

Viabile Cell Count of Bacteria



CyStain™ BacCount



Bac to the Future: Perfect Your Brew

In the craft of beer brewing, managing bacterial contamination is crucial to achieving the perfect brew. CyStain BacCount offers precise and reliable analysis of bacterial populations, ensuring your beer maintains its unique flavor profile and high quality. With accurate monitoring, streamline your quality control processes, safeguard your brew from spoilage, and elevate your brewing standards.

Comprehensive Bacterial Monitoring:

CyStain™ BacCount Total provides a complete count of all bacterial cells present in the beer, offering a broad overview of the microbial load.

CyStain™ BacCount Viable specifically counts only the viable (living) bacterial cells, which are the ones that can affect the fermentation process and final beer quality.

Together, these tools give brewers a comprehensive understanding of the bacterial population, enabling them to manage and control bacterial contamination more effectively

Enhanced Quality Control and Safety: By accurately distinguishing between total and viable bacteria, brewers can implement targeted quality control measures.

This dual approach helps in identifying and addressing potential spoilage organisms quickly, ensuring the production of high-quality beer that is safe for consumption.

It also aids in maintaining the desired flavor profile, preventing off-flavors caused by bacterial contamination.

BacCount Key Benefits

- Quick time to result – enables quick and informed decision making.
- Counting all bacteria: Viable, dead, and viable but non-culturable microorganisms
- Easy handling – even for challenging samples
- Objective clear-cut results – perfect for process control.



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