



**Optimal for in-process quality management
of raw materials and intermediate products
for the introduction of HACCP**

1 Simple to use

This system is easy for anyone to use, and requires no specialized expertise. The process takes only three steps.

2 Can be used for controlling a variety of processes

Our unique "FEST[™]" separation technology* is used in this system to rapidly evaluate the risk of microbial contamination in manufacturing environments, intermediate and end products.

3 Microbial count automatically measured

The number of microbes captured by the dedicated disposable chip can be automatically measured using our dedicated software. You can output the measurement results as an illustrated report.

*: "FES" stands for "Fluid, Electric filtering and Sorting" technology.



International patent pending in the
U.S.A., Europe and China

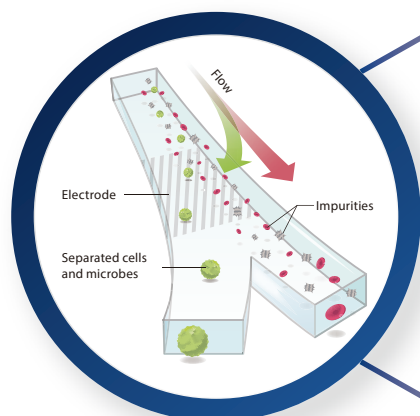
Product specifications are subject to
change without prior notice.

**Rapid detection system for
microbial contamination risk monitoring**

PixeeMo[™]

How can PixeeMo™ be applied?

Separation, capturing and recovery of microparticles using our unique “FES™” technology



*: “FES” stands for “Fluid, Electric filtering and Sorting” technology.

Monitoring of total microbial count

- ✓ Can be used as an indicator to monitor the risk of microbial contamination in manufacturing processes.
- ✓ Useful in screening tests that indicate the presence of health-related and environmental microbes.
- ✓ Useful for intermediate product in-process quality identification of beneficial microbes (such as lactobacillus).

Capturing and recovering dead bacteria

- ✓ Capture and recover contaminants (bacteria in a non-living state) as part of complaint handling recovery, and use them in a PCR analysis to identify causes.
- ✓ For confirming the validity of a product design through monitoring the number of non-living bacteria in heated products, cosmetics and so on.

Non-permeable, non-labeling separation

- ✓ As fluorescent dyes are not used for measuring separation, the total microbial count for analytes that include autofluorescent ingredients can be measured.
- ✓ The stress applied to the captured sample is kept to a minimum, allowing the captured bacteria to be recovered, cultured and examined.

How FES™ works: illustration

Note: The actual chip structure will differ.

Areas where the PixeeMo™ can be used



- Yeast detection in beverages containing lactobacillus
- Lactobacillus microbial count quality control in intermediate products using fermented milk
- Lactobacillus microbial count quality control in pickled foods



- Detection of E. coli in mineral water and other beverages
- Microbial count quality control in skin lotion, latex and creams
- Microbial count quality control of industrial water
- Detection of E. coli in alcoholic beverages



- Microbial count quality control for raw ingredients used in pre-cut vegetables
- Detection of bacillus in retort-pouch curry
- Confirmation of bacteriostatic effects of food additives



- Detection of Bacillus cereus in puddings, jellies and other products
- Non-living lactobacillus microbial count quality control for jellies
- Microbial count quality control for Western-style confections

• The specifications and appearance of this product are subject to change without prior notice for the purpose of product improvement. • The color of the actual product may differ from the printed material, due to photographic differences or printing ink. • Prices do not include consumption tax. • Company names, product names and logos listed in this material are the trademarks or registered trademarks of our company or of the respective companies to which they belong. The TM and ® symbols have been omitted.



AFI Corporation Osaka Office
URL: <http://www.afi.co.jp>

Contact to hara@afi.co.jp
Japan