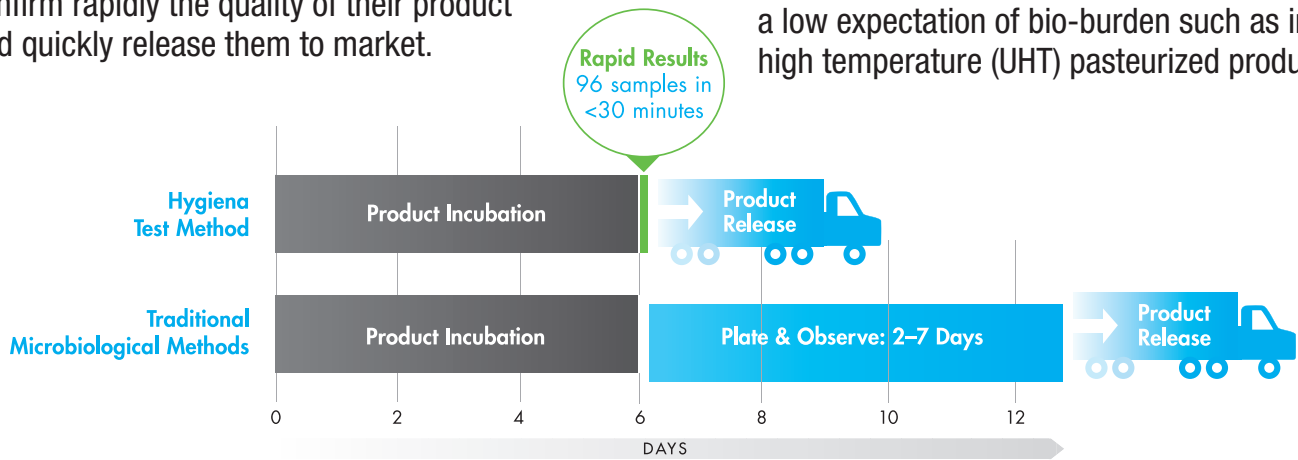
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Rapid Microbial Screening System

The Innovate system delivers quality control results in less than 1 hour following a preliminary incubation period, enabling Dairy, Food & Beverage manufacturers to confirm rapidly the quality of their product and quickly release them to market.

Release Products Days Faster

Innovate rapid microbial screening systems are designed for fast, efficient, and safe product release. From screening raw materials and work-in-process inventory to releasing finished goods, the Innovate system is a great fit for packaged dairy, food, and beverage products where there is a low expectation of bio-burden such as in ultra-high temperature (UHT) pasteurized products.



Unmatched Versatility

Cheese sauce. Pulpy juices. Thick puddings. The Innovate can test them all. No other rapid method covers the range of products and applications we can test. The Innovate system is flexible and easy to use, even with hard-to-test product types that are:

- Clear, opaque or highly pigmented
- Filterable or non-filterable
- Soluble or non-soluble
- High or low pH
- Preserved or non-preserved
- Products in aseptic packaging

Products Tested

- Almond, nut flavored and oat milks
- Brewed tea
- Broths and soups
- Condiments
- Dessert mixes
- ESL and UHT milks
- Fruit and vegetable juices and concentrates
- Ice cream mixes
- Infant formulas
- Nutritional protein drinks
- Pudding
- Sauces
- Soy and rice drinks
- Sports drinks
- Sweetened cream
- Syrups
- Yogurt-based drinks

