



TEMPO[®]

FOOD QUALITY AUTOMATION

Because you count



PIONEERING DIAGNOSTICS

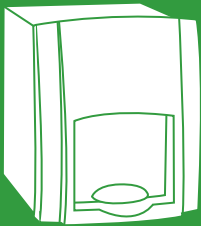
SIMPLIFY YOUR LIFE



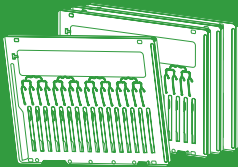
ONLY **3** STEPS

as simple as 1, 2, 3!

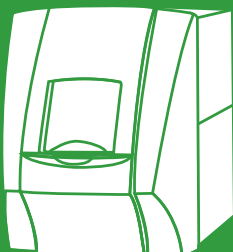
1 Automated sample preparation of samples



2 Incubation in your standard incubators



3 Automated reading and recording



HIGHLY FLEXIBLE!

- MANAGEMENT OF SURGE TESTING NEEDS
- FAST START FOR «LAST MINUTE» SAMPLES
- QUICK TECHNICAL TRAINING

«WITH **TEMPO**,
I CAN **TEST**
ON DEMAND»

REDUCE

- WASTE
Protect the environment and be lean
- INCUBATOR SPACE
- SUBJECTIVITY

STANDARDIZATION

ONLY **1 CARD**



RESULTS YOU CAN COUNT ON

GLOBALLY RECOGNIZED

- AFNOR & AOAC VALIDATED
- NO CROSS CONTAMINATION: SECURED PROTOCOL
- LONG SHELF LIFE REAGENTS

DATA INTEGRITY

KEEP YOUR DATA WITHIN COMPLIANCE STANDARDS

- FULL TRACEABILITY - INTEGRATED CONTROL PLAN & BARCODE
- SECURED DATA - FROM SAMPLE ID TO AUTOMATED RESULTS
- NO TRANSCRIPTION ERRORS

_____ bioMérieux _____

CONNECT-UP™

MINIMIZE ADMINISTRATIVE TASKS,
GAIN ON VALUE-ADDED ACTIONS!

TEMPO® parameters

	TEMPO parameters	NEXT DAY SOLUTION	AOAC	ISO
411113	AC Aerobic mesophilic total flora	✓	✓	✓
80002	STA Staphylococcus (coag+)	✓	✓	✓
80003	EB Enterobacteriaceae	✓	✓	✓
80004	EC Escherishia coli	✓	✓	✓
80006	TC Coliforms	✓		✓
80044	CC Coliforms	✓	✓	
80106	BC Bacillus cereus	✓	✓	✓
80001	YM Yeast & Mold	72-76 hr	✓	
80071	LAB Lactic acid bacteria	40-48 hr		
421509	CAM Campylobacter	48 hr	✓	✓

GET THE RIGHT SOLUTION

SAMPLE PREPARATION



PRODUCTIVITY



SAFETY



IDENTIFICATION

