



PROBIOTIC FOOD MANUFACTURERS
MICROSCOPIC CONTROL OF MICROORGANISMS IN PROBIOTICS

TRANSMITTED LIGHT MICROSCOPES | KERN OBL-14

Probiotics are foods with viable microorganisms that you should eat regularly. They come in sauerkraut, yoghurt, kimchi, hard cheese, kombucha, etc. before. In the development or control of food of this type, the number of live lactic acid bacteria is checked under the microscope, because a certain number of this type of bacteria should be present for the quality of the product.



Model	Optical System	Tube	Eyepiece	Price
OBL 146	Infinity	Binocular	Eyepiece HWF 10x / Ø 20mm with anti-fungus, high eye point	€ 1,660.-



<https://partner.kern-sohn.com/Segment/S10576>

* DAkkS calibrations are also possible on site
All prices are net, valid until 19.01.2026 plus shipping cost

Personal consultation from our product specialist:



Ralf Gutbrod
Productspecialist
Tel : +49 7433 9933-306
ralf.gutbrod@kern-sohn.com

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KERN & SOHN GmbH
Ziegelei 1
72336 Balingen, Germany
info@kern-sohn.com
www.kern-sohn.com