

RHEONIX FOOD AND BEVERAGE TESTING SOLUTION

- ✓ Fully automated sample-to-answer system
- ✓ Integrated sample preparation and detection
- ✓ Single pipette step
- ✓ Detects up to 22 targets per sample

Rheonix Encompass Optimum[™] Workstation



Easy-to-use, fully automated system reduces labor and laboratory costs

- · No technical training required
- 15-minute hands-on time
- User-friendly, intuitive software

Fully integrated system improves accuracy and reliability

- Automated sample preparation and detection reduces error
- Microfluidic sample preparation reliably processes difficult food matrices
- Sample preparation system removes PCR inhibitors and concentrates DNA, leading to higher sensitivity

Highly multiplexed assay provides more information per sample

- Simultaneously detects up to 22 targets per sample
- Can detect genus, species, strains and virulence factors in a single assay



Highly multiplexed assays and open platform provide broad testing capabilities in order to:

- Combine targets such as Salmonella, Listeria monocytogenes, Listeria spp., Staphylococcus aureus, Cronobacter, STEC, generic E. coli and other organisms in a single assay to address the needs of individual market segments
- Detect a wide variety of food and beverage spoilageassociated genetic targets. Rheonix Beer SpoilerAlert™ assay detects 11 fungal and bacterial targets at the genus, species and spoilage gene level
- Accommodate user-designed assays on the Encompass Optimum[™] workstation's open platform



FULLY AUTOMATED FOOD TESTING WORKFLOW



ENRICH SAMPLES

Enrich samples using standard enrichment protocol



TRANSFER SAMPLES

Transfer up to 24 samples to sample rack and load into workstation



PRESS "START"

Select desired assay, press "Start" and walk away



REVIEW RESULTS

Easy-to-read report shows presence or absence of targets in each sample