

soleris®

*Automated microbiology for
food safety and product quality*



Faster microbiology to:

- Increase throughput
- Release inventory days faster
- Increase plant efficiencies
- React to contamination in real time



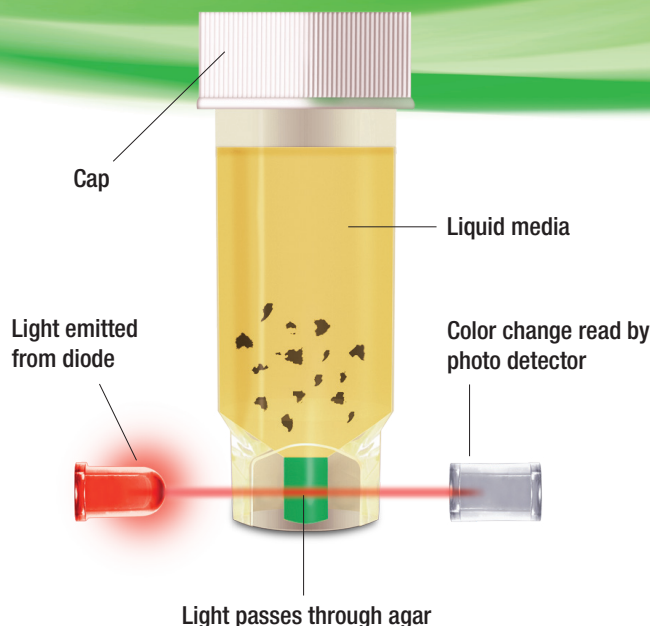
Microbiology at the speed of light.®

How it works:

From samples to results. From results to knowledge. Optical technology—and Soleris vials—help get you there faster, with less sample handling, less labor, and less chance for error.

The heart of the Soleris system is its ready-to-use vial. The unique vial technology measures microbial growth by monitoring pH changes and other biochemical reactions. Here's how:

- Samples of up to 5 mL are added to the vials prefilled with microbial growth medium.
- Soleris monitors changes in the chemical characteristics of the medium, and reagents change color as metabolic processes occur.
- Optical changes are monitored every six minutes in the vial's agar plug, which is separated from the sample to eliminate interference.
- Changes in color, expressed as optical units, are sensed by the photo detector and recorded in the computer.
- The higher the number of organisms, the faster the detection time.



“Releasing products in 48 hours has helped change the way we do business.”

George Arbocus
Quality assurance director, Chelten House

Accelerated results—Soleris reduces testing time.

Test type	Typical specification levels	Traditional methods time to results	Soleris total test time to negative or below specification results	Soleris early alert time for positive results
Total Viable Count (TVC)	<10,000	48 hours	18 hours	6 to 8 hours
Coliforms	<10	24 hours	14 hours	6 to 10 hours
<i>E. coli</i>	negative	24 hours	20 hours	6 to 10 hours
Yeast and Mold	<100	5 days	48 hours	14 to 24 hours
Lactic Acid Bacteria	<100	3 to 5 days	48 hours	30 to 35 hours

Proven matrices.

- Yeast and mold in yogurt • Sterility in aseptically-packaged products • TVC in nutraceuticals
Lactics in dressings • Aciduric organisms in high acid juices • And many more

So many benefits. So little time.

Soleris rapid microbiology provides reliable results faster—impacting operations in a variety of ways:

Improved efficiency and throughput

- Expedite screening of ingredients and raw materials
- Earlier alerts of contamination (hours, not days) allows immediate corrective action
- Faster clearance of raw materials and finished products reduces warehousing and refrigerated storage requirements, thereby lowering inventory costs

Greater confidence and brand value

- Reliable rapid detection improves decision-making and confidence
- Earlier release extends shelf life and product value
- Greater operational efficiency and product quality result in higher profits

Reduced labor and materials

- Hands-on technical time reduced by as much as 95%
- Media storage and preparation eliminated
- Protocols simplified
- Automatic reports eliminate transcription and related human errors



“Operation efficiencies, ease of use and Neogen’s service set Soleris apart.”

Mike Bulk

Director of quality assurance, Fairview Mills

Simple protocol, easy workflow.



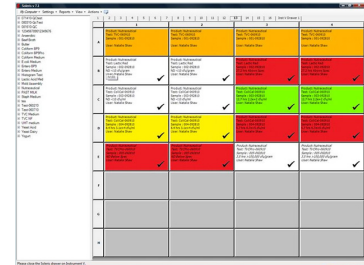
Inoculate ready-to-use vial.



Place the vial into the Soleris incubator.



Record sample identification into computer.



User-friendly Soleris software is LIMS configurable and 21 CFR compliant.

What can Soleris do for you?

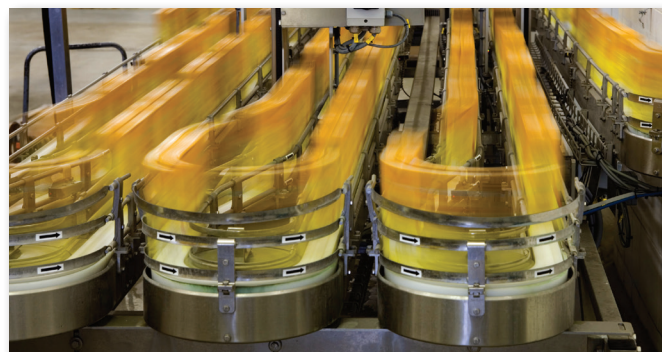
Imagine what you could do if you could find problems hours earlier than traditional testing methods. Recalls could be avoided along with wasted time, money and materials.



<i>Juice production</i>	<i>Time the problem was detected</i>	<i>Gallons lost</i>	<i>Cost per gallon</i>	<i>Total cost</i>
Soleris	6 hours of manufacturing time	90,000	\$1.25	\$112,500
Traditional method	24 hours of manufacturing time	360,000	\$1.25	\$450,000



That’s 270,000 gallons saved using Soleris.





Microbiology at the speed of light.®

Soleris Microbiological Assays

Available test vials

- Total viable count AOAC-RI
- Enterobacteriaceae
- Coliforms AOAC-RI
- E. coli AOAC-RI
- Lactic acid bacteria
- Yeast
- Yeast and mold AOAC-RI
- Staphylococcus
- Pseudomonas
- UHT/ESL testing

Applications for:

- Spoilage flora analysis
- Sterility testing
- Raw materials
- Finished products
- Shelf-life prediction
- Challenge testing/
product development
- Membrane filtration
- Environmental monitoring



Soleris is backed by our unmatched technical support and our years of experience in food safety diagnostics. Call today or scan the QR code to learn more about the advantages of Soleris.

Through a simple, annual routine maintenance program, the Soleris instrument will continue to perform trouble-free for years. Contact Neogen for more information and for a detailed pricing schedule. For customers with multiple Soleris units, a quantity discount program is available.



NEOGEN
CORPORATION

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