

Stomacher® 400 Circulator

Globally referenced by thousands of protocols in food microbiology, the Stomacher® 400 Circulator is the gold standard in laboratory blenders for sample preparation.

Designed to provide repeatable homogenisation across an extensive range of sample matrices, the patented Stomacher® principle delivers enhanced organism recovery while maintaining cell viability.



The Stomacher® 400 Circulator has extensive use within the scope of food safety testing as well as uses within medical and industrial applications. Combined with an extensive range of Stomacher® bags that ensures no cross contamination between samples, the Stomacher® method is the global standard in sample preparation for microbiological analysis.

The applications referenced below are available in public domain and are a small snapshot of examples.

FRUITS AND VEGETABLES

C Coetzee, E du Plessis, S Duvenage and L Korsten. 2017. Bacterial dynamics and the prevalence of foodborne pathogens associated with avocado fruit *Persea americana* Mill. South African Avocado Growers' Association Yearbook 40: 36-40. [Click to read more here](#)

EM du Plessis and L Korsten. 2015. Investigation Into The Link Between Water Quality And Microbiological Safety Of Selected Fruit And Vegetables From Farming To Processing Stages (Volume 2). Report to Water Research Commission. [Click to read more here](#)

DAIRY

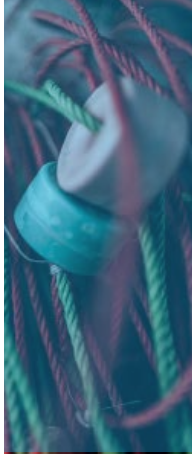
Bennie C. Viljoen, Alison M. Knox, Paul H. De Jager and Anlie Lourens-Hattingh. 2003. Development of Yeast Populations during Processing and Ripening of Blue Veined Cheese. Food Technol. Biotechnol. 41 (4) 291–297. [Click to read more here](#)

H. N. J. Shangpliang, Sharmila Sharma, Ranjita Rai and Jyoti P. Tamang. 2017. Some Technological Properties of Lactic Acid Bacteria Isolated from Dahi and Datshi, Naturally Fermented Milk Products of Bhutan. Front. Microbiol., 01 February. [Click to read more here](#)

A. Ehsani, M. Hashemi, A. Afshari, and M. Aminzare. 2018. Probiotic white cheese production using coculture with *Lactobacillus* species isolated from traditional cheeses. Vet World. 2018 May; 11(5): 726–730. [Click to read more here](#)

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FISHERIES




Odu NN and Imaku LN. 2013. Assessment of the Microbiological Quality of Street-vended Ready-To-Eat Bole (roasted plantain) Fish (*Trachurus Trachurus*) in Port Harcourt Metropolis, Nigeria. *Researcher* 2013;5(3): 9-18. [Click to read more here.](#)

M.G. Gitahi, J. Wangoh and P.M.K. Njage, 2012. Microbial Safety of Street Foods in Industrial Area, Nairobi. *Research Journal of Microbiology*, 7: 297-308. [Click to read more here.](#)

Elhadi, N., Aljeldah, M. and Aljindan, R. 2016. Microbiological contamination of imported frozen fish marketed in Eastern Province of Saudi Arabia. *International Food Research Journal* 23(6): 2723-2731. [Click to read more here.](#)

WHEAT AND GRAIN




Agata Los, Dana Ziuzina, Daniela Boehm, Paula Bourke. 2020. Effects of cold plasma on wheat grain microbiome and antimicrobial efficacy against challenge pathogens and their resistance. *International Journal of Food Microbiology* Volume 335, 16 December 2020, 108889. [Click to read more here.](#)

Sana M'hir, Mondher Mejri and Moktar Hamdi. 2007. Microflora distribution and species ratio of Tunisian fermented doughs for bakery industry. *African Journal of Biotechnology* Vol. 6 (18), pp. 2122-2129. [Click to read more here.](#)

Niccolai, A., Venturi, M., Galli, V. et al. Development of new microalgae-based sourdough "crostini": functional effects of *Arthrospira platensis* (spirulina) addition. *Sci Rep* 9, 19433 (2019). [Click to read more here.](#)

WINE AND BEVERAGE



Laureys, D; De Vuyst, L. 2014. Microbial Species Diversity, Community Dynamics, and Metabolite Kinetics of Water Kefir Fermentation. *Appl Environ Microbiol.* Apr; 80 (8): 2564-2572. [Click to read more here](#)

Tumisi B.J. Molelekoa; Thierry Regnier; Laura S. da Silva; Wilma A. Augustyn. 2018. Potential of marula (*Sclerocarya birrea* subsp. *caffra*) waste for the production of vinegar through surface and submerged fermentation. *S. Afr. j. sci.* vol.114 n.11-12. [Click to read more here](#)

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