

# TEMPO®

## AN INNOVATION IN THE LABORATORY

### BACKGROUND

Danish Crown, a global giant in the food industry, has been relying on bioMérieux for over 15 years to optimize its microbiological analyses.

Danish Crown is a cooperative owned by 6,000 Danish farmers and is a major player in the global food industry. With 26,600 employees and a presence in over 130 markets worldwide, the company is constantly vigilant about product quality (pork, beef) and food safety.



## Danish Crown



### EFFICIENCY BENEFITS

In 2008, Danish Crown adopted bioMérieux's TEMPO® system for its microbiological analyses. This is an automated platform for the analysis of food quality indicators. Since then, the teams of Simone Lynge Bjerg, who has been with Danish Crown for 25 years, with 11 years as a quality specialist, have been depending on TEMPO® for their daily microbiological testing, and they continue to recommend it.

For the quality specialist, TEMPO® clearly has several advantages. It's a "fast and efficient" technology: "We can start a lot of samples in a short time", says the professional; the system is "automated" with "barcode" reading connected to the LIMS system; and finally, it's considered really "reliable": "We always perform proficiency testing really well with TEMPO®", Simone Lynge Bjerg explains.

As TEMPO® is strategic for the release of Danish Crown's products, the cooperative has chosen to install a full system in its single microbiology laboratory. Samples from all their Danish plants arrive at the site. Inside the laboratory, the TEMPO® is equipped with one preparation station, one reading station and four fillers. At Danish Crown, they use the system for environmental samples, raw meat, and processed meat of various types. **3,000 samples are analyzed each month**, assessing "for total viable count of microorganisms, *E. coli*, total coliforms, coliforms, *Enterobacteriaceae*, *Staphylococcus* and yeast and mold".



# TEMPO®

AN INNOVATION IN THE LABORATORY

## OPTIMIZATION OF HUMAN RESOURCES

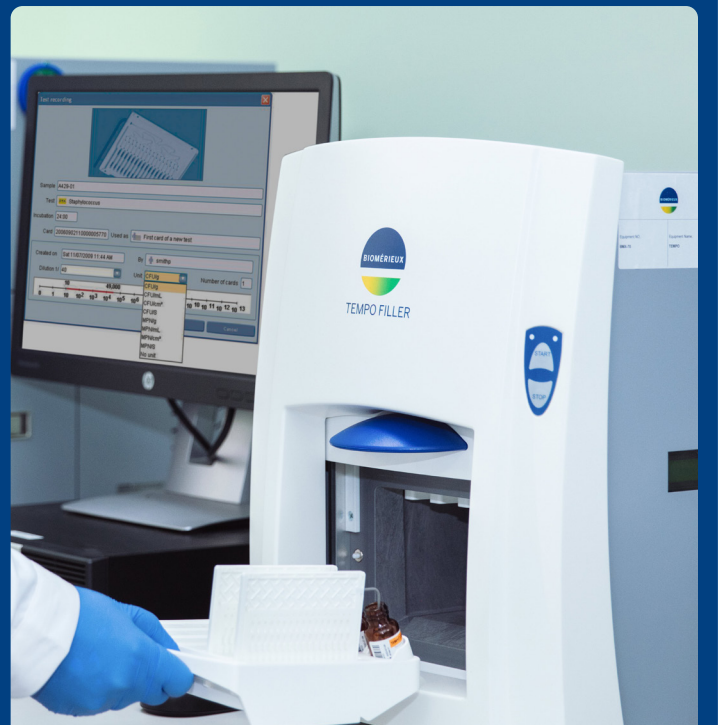
The adoption of TEMPO® has enabled Danish Crown to optimize its people management, an undeniable asset in an increasingly difficult recruitment context. For example, where it used to take three or four technicians to carry out microbiological analyses in the traditional, manual way, just two people are now sufficient. The first technician prepares the samples, and the second inoculates the TEMPO® cards and places them in the filler and in the racks.

Another major advantage is that the system is accessible after just a short training course! Simone Lynge Bjerg reports it takes **“from one day for experienced technicians up to one week for a non-microbiologist”**. This is an advantage that has enabled Danish Crown to implement job rotation, contributing to technician satisfaction and staff stability. Not to mention that for department management, it's also easier to fill absences and vacations.

## A TOOL ADAPTED TO MARKET REQUIREMENTS

Among all benefits, **“TEMPO® gives faster results than traditional methods. Many of our products today have a short shelf life, so we must have quick results,”** allowing Danish Crown products to be on **“our retailers' shelves for a longer time”**, explains Simone Lynge Bjerg.

Danish Crown's long experience with TEMPO® and bioMérieux demonstrates the effectiveness of this solution for food manufacturers seeking to improve their microbiological analyses and performances, human resources optimization, and cost efficiency in operations, all while maintaining high standards of quality and food safety.



VISIT OUR WEBSITE TO  
LEARN MORE ABOUT TEMPO®.