

Diagnostics ^c



For safer food - BIOTECON Diagnostics simply builds up trust!

Molds are fungi that grow in the form of multicellular filaments called hyphae. In contrast, fungi that can adopt a single celled growth habit are called yeasts. Yeasts and molds are widely distributed in the environment and can enter foods through inadequately sanitized equipment or as airborne contaminants. Yeasts and molds frequently become predominant on foods when conditions for bacterial growth are less favorable, e.g. low pH. They also can become a problem in dairy products. Conventional microbiological methods for the detection, quantification and identification of yeasts and molds are very time-consuming, taking up to 2 weeks to perform. Using the foodproof® Yeast and Mold Quantification LyoKit, the quantification can be done in approx. 5 hours (hands on time 2 h)

The foodproof® Yeast and Mold Quantification LyoKit is based on real-time PCR technology which is well established as a rapid, highly sensitive and specific detection method.

Safe: Prevention of carry-over contamination Fast: Time saving in comparison to by using Uracil-N-Glycosylase

Correlative: High degree of correlation between conventional method and real-time PCR method. The results are displayed in cfu/g. Only living organisms will be detected.

Comprehensive: Packages of sample preparation & detection kits, real-time PCR instruments & diagnostic software conventional microbiology

Easy: Convenient, complete solution, including DNA extraction, live/dead differentiation and quantitative real-time PCR analysis

Experienced: Manufacturer of fully licensed PCR-based rapid tests for the food industry since 1998 with an ISO 17025 accredited service lab

Best Specificity

100% Inclusivity

- 250 species/300 strains successfully tested
- All important phylogenetic groups included

100% Exclusivity

- 50 strains tested
- Microorganisms of the same environmental habitat

Sensitivity

10-10² cfu/g depending on sample type

Matrices

All relevant dairy matrices successfully tested including yoghurt, milk, milk powder, butter, cheese, curd, cream, vanilla sauce and many more

Contact us for other food matrices!

Workflow









Low-throughput: Single tube

For few samples (e.g. 8 samples)

DNA Extraction*

Single tube, approx. 2 h

PCR Setup 10 min

Real-time PCR Run 160 min

High-throughput: 8-Strip

For many samples (up to 96 samples)

DNA Extraction* Multi-channel, approx. 3 h **PCR Setup**

Real-time PCR Run

* including live and dead differentiation

DNA Extraction Kit

foodproof® StarPrep Two Kit (single tube lysis) S 400 08

S 400 22 foodproof® StarPrep Six 8-Strip Kit (8- or 96-channel pipette)

A 500 02 Reagent D

Yeast and Mold Quantification LyoKit

R 602 42 foodproof® Yeast and Mold Quantification LyoKit



Storage at 2 °C to 8 °C 96 Reactions with a final volume of 25 µl

Detection & Quantification

Total count yeast and mold in all kind of dairy products

Instrument Compatibility

■ LightCycler 96, AriaMx, CFX96, LC 480 II, Mx3005P, ABI 7500, PikoReal 24

BIOTECON Diagnostics GmbH

Hermannswerder 17 14473 Potsdam Germany

Phone: +49 (0)331-2300-200 +49 (0)331-2300-299

bcd@bc-diagnostics.com www.bc-diagnostics.com