

μ-Trac[®] 4200

The compact professional solution



The cost-effective introduction to in-house microbiology. Safety and discretion even with small sample numbers. Rapid status report for all hygiene-related microbes, including aerobic mesophiles and yeast / moulds.

Rapid results showing the goods are safe and documented reports show your customers that your products undergo careful quality controls. This means that uncertainty or delayed results are a thing of the past.

The μ-Trac 4200 is also a highly effective tool for detecting hygiene-relevant risks in production. The measurement technology used in μ-Trac is simple and efficient. Therefore automated analysis of the most common microbiological parameters at economic costs is made possible.

Pre-filled measurement cells are available as consumables. It is extremely simple to use. With the μ-Trac you can set up a microbiology laboratory with very little space. Results are available within hours and can be easily read and interpreted by a colour coded evaluation system.



The illustrated number of 3 measurement cells to enumerate for 3 different microbiological parameters corresponds to the equivalent of the staple of agar plates next to them.

TVC Enumeration
 Gram negative Bacteria
 Enterobacteriaceae, Coliforms, E.coli
 Enterococci
 Bacillus cereus
 Salmonella, Listeria sp.,
 coagulase pos. Staphylococci
 aerobic und anaerobe Spore Formers
 Yeasts and Moulds

	● ● ● ● ● ● ● ●	Milk, Milk Products, Infant Foods
Fast	● ● ● ● ● ● ● ●	Meat and Meat Products
	● ● ● ● ● ● ● ●	Fish, Seafood
Automated	● ● ● ● ● ● ● ●	Convenient Food, Frozen Food, Delicacies
	● ● ● ● ● ● ● ●	Sweets, Pastries
Documented	● ● ● ● ● ● ● ●	Beverages, Vegetables, Fruits, Tinned Foods
	● ● ● ● ● ● ● ●	Environmental Samples
	● ● ● ● ● ● ● ●	Toiletries



Support

Our customers can be assured that we are constantly making developments in microbiological and molecular biological detection methods through our commitment to future-orientated research and development. Our application laboratory supports customers in their routine requirements and in developing new calibrations and carrying out method validations. We can also test your specific samples so that you are assured in advance and without any obligation that the method is suitable for your needs.

We also offer on-site service and remote training and servicing as well as regular servicing of the equipment and ongoing software and application development is available.

Helpdesk, equipment inspection, training

We offer a comprehensive service package to meet the requirements for food testing, which includes regular checks and recalibration, if necessary, of the equipment using calibrated measuring equipment in accordance with ISO and IFS standards, including the necessary documentation. All software updates and the hotline with an option for remote maintenance of the software are part of that package.

A training package tailored to meet your company's needs allows the efficient initial training or further training if new staff join the team. Take advantage of the expertise of our highly qualified staff on our sales team and in-house.

Validation and standardisation

In cooperation with national and international committees, we are involved in driving the standardisation of impedance applications. National standards are now already available in many countries. We are also committed to method validation in line with ISO 16140. Furthermore, we offer support for customers having special requirements, with in-house validations and also work in cooperation with external laboratory services of your choice.

