



Oculer

Bringing Microbiology to Light

Rapid Microbial Detection and Growth Assay for industrial laboratory applications

Oculer Greenlight CS-Check—For Commercial Sterility Testing



Simple
Fast
Accurate

Oculer's advanced CS-Check assays:

- Suitable for use with a wide range of both liquid and semi-solid matrices
- Sample size increases sensitivity over traditional microbiological methods
- Self Check reference vials supplied to ensure accuracy
- Accurate, reliable, fast qualitative testing

“Bringing Increased Safety to the Food, Dairy & Beverage Industry”



CS-Check is an assay used to determine the presence or absence of microorganisms in products that have been incubated in their original packaging.

The assay is suitable for use with a wide range of liquid and semi-solid matrices such as dairy, and non-dairy beverages, juices, alcoholic and non-alcoholic drinks.

CS-Check vials come prefilled with pre sterilised proprietary media and oxygen sensor.

Greenlight® technology is based upon an oxygen depletion sensor. As microorganisms grow they utilise dissolved oxygen and the drop in oxygen concentration is detected using an oxygen sensor.

The Greenlight® instrument is a combined incubator/reader that allows the rapid and accurate detection of microorganisms.

The system can be used in semi-quantitative or presence/absence mode.

In this assay a 10ml sample is used, significantly increasing sensitivity. The time to detection for bacteria, yeast and moulds is <48 hours. Positive results are often detected within a few hours after the initial pre-incubation.

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BENEFITS

- Fully automated rapid system
- Increased sensitivity over conventional methods
- Confidence obtained from real time results
- Media supplied prefilled and gamma irradiated for room temperature storage

FEATURES

- 10ml sample size increases sensitivity of the assay
- Ref Check Vials supplied ensure calibration of the instrument
- Can be used with a wide range of liquid and semi-solid matrices
- Consumables have a long room temperature shelf life
- Detection down to 1 cfu
- Bar coded sample ensures traceability



APPLICATIONS

- Verification of commercial sterility procedures
- Determines presence or absence of aerobic microorganisms in original packaging

The performance of the Greenlight system for commercial sterility assays has been described in: “Validation protocol for commercial sterility testing methods” Food Control 103 (2019) 1-8