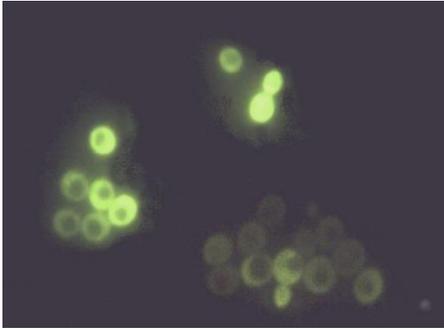


## Viable yeasts count

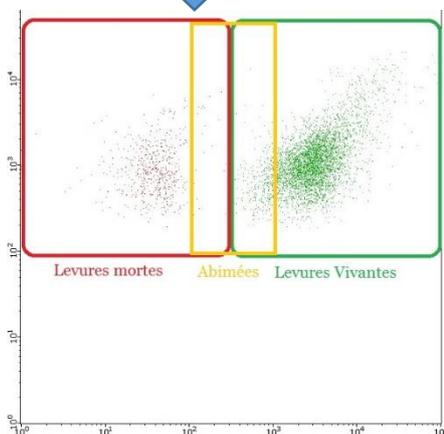
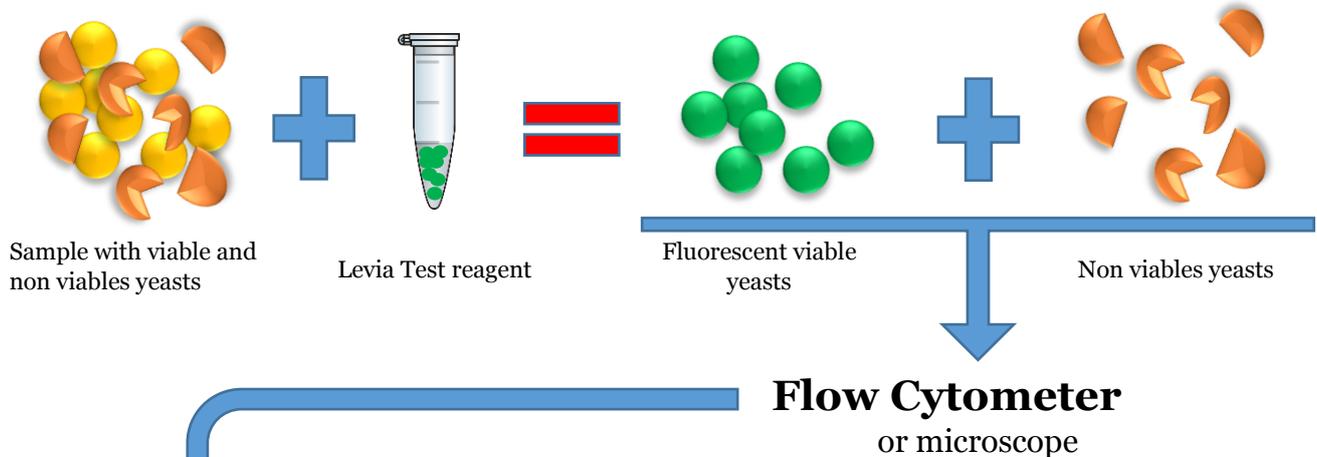


**Fermentation yeasts** are naturally present in the soil, on fruits and in the working surroundings. These yeasts are responsible for alcohol or other molecules production and are widely used in fermentation process.

These production auxiliaries must be **viable** for producing the desired activity, nevertheless with alcohol production or during starter production, some will die. To evaluate a starter's performances or the evolution of a fermentation, you have to be able to **measure rapidly** living and active yeasts.

### Principle of detection

In that kit, the detection is based on the enzymatic activity of living yeasts. Only viable yeasts will be able to modify the reagent. Then it will become fluorescent and can be detected by flow cytometry or fluorescence microscopy.



Test realized in **20 minutes**



**Suitable** for all flow cytometers



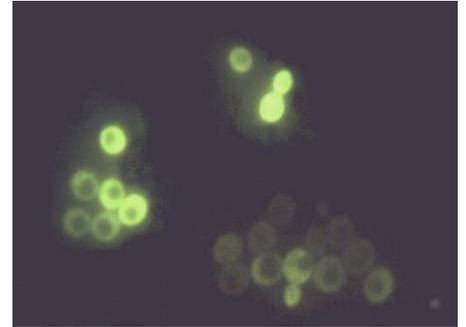
Precise **concentration** measure

## Yeast vitality measure

Cellular viability is not the only important parameter to measure for an optimal yeast use in production processes.

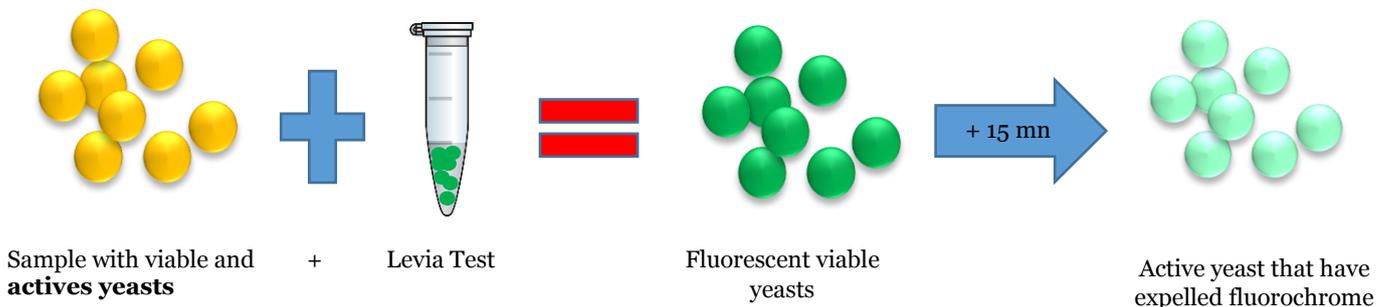
You have to verify that they are still able to realize their biological activity and then measure their vitality. A yeast with a major vitality will be very efficient whereas an exhausted yeast will not produce anything and can even let other organisms proliferate.

To evaluate a starter's performances or the progress of a fermentation, you have to **evaluate rapidly the vitality** of living yeasts.

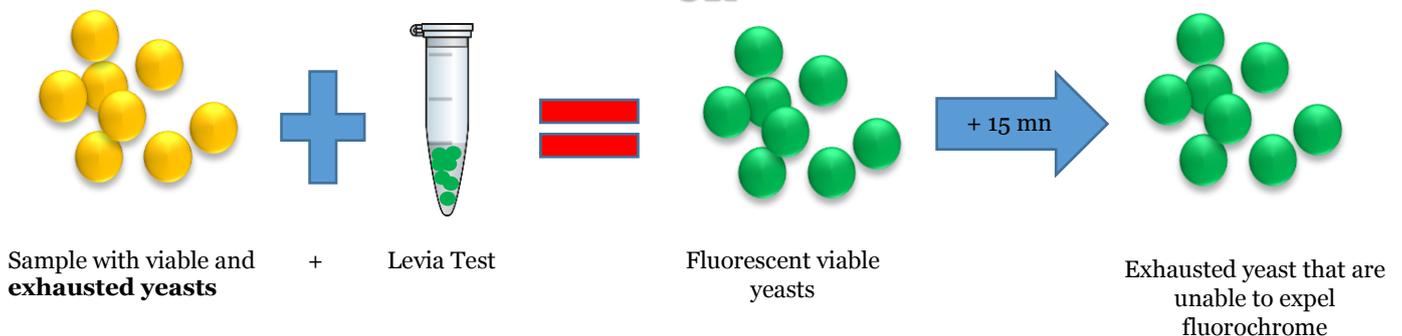


### Principle of measure

The vitality measure is based on the enzymatic activity of living yeast and their potential to expel the fluorescent dye by an active mechanism. The fluorescence ratio between 2 defined times of measurement reveal the vitality of the cells.



OR



Test realized in **30 minutes**



Suitable for all flow cytometers