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BIOTECON Diagnostics



NEWSLETTER



**For safer food – BIOTECON Diagnostics –
simply builds up trust!**

WELCOME TO OUR NEWSLETTER

Our regular newsletters are an easy way to keep up-to-date with all our new developments and interesting scientific research in the field of rapid tests. With contributions from our in-house experts, our newsletters contain quarterly highlights, news pieces, and keep you informed of all our upcoming events and activities.

Topics:

- Quantification of Yeast & Mold
- Focus on Hepatitis A Virus
- Fast Detection of beer-spoilage Bacteria
- Upcoming Events

#2 2016

Impressum

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Quantification of yeast and mold in all kind of dairy products and raw materials



Yeasts and molds are widespread in the environment. A spoilage of foods by contaminated raw materials, not sufficiently disinfected instruments or simply by contaminated air is therefore quite common.

With the new **foodproof® Yeast and Mold Quantification LyoKit** BIOTECON Diagnostics now offers a unique test for the rapid detection and quantification of all kind of yeast and molds in dairy products. This test enables the customer to quantify yeast and molds within 5 hours only.

Real-time PCR results have been compared with the more time-consuming official microbiological reference methods, and there is a very high degree of correlation.

The test is very easy and convenient. It has been developed together with a DNA extraction kit including a protocol specifically adapted to yeasts and molds, the **foodproof® StarPrep Two Kit**. Another innovative product by BIOTECON Diagnostics is the Reagent D, which excludes the DNA of dead yeast and molds cells from the PCR amplification process. This means, that only living organisms will be detected with the test.

The new system has been successfully validated with a huge number of dairy products, including different types of cheeses, milk and milk powder, yoghurts, curd, pudding, fermented milk products, whey and many others. All kind of dairy finished products and raw materials can be tested.

For more information please contact Benjamin Junge: bjunge@bc-diagnostics.com.



foodproof® Yeast & Mold Quantification LyoKit

- Results in less than 5 hours
- Highest sensitivity
- Suitable for all dairy products
- First quantitative real-time PCR assay for yeast and mold

Order no.: R 602 42

AVAILABLE:
Now

Detection of viral RNA in food products and water - focus on Hepatitis A Virus



Raw shellfish, fish & crustaceans, deli meat, vegetables & fruits and polluted water they all are sources of Hepatitis A virus and Norovirus. Typically the transmission route is fecal-oral and the infectious dose is very low (presumably is 10-100 virus particles in both cases, Hepatitis A virus and Norovirus).

With the new **foodproof® Hepatitis A Virus Detection Kit** BIOTECON Diagnostics now offers a unique test for the rapid detection of viral RNA of the Hepatitis A Virus (HAV) by use of a one-step reverse transcriptase real-time PCR (RT-PCR). The assay is highly specific, and detects all human pathogenic genotypes in channel FAM. A second channel is used for detection of the process control.

Primer and probe sequences are in concordance with the general requirements of the ISO/TS 15216-1:2013 (Microbiology of food and animal feed -- Horizontal method for determination of hepatitis A virus and norovirus in food using real-time RT-PCR).

Our kit includes a process control (MS2-phage), which is detected in the channel ROX, and two additional controls, the positive and negative control.

The PCR program is the same like in our **foodproof® Norovirus Detection Kit (GI, GII)** – details for this kit you can find in our previous newsletter (#2 of 2015) - and in addition the process control (MS2-phage) could be detected with both kits.

Different food matrices have been tested, e.g. bottled water, seafood and berries (strawberries, blackberries, raspberries).

A dedicated RNA extraction kit is available, the **foodproof® Sample Preparation Kit IV**.

While in many countries viruses are now considered to be an extremely common cause of foodborne illness, they are rarely diagnosed as the diagnostic tools for enteric viruses are not widely available. Please, ask for a training with the new kits **foodproof® Hepatitis A Virus Detection Kit** and **foodproof® Norovirus Detection Kit (GI, GII)**.

For more information please contact Olaf Degen: odegen@bc-diagnostics.com.



foodproof® Hepatitis A Detection Kit

- RT-PCR Kit for detection of Hepatitis A Virus & process control MS2
- ISO/TS 15216 Compliance
- Same protocol as the one of Norovirus kit

Order no.: RDK 100 32

**AVAILABLE:
Now**

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BIOTECON Diagnostics

Fast detection of beer-spoilage bacteria and their hop tolerance genes



During production, contamination of beer can be recognized by unwanted turbidity due to microorganisms, pH changes and undesired changes of the flavor and protein flocculation. Often, the appearance of beer-spoilage bacteria results in a loss of whole batches of beer. By using the ready-to-use **foodproof® Beer Screening LyoKit**, 31 relevant organisms of the most troublesome spoilage bacteria can be easily detected in a single rapid test including *Lactobacillus*, *Pediococcus*, *Pectinatus* and *Megasphaera* strains. Furthermore, it includes the detection of the hop tolerance genes *horA* and *horC* in another fluorescence channel plus identification of *L. brevis* in a third channel.

The **foodproof® Beer Screening LyoKit** is based on real-time PCR technology, which is well established in the brewing and beverage industry as a highly sensitive and specific detection method. The kit is applicable for many instruments incl. Duo 32, PikoReal 24, LC 480, LC 96, and others. It has been developed together with matrix-specific DNA extraction kits like the **foodproof® ShortPrep III Kit** or the **StarPrep Two Kit**, respectively.

The kit can be used for finished products as well as for in-process controls like raw materials, auxiliary materials, hygiene samples and others.

The existing liquid **foodproof® Beer Screening Kit** has been extended by another important spoilage bacteria, *Lactobacillus acetotolerans*. The kit now includes 31 organisms as well and can be used for screening and identification by melting curve analysis.

For more information please contact Benjamin Junge: bjunge@bc-diagnostics.com.



foodproof® Beer Screening LyoKit

- Detection of 31 beer spoilage bacteria in one test (incl. *L. acetotolerans*)
- Detection of hop tolerance genes
- Identification of *L. brevis*
- Fast, easy and economical

Order no.: RDK 100 41



Upgrade foodproof® Beer Screening Kit

NEW FEATURE:
 Now including *Lactobacillus acetotolerans*

New Order no.: R 310 02

**AVAILABLE:
 Now**

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BIOTECON Diagnostics

NEWSLETTER

Upcoming Events

Join us at the upcoming events to share insights and best practices with colleagues, connect and form new collaborations and discover new product launches.

Event	Date and Location	Contact
February 2017		
Fruit Logistica	8th - 10th February 2017 in Berlin, Germany	Olaf Degen
March 2017		
IAFP Europe 2017	29th - 31st March 2017 in Brussels, Belgium	Dr. Gido Murra
April 2017		
Craft Brewers Conference	10th - 13th April 2017 in Washington, USA	Juliane Kuklinski
May 2017		
BIOTECHNICA - LABVOLUTION	16th - 18th May 2017 in Hannover, Germany	Alois Schneiderbauer Dr. Ralf Hensiek André Olthoff

Corporate Design LOGO UPDATE!

Since November 2016 we have a new company logo. Please use only the new one and replace the old logos if possible.

For more details, please see our Corporate Design Guide for Distributors.



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