

Microbial QC in Brewing



# CyStain™ OenoCount



# Elevate Your Brew-formance

Brew your best with CyStain OenoCount. OenoCount offers accuracy in microbial monitoring for viable, dead, and non-culturable microorganisms, ensuring each batch is a masterpiece of consistency and flavor. Streamline your operations and let your beer stand out in the crowd.

**Accurate Cell Counting:** OenoCount provides precise and reliable counts of yeast cells and other microorganisms present in the brewing process, crucial for maintaining consistent fermentation.

**Versatility:** CyStain OenoCount can be used at various stages of the brewing process, from initial fermentation to final product quality assessment, making it a valuable tool for continuous monitoring.

**Quality Control:** By accurately monitoring microbial populations, brewers can improve flavor, aroma, and overall quality.

## OenoCount Key Benefits

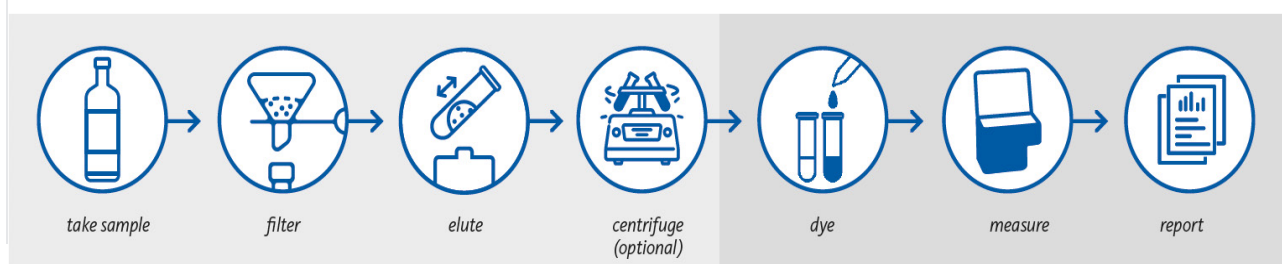
- Time to result: Less than one minute – enables quick intervention
- Counting all bacteria: Viable, dead, and viable but non-culturable microorganisms
- Differentiation between Gram-positive and Gram-negative bacteria
- Objective clear-cut results – perfect for process control.



## Fast and easy workflow

Filtration Process (CyStain™ Elution Buffer):

Staining Process (CyStain™ OenoCount):



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