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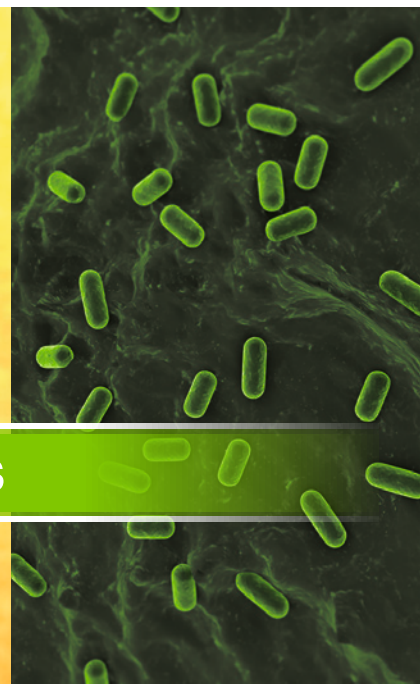
BIOTEC CON Diagnostics

foodproof®



Spoilage Yeast Detection 1 + 2 LyoKits

5'Nuclease



For safer food – BIOTEC CON Diagnostics – simply builds up trust!

Spoilage yeasts comprise species or strains of yeast unintentionally introduced into the production process, which are capable of compromising the quality of beverages and food. Extreme examples of yeast spoilage include exploding bottles or cans, unpleasant flavors, and foul odors.

Spoilage yeasts can therefore cause the loss of entire batches of beer or other beverages. By using the ready-to-use **foodproof® Spoilage Yeast Detection 1 + 2 LyoKits**, the most dangerous spoilage yeasts can be detected with just two rapid tests.

Trace contaminations of yeast down to 1 cfu per sample can be detected by both kits. It is also possible to directly identify spoilage yeasts within beverages that have not been enriched. The **foodproof® Spoilage Yeast Detection 1 + 2 LyoKits** are based on highly sensitive and specific real-time PCR technology, which is well-established in the brewing and beverage industry.

Time to result: Within 2.5 hours.

Safe: 100 % inclusivity for targeted organisms, detects spoilers even in great excess of brewing strain.

Viability PCR: Differentiation of viable and dead organisms.

Easy: Lyophilized reagents - convenient handling and storage, optimized, fast protocol for yeast DNA extraction.

Direct analysis: Sensitive testing without enrichment, filtration of large volumes.

Sensitive: Detection down to 10 cells / reaction, quantification possible.

Wide Detection Spectrum

foodproof® Spoilage Yeast Detection 1 LyoKit (R 602 47)

Detection of:

- *Dekkera* / *Brettanomyces*
- *Zygosaccharomyces*
- *Saccharomyces* spp.
- Internal Control

foodproof® Spoilage Yeast Detection 2 LyoKit (R 602 48)

Detection of:

- *S. cerevisiae* var. *diastaticus*
- *Wickerhamomyces anomalus*
- *Kazachstania exigua*
- *Schizosaccharomyces pombe*
- Internal Control

Matrices

All kinds of beer, softdrinks and corresponding raw material samples, including pitching yeast

Workflow

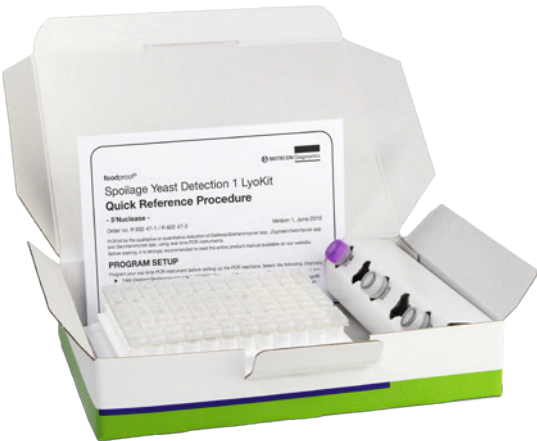


Spoilage Yeast Detection LyoKits

- R 602 47 **foodproof®** Spoilage Yeast Detection 1 LyoKit
- R 602 48 **foodproof®** Spoilage Yeast Detection 2 LyoKit

Matrix-Specific DNA Extraction

- S 400 08 **foodproof®** StarPrep Two Kit
- A 500 02 Reagent D



Storage
at 2 °C to 8 °C

48 Reactions
with a final volume of 25 µl

Supported by:

**Federal Ministry
for Economic Affairs
and Energy**

on the basis of a decision
by the German Bundestag

Specific DNA Extraction Protocol for Yeasts (approx. 30 min)

Including live / dead
differentiation

Instrument Compatibility

LC 480, LC 96, MyGoPro /
Dualo 32, PikoReal 24,
AriaMx, CFX96, ABI 7500
Fast and others

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