veriflow **READER**



EXPANDED ANALYTICAL FUNCTIONALITY

Extending the capabilities of the game-changing Veriflow Technology, the Veriflow Reader brings additional clarity to quality analysis. It provides fully quantitative results for each tests, as well as data storage and exporting for tracking results.

The Veriflow Reader provides quantitative analysis of targeted microbes in various matrices including food, food components, juices, wine, beer and environmental swabs. The Reader displays quantitative results from test cassettes used with Veriflow technology including selected assays in the food, wine, and beer suite of tests. Instant display of specific cell counts (cells/mL) provides fully quantified results to remove subjectivity or interpretive variability from your quality analysis.

ENHANCED DATA MANAGEMENT

The Reader features data storage and export functionality for tracking, reporting, and trending of test results. The Reader uses a standard USB drive to export results in csv or xml format. Data management capabilities enable quality managers to track the presence and changing levels of microbes over time, by source, by lot, or by location in the facility – all in an effort to isolate sources of contamination and proactively respond to levels exceeding quality targets.

FEATURES

- Instantaneous quantitative test results (cells/ml)
- High sensitivity for quantitation at low contamination levels
- > Simple, intuitive and user-friendly touch screen
- Data storage for immediate or delayed export
- ▶ Built-in QR code to scan lot and sample IDs

BENEFITS

- Removes subjectivity from results interpretation
- Precise analysis of cell counts in each sample
- Enables rapid remediation dependent on level of contamination
- Establish baseline data and trend analysis

USING THE READER **Test Result: 47 cells/ml PAL Score PAL Score 2* **Test Result: 47 cells/ml PAL Score PAL Score 2* **Sample results: 5 sample 10 Nethody Result 2016-12-22 (18.38) PAL-460-460-860.9 Verifice bree/PAL V.22 2 2 cells/ml 2016-12-22 (18.38) PAL-460-460-860.9 Verifice bree/PAL V.22 2 2 cells/ml 2016-12-22 (18.38) PAL-460-460-860.9 Verifice bree/PAL V.22 2 2 cells/ml 2016-12-22 (18.38) PAL-460-460-860.9 Verifice bree/PAL V.22 2 2 cells/ml 2016-12-22 (18.38) PAL-460-460-860.9 Verifice bree/PAL V.22 2 2 cells/ml 2016-12-22 (18.38) PAL-460-460-860.9 Verifice bree/PAL V.22 3 PAL-460-460-860.9 Verifice bree/PAL V.22 3 PAL-460-460.9 Verifice bree/PAL-460-460.9 Verifice bree

THE VERIFLOW TECHNOLOGY PLATFORM

Veriflow is game-changing technology that combines proven diagnostic principles for microbial detection and innovative, first-in-class scientific approaches. The robust platform performs at the highest levels of accuracy in even the most challenging matrices, with simplified sample preparation.

VERIFLOW DNA SIGNATURE CAPTURING TECHNOLOGY		
DNA Amplification	Proprietary reagents eliminate need for sample purification	
DNA Identification	Proprietary DNA signature detection specifically targeting food pathogens	
Visualization of Results	Proprietary vertical flow mediated visualization of results for easy interpretation	

EXAMPLES OF ENHANCED QUALITY MANAGEMENT USING THE VERIFLOW READER



Managing Brettanomyces to preserve wine quality and value

Early detection of the presence of *Brettanomyces* in wine enables winemakers to isolate and manage the threat with less intrusive methods. The Veriflow Reader allows winemakers to track specific cell counts of *Brettanomyces* levels in a specific lot over the course of months and stages of winemaking.



Precise identification of beer spoilers

Quantification of *Pediococcus* or *Lactobacillus* in beer samples at critical control points enables appropriate interventions depending on the stage of brewing, physical location in the brewery, and the level of contamination detected. The Reader ensures consistent results interpretation by all quality personnel for standardization of remediation protocols and making important decisions for in-process beer before it goes to market.



Managing wild yeast levels in beer brewing

Some of today's creative brewers are intentionally using *Brettanomyces/Dekkera* wild yeast to add unique characteristics to their brands. Using the Veriflow Reader allows quality managers to maintain specific, consistent levels of wild yeast in beers that are intentionally inoculated while monitoring for cross-contamination in others.



Definitive quality measurement in juice production

Veriflow *Alicyclobacillus* (ACB) enables rapid detection of ACB species in fruit juice and concentrates, with results in under 3 hours from sample collection. Coupled with the Veriflow Reader, Veriflow ACB allows juice manufacturers to identify specific levels of the microbe throughout the production process, and in batches produced over time, in order to monitor the impact of quality process improvement efforts.

For the complete line of test kits for Food Protection, Beer Brewing, and Winemaking visit our website or contact Invisible Sentinel at 215.966.6118 or www.invisiblesentinel.com

ITEM #	DESCRIPTION	SIZE
ISRD001	Veriflow® Reader	1 unit

Invisible Sentinel, a global molecular solutions company, is dedicated to providing first-in-class microbial detection tools. The company's core technology, Veriflow, is a patented, game-changing platform that integrates molecular diagnostics, antibody design, and immunoassays. Veriflow has been applied across multiple industries including food protection and beverage quality.

