



LALLEMAND, FRANCE

LALLEMAND, develops, manufactures and markets enzymes (yeasts and bacteria) and other additives for the food industry. Business areas are bakery, fermented beverages, animal feed, dietary and pharmacy. The R & D center of Blagnac is responsible of the development and optimization of lactic acid bacteria production processes. Pre-culture until the lyophilized product, all production stages are optimized at laboratory scale and validated on pilot equipment.

Work with : 2 DiluFlow® Elite, easySpiral Pro®



**Intuitive use
of all Interscience equipment!**

User of the easySpiral Pro®

Interview with Mrs Séverine CHARLOT-ROUGE, Head of the LALLEMAND Laboratory :

Why did you feel the need in an automatic plater?

« As our activity is growing, we needed to increase our capacity for analysis. The counting of Petri dishes is our reference method and this spreading mode is appropriate for the majority of our microorganisms. We have been equipped with a competitor's spiral plater for nearly 15 years. We have now chosen this Interscience equipment for this second workstation. »

How did easySpiral Pro® change your work?

« This equipment is compact, easy to use, user-friendly. The speed of this device is undeniable. Operating is intuitive like all Interscience equipment that we know! The results are quite similar to those obtained with the competitor's device and we can use the two devices indifferently, depending on their availability. An additional advantage is that it has a protective cover which reduces the risk of cross contamination because we work with many different species and different bacterial genus. You can have a real operational organization. »

Why did you choose Interscience?

« We appreciate working with Interscience because the team knows our activities and constraints very well. Interscience can adapt the equipment with great reactivity and even anticipate our needs! Equipment loans are a real plus, because it is difficult to make a decision for this type of purchase without testing. Overall, the cooperation with Interscience has always satisfied us (sales support, After-Sales Service, purchasing and quality consumable). We rarely use the communications media because explanations are always given by the sales and technical team. The fact that their production is located in France is also popular. »

ANALYSIS PROTOCOL

Type of sample : lactic ferments, powder, cream and liquid

Number of analysis per day : 60

Dilution mode : automatic mode

Dilution factor : 1/1 000 000th to 1/1 000 000 000th

Bacteria : Lactic acid bacteria: *Lactobacillus*, *Bifidobacteries*

Medium : MRS, RCM, other internal medium