

Pulsifier



*The difference
is clear!*

The Pulsifier® employs a revolutionary new technology for the processing of food samples for microbiological examination. Unlike paddle-type instruments, Pulsifier® beats the outside of the bag containing the sample at high frequency, producing a combination of shock waves and intense stirring which drives the microbes into suspension. In most food types, pulsification has been shown to be less destructive to the sample, producing lower concentrations of debris which can interfere with microbiological analyses.

The advent of new technologies for the rapid detection of food borne bacteria has been difficult to perfect using standard laboratory food sample preparation equipment, such as blenders and paddle-type homogenizers. The Pulsifier® offers processed samples that are more compatible with the demands of rapid microbiology methods by providing reduced food matrix destruction and a cleaner aqueous phase.

- Transparent door through which the suspending action can be viewed and which opens out completely to allow thorough cleaning;
- Unique locking mechanism that ensures that the sample bag is completely sealed to avoid aerosol release;
- Self-contained area at the bottom of the instrument capable of collecting a complete sample volume in the event of spills or leaks;
- Programmable LCD control panel, featuring run time setting, program setting, pause feature and a set of standard process times.
- Easier pipetting & plating due to reduction in debris
- Easier colony counting without particulate interference
- Excellent microbial recovery - equivalent or better than alternate methods
- Faster filtration, as a result of a cleaner sample, saves time.
- Reduced inhibition & interference in PCR and flow cytometric techniques due to reduced disruption of the food matrix



*Automating the world...
...one lab at a time*