

# WINES

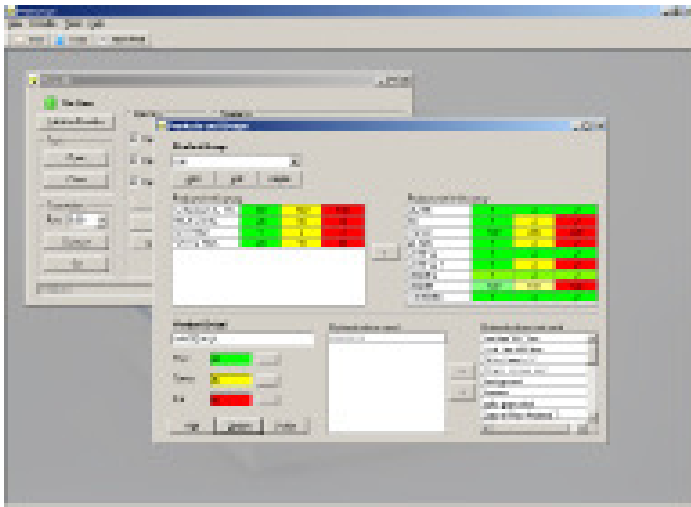
**Promicol**  
PROFESSIONAL MICROBIAL CONTROL



Let the Promicol system  
confirm your standards  
of excellence

Automated systems  
Saving time  
Saving money

Promicol's software provides unique security and simple automated control of the complete assay procedures. Let the software do the work, recording and storing the data. Saving your time.



- Flexible data search functions
  - by date
  - by products
  - by protocol
  - by results
- Fast data retrieval
- Simple export facility to excel
- Intelligent reagent tracking
- Separate user and administrator functions
- Automated archive and back up functions

## THE PROMICOL ROBOTIC SYSTEM SAVES TIME AND EFFORT

Integrating the Promilite III with Promicol's robotic sampling system provides unparalleled automation and increased sample throughput. Labour requirements can be drastically reduced and the complete sample management process secured.



## The Promicol way to see microbial ATP in RLU

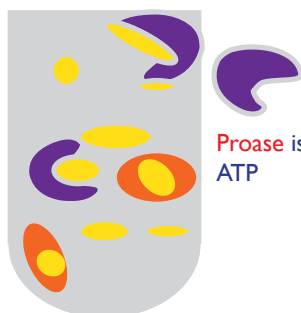
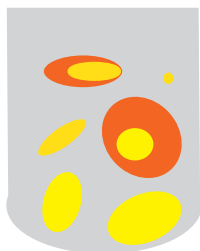
Microbial Cell with ATP



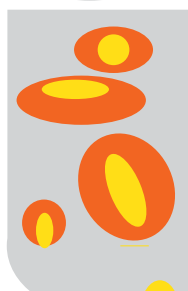
Free ATP



A typical dairy sample containing two sources of ATP



**Proase** is added to neutralise the free ATP



After a few minutes the sample contains only microorganisms with their ATP intact

**Promex** is added to open the microbial cells



This leaves only the microbial ATP

**Prolux** is added to produce light

The light produced by the microbial ATP is measured in the Promilite III as Relative Light Units (RLU)



## RAPID MICROBIAL CONTROL

Now you have the choice to improve your efficiencies and reduce costs.

### The Promicol System

**Providing**  
Automated analysis  
Secure and flexible date management  
High sample throughput  
1 to 96 samples in minutes

**Improving**  
Laboratory efficiencies  
Supply chain management

**Reducing**  
Labour requirements  
Release time of finished products  
Warehousing and inventory requirements

The Wine industry require an extremely reliable and sensitive method for testing products for microbial contamination. The Promicol system is used to check the quality of a wide range of wine types, including sparkling and fortified varieties.



Promicol's Microbial ATP Detection Kits for Wines are available in a wide range of formats to maximise convenience and cost effectiveness.



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