



Oculer

Bringing Microbiology to Light

Oculer Delivers Innovative Microbial Test Solutions to Food and Beverage Manufacturers.



Global consumer markets are rapidly trending towards the rejection of artificial preservatives in food and beverage products. This presents an increasingly challenging prospect for manufacturers whose reputation depends on product integrity and safety in the hands of their customers. The Oculer Rapid 930 Series benchtop incubator and reader is a high-precision instrument that provides industrial microbiology laboratories with a novel, fully automated, low-cost test platform for confirming quality control. Oculer's customers are increasingly adopting our technology because it is simple, fast and accurate.

Typical test applications include:

- Long-life dairy products such as yoghurts and cheeses
- Plant-based beverages
- Refrigerated fruit juices, iced teas and energy drinks
- Custards and prepared desserts
- Alcohol-free beer and wine

About Oculer

Founded and based in Ireland, Oculer has a dynamic and experienced leadership team that brings proven track records in developing life-science businesses. Founding directors and shareholders are: Malcolm Bell; Peter Thornton; Brian Byrne (CEO) and Professor Colin Fricker (CSO; Head of Product Development).



Simple

An easy-to-use system suitable for laboratories or non-specialist operators, just add the sample to a pre-prepared vial containing specifically formulated media, place in the reader and walk away. The reader will automatically monitor oxygen levels in each vial delivering pass/fail microbiology results in real-time. The Oculer system eliminates the need for highly skilled staff and can be used directly on the manufacturing floor.



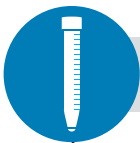
Fast

Pass results are obtained up to 72 hours faster than for traditional plates,, the Oculer also has the advantage of positive results being available in real time, speeding up remedial action and reducing production costs.



Accurate

Using a growth-based technology with large sample volume of up to 10ml gives a more accurate result compared to traditional plates or other alternative rapid microbiological methods available on the market.



How does it work?

Each vial contains a highly sensitive fluorescent oxygen depletion sensor together with an appropriate growth medium. The Oculer incubator/reader detects the reduction in oxygen concentration caused by aerobic microbial growth. The limit of detection is one viable microbial cell in the test sample. Monitoring and reporting of results is performed automatically with advanced data analytics and customised reporting of real-time results available centrally or remotely.



Practical Solutions for Customers:

Detection of yeast and moulds in beverages such as non-alcoholic beers and wines, and desserts including yoghurts, smoothies, juices and concentrates, flavoured milks - dairy or plant based.

Commercial Sterility testing (bacteria, yeast and moulds) of UHT and ESL beverages such as milks, yoghurts, flavoured milks (dairy or plant-based).

With the specialist Oculer validation and technical support team you can be sure of expert advice when you need it. Other potential applications can be developed with assistance from our in-house application laboratory.



**Improve your cashflow and protect your brand with Oculer.
Contact us for a proof of concept discussion.**