

Press Release

foodproof® Spoilage Yeast Detection 1 + 2 LyoKits

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A simple and fast solution for the detection of spoilage yeasts in beer and soft drinks

BIOTECON Diagnostics now offers two new real-time PCR tests for the detection of the most important spoilage yeasts in beer, alcoholic mixed beverages and soft drinks: the **foodproof** Spoilage Yeast Detection 1 + 2 LyoKits.

Spoilage yeast contamination can affect quality and taste of beverages, resulting in recalls and brand damage for beverage producers. In extreme cases yeast spoilage can even lead to “blown cans” or exploding bottles. Particular genera are considered obligatory spoilage yeasts, e.g. *Dekkera* / *Brettanomyces*, *Zygosaccharomyces* and *Saccharomyces*. The **foodproof** Spoilage Yeast Detection 1 LyoKit comprehensively detects and quantifies all species belonging to these three yeast genera.

Additionally, several specific species are able to spoil beverages. With BIOTECON Diagnostics' **foodproof** Spoilage Yeast Detection 2 LyoKit, detection of these species can be accomplished in one single test. This includes *Saccharomyces cerevisiae* var. *diastaticus*, *Wickerhamomyces anomalus*, *Kazachstania exigua* and *Schizosaccharomyces pombe*. Differentiation between *Kazachstania exigua* and *Schizosaccharomyces pombe* is possible through melting curve analysis.

All kinds of brewing and soft drink samples ranging from in-process controls to environmental samples and final product can be efficiently analyzed with both kits. This includes beer, carbonated beverages, alcoholic mixed drinks and flavor concentrates.

All **foodproof** LyoKit reagents are lyophilized, the user must only add the DNA extract. BIOTECON Diagnostics' **foodproof** LyoKits thus offer maximum convenience due to reduced pipetting steps and at the same time lower the risk of cross-contamination. In addition, they provide a higher sensitivity due to an increased sample volume and easier transport and storage.

With the **foodproof** StarPrep Two Kit, BIOTECON Diagnostics offers a kit optimized for DNA extraction from yeast, which is suitable for various kinds of beverages. DNA suitable for real-time PCR analysis can be extracted in less than 30 minutes. Erroneous detection of dead microorganisms in PCR can be avoided by using Reagent D.

Along with the kits, BIOTECON Diagnostics offers methods tailored for many applications, including direct analysis of spoilage yeasts from beverages without an enrichment step. For clear samples, detection sensitivity can be greatly enhanced with a filtration protocol, allowing the analysis of large volumes. Sensitive detection and quantification of spoilage yeast is also possible in challenging samples such as pitching yeast.

For more information about this comprehensive spoilage detection solution and other revolutionary products of BIOTECON Diagnostics, please visit: www.product-finder.bc-diagnostics.com.

BIOTECON Diagnostics is located in Potsdam (Brandenburg), Germany. For more than 20 years the company has remained a competent partner for all molecular biological and microbiological challenges in the food and beverage industry. In the companies' focus are the development, production and marketing of real-time PCR based rapid test methods including automation solutions.

BIOTECON Diagnostics also offers seminars and workshops in the fields of microbiology, food analysis (including virus detection), regulations and automation. For more information please visit: www.bc-diagnostics.com/pr/seminars-and-workshops.

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