



AVM[®] —

Döhler's Linden Grain medium
for simple, flexible and reliable validation
of aseptic filling lines



Now as
AVM[®] veg



WE BRING
IDEAS TO LIFE.

NATURAL INGREDIENTS
INGREDIENT SYSTEMS
INTEGRATED SOLUTIONS

AVM® –

Döhler's Linden Grain medium for simple, flexible and reliable validation of aseptic filling lines

In the production of beverages, the filling process and the filling line itself can be a source of contamination with beverage-spoiling microorganisms. Besides the economic losses, contamination causes huge costs for cleaning, elimination and possible product recalls. Potential damage to the company's reputation and a loss of customer confidence can also have a lasting negative impact.

In order to prevent such problems, the filling process in aseptic lines needs to be examined and validated at installation or following modifications such as maintenance or service. Annual revalidation is highly recommended even for unchanged filling processes in order to discover any contamination early. Validation should be performed with products of standardised quality to guarantee that the results are comparable and reproducible.

AVM® – Aseptic Validation Medium – is the registered brand name of the Linden Grain medium in the Döhler Microsafety Design® (DMD®) portfolio.

This medium allows standardised detection of beverage-spoiling bacteria, yeast and mould when validating aseptic filling lines for beverages.

AVM® can be used as a standardised culture medium for:

- validation of aseptic filling lines
- regular revalidation
- validation following maintenance or servicing on the line
- challenge tests for checking the function of individual equipment components

AVM® – The products

AVM® has an ideal nutrient composition. Depending on the product the pH value to be set flexibly. In line with the customer's requirements, the medium's pH value can be tailored to the products to be filled and to the necessary bacterial selectivity and sensitivity.

AVM® is available in four product configurations:

- **AVM® – Broth**

is a ready-to-use plant based, liquid Linden Grain medium for direct use, and is provided in a tank. The pH value of the medium is set in advance at pH 4,0 to 4,3 and can be adapted by the customer.

- **AVM® – Concentrated Broth**

is a liquid, plant based five-fold concentrated Linden Grain medium delivered in a container. The pH value of the concentrate can be set by the customer once the ready-to-use medium has been produced.

- **AVM® veg – Powder**

is a plant based Linden Grain medium powder for the production of liquid medium. Due to the use of plant based raw materials, the input of animal ingredients in the production process of beverages is eliminated. It is available in 20 kg units in plastic buckets.

- **AVM® – Powder**

is a Linden Grain medium in powder form for the production of liquid medium. It is available in 20 kg units in plastic buckets. The pH value is also set individually by the customer.



AVM® – Benefits for users

- **AVM® – Flexible formats for immediate use**

AVM® is available as a ready-to-use or five-fold concentrated medium, both for immediate use. AVM® Powder and AVM® veg Powder can be used to produce the liquid medium with minimum effort. They are characterised by excellent solubility, storage properties and ease of handling.

- **AVM® – Saving time**

AVM® is a standardised, ready-mixed medium made from strictly-controlled raw materials. Time-consuming procurement and production from individual components is a thing of the past. The pH value is easy to set individually.

- **AVM® – Fast detection**

Thanks to the medium's ideal composition, beverage-spoiling microorganisms can be detected after 5-7 days incubation. Quick and easy visual monitoring is possible, with no need for specialised technical equipment or further microbiological testing.

- **AVM® – Highest efficiency**

AVM®'s immediate and simple handling allows fast approval of the line. This prevents long times without production and allows the line to return to operation quickly.

As a specialist for innovative microbiological culture media in the beverage industry, Döhler also offers a range of other simple, reliable and fast solutions.

If you are interested in AVM® or other culture media, contact our sales staff or send us an email at dmd@doehler.com.



AVM® – Product Portfolio

Item name	Item number	Package content
AVM® Broth	2.04705.050	Min. 3 tonnes (tank)
AVM® Concentrated Broth	2.04755.521	Min. 3 tonnes (container)
AVM® veg Powder	8.50872.872	20 kg (bucket)
AVM® Powder	2.04704.872	20 kg (bucket)

About Döhler

Doehler (www.doehler.com) is a global producer, marketer and provider of technology-driven natural ingredients, ingredient systems and integrated solutions for the food and beverage industry. Doehler's integrated approach and the broad product portfolio are the optimal basis for innovative and safe food & beverage applications. The product portfolio of natural ingredients ranges from natural flavours, natural colours, health & nutrition ingredients, cereal ingredients, dairy & dairy-free ingredients, speciality ingredients, dry ingredients, fruit & vegetable ingredients to ingredient systems.

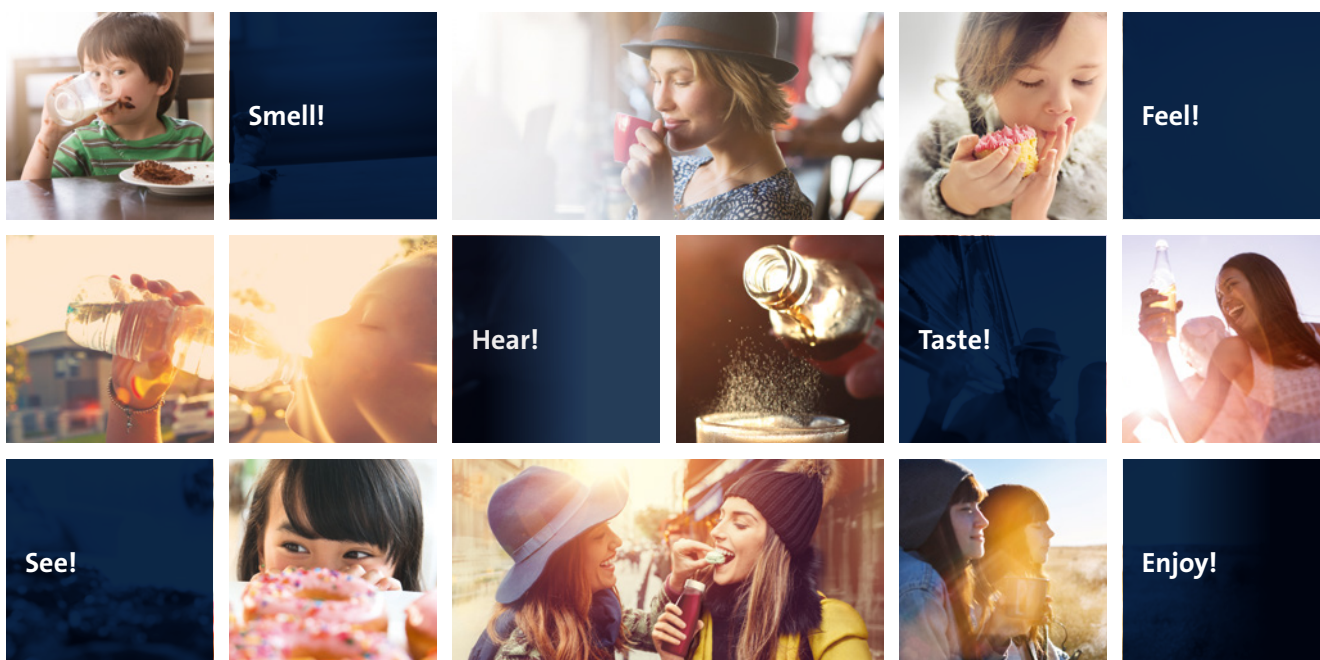
Headquartered in Darmstadt, Germany, Doehler is active in over 130 countries and has 30 production sites, as well as sales offices and application centres on every continent.

More than 5,500 dedicated employees provide our customers with fully integrated food & beverage solutions from concept to realisation.

"WE BRING IDEAS TO LIFE." briefly describes Doehler's holistic, strategic and entrepreneurial approach to innovation. This comprises market intelligence, trend monitoring, the development of innovative products and product applications, advice on food safety and microbiology, food law as well as Sensory & Consumer Science.



Inspire your consumers with unique Multi-Sensory Experiences®



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