Optimize productivity and improve decision-making with CHEMUNEX®

> “A revolutionary new tool for the laboratory”
>
> Ms. Cornu, Häagen-Dazs®
> Microbiology Laboratory Manager.

Häagen-Dazs®

Häagen-Dazs®, the ice-cream, ice-cream bar and sorbet brand was created in the United States in 1961. The Tilloy-lès-Mofflaines production site, near Arras (northern France), was chosen in 1992 for the local expertise and the availability of high-quality milk and other source materials.

80% of the plant's production is exported to 84 different countries. Häagen-Dazs® has therefore always invested heavily in its production plant to make sure that flawless product quality will meet its customers expectations and the most stringent regulatory standards.

Sophie CORNU joined the laboratory in 2003 and on the basis of her experience in the field of microbiology, introduced automation and standardization by rapidly commissioning a DILUMAT® gravimetric dilutor, combined with DILUBAG® ready-to-use diluents, resulting in particular in lower MSD incidence among the lab technicians.

She continued along the road to automation by opting for a first CHEMUNEX® “BACTIFLOW® ALS” system in 2006, followed by a second system in 2015 to optimize *enterobacteriaceae* testing and decision-taking in ice-cream production.

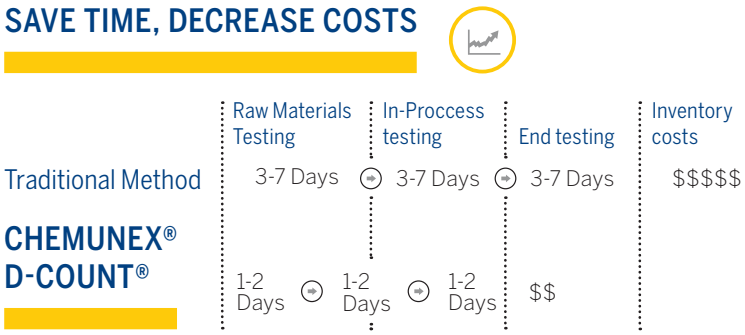
> “CHEMUNEX®:
> A confident and fast solution at the service of companies physical and financial flows.”
>
> Testimonial from Häagen-Dazs®

PIONEERING DIAGNOSTICS

Why did you opt for the CHEMUNEX® system?

The time lag associated with traditional laboratory analysis methods resulted in significant production spoilage and financial losses for the company, prompting us to opt for two BACTIFLOW® ALS systems. This means that we can now implement ice-cream end-product *enterobacteriaceae* testing within 13 hours, compared to 24 hours with conventional methods.

Continuing growth prompted the company to purchase a second BACTIFLOW® ALS system to optimize day shift workloads. This meant we were able to do without one night shift and reallocate the workers to the day shift to deal with production spikes and increase the value-added tasks. This leads to greater flexibility and delivers secure final counts using two standalone instruments.



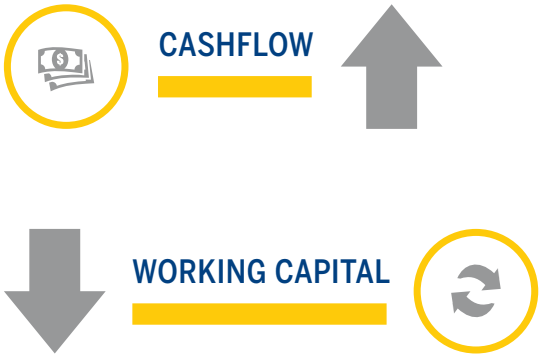
How was the new system implemented?

Having the bioMérieux teams on hand with the relevant expertise, made implementation much easier. Automatic system connectivity to the LIMS and full data traceability combined with analytical speed mean we can be much more responsive in adjusting production and correcting any quality defects.

What were the direct and indirect benefits of implementing the CHEMUNEX® systems?

Reducing *enterobacteriaceae* analysis times from 24 hours to 13 hours has cut down production spoilage thanks to faster decision-taking. The direct savings were equivalent to the cost of the system, making it highly cost-effective.

Speedy analysis also means better process control and has made it possible to increase production runs from 24 hours to 90 hours. Logistics and sales have also benefited through a more than 50% reduction in end-product warehouse stocks. These indirect benefits have considerably improved our operational organization and our financial flows.



Beyond the financial gains, has the system produced other kinds of benefits?

One of the benefits has been to consolidate in-house communication between the quality control department and other departments. The lab is now seen as a genuine partner in the production process. Quality has become a decision-making tool with a bearing on the production and shipment of our ice-creams all over the world.

How would you qualify the CHEMUNEX® system?

It is a ground-breaking laboratory instrument that has met the needs of other departments by optimizing the production and logistics decision-taking process, while ensuring greater profitability for the business.

bioMérieux S.A. • 69280 Marcy l'Étoile • France
Tel: +33 (0)4 78 87 20 00 • Fax: +33 (0)4 78 87 20 90
www.biomerieux-industry.com