



Alicyclobacillus is an important spore-forming spoilage bacterium that is a major concern for the beverage and juice industries.

The spores of *Alicyclobacillus* are heat resistant and can often survive the thermal processes used in product manufacture and spoilage is generally manifested by the formation of off-flavours and odours.

Alicyclobacillus has been isolated from a wide variety of fruit juices as well as bot-tled teas and isotonic drinks.

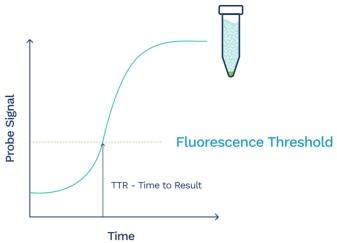
Traditional techniques for the isolation of this organism must take into account its ability to grow in highly acidic matrices and at elevated temperatures. Oculer supplies pre-prepared APCheck® vials containing gamma-irradiated culture medium at an ideal pH for *Alicyclobacillus* growth and the Oculer Rapid 930 Series instruments can incubate samples at 50 Celsius. The simple process removes the need for the preparation of media and subsequent Quality Assurance, requires no specific microbiological expertise and provides a confirmed negative result in 72 hours.

Positive results can be obtained much earlier, with high levels of contamination giving results within hours.



How it works





The Oculer Rapid 930 Series is an incubator and reader that detects microbial growth by continuously measuring the concentration of oxygen within a culture vial using a luminescent oxygen sensor. The sensor is robust and not impacted by pH, temperature or other gases such as carbon dioxide, meaning it can be used with carbonated beverages. A 10ml sample is added to the pre-filled gamma-irradiated vial and inverted to gently mix. It is then placed in the incubator/reader with results available in real-time and a negative result is confirmed after 72 hours of incubation. Unlike other test methods, Oculer Assays are unaffected by opaque samples or matrices containing solid ingredients such as juices with fruit fragments.



Typical applications for Alicyclobacillus assays



Fresh and pasteurised fruit juices



Low and non-alcoholic beer and wine



Iced teas



Isotonic drinks

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

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