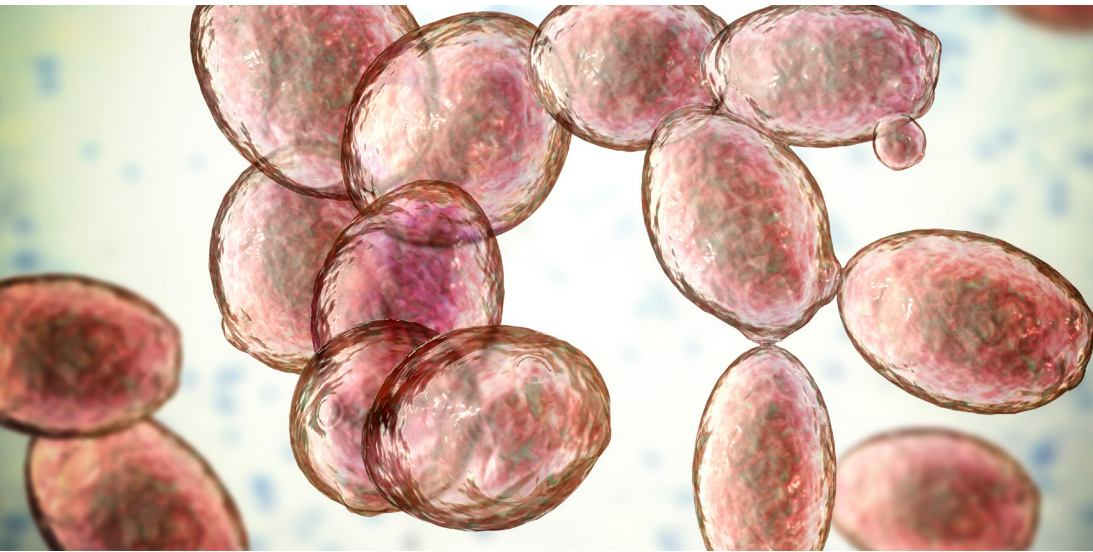




foodproof®

Spoilage Yeast Detection LyoKits

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 and 3 LyoKits**, the most dangerous spoilage yeasts can be detected, identified and quantified.

Trace contaminations of yeast down to 1 cfu per sample can be detected by all three kits. It is also possible to directly identify spoilage yeasts within beverages that have not been enriched. The **foodproof Spoilage Yeast Detection 1, 2 and 3 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 spoilage organisms even in the presence of high levels of brewing strains.

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

Dekkera / Brettanomyces
Zygosaccharomyces
Saccharomyces spp.

foodproof Spoilage Yeast Detection 2 LyoKit

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

foodproof Spoilage Yeast Detection 3 LyoKit

S. cerevisiae var. *diastaticus*
Brettanomyces / Dekkera spp.
Brettanomyces bruxellensis and
Brettanomyces anomalus

Matrices

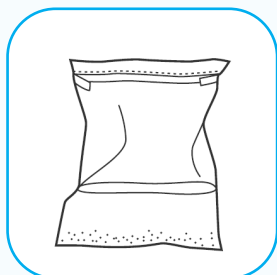
All kinds of beer, soft drinks and corresponding raw material samples, including pitching yeast.

Supported by:



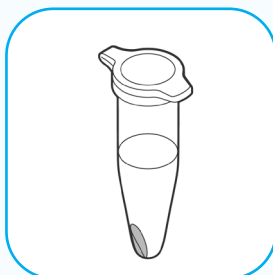
on the basis of a decision
by the German Bundestag

Workflow



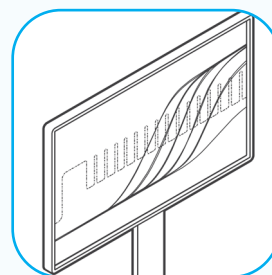
Prepare Samples

Direct or filtered sample,
sample enrichment or
colony confirmation



DNA Extraction

Duration depending on protocol
and number of samples



Real-Time PCR

100 min

DNA Extraction Kits

Manual

foodproof StarPrep Two Kit
KIT 2301 77

foodproof Reagent D
KIT 2300 01

Real-Time PCR Kits

foodproof Spoilage Yeast Detection 1 LyoKit
KIT 2301 21 (LP), KIT 2301 22 (RP), KIT 2301 23 (DP)

foodproof Spoilage Yeast Detection 2 LyoKit
KIT 2301 24 (LP), KIT 2301 25 (RP), KIT 2301 26 (DP)

foodproof Spoilage Yeast Detection 3 LyoKit
KIT 2301 40 (LP), KIT 2301 41 (RP), KIT 2301 42 (DP)

Tests

96 (42 mL)

96 (30 mL)

LyoKits

Fast & Convenient

Lyophilized, prefilled reaction mix reduces hands-on time and minimizes contamination risks.

Easy Storage & Safe Transportation

Ships at room temperature, store at 2 °C to 8 °C.

Reactions

48

48

48

Instrument Compatibility

Different Profile (DP):

e.g., Dualo 32® R²

Low Profile (LP):

e.g., LightCycler® 480, LightCycler® 96, AriaMx, Bio-Rad CFX96™, Applied Biosystems™ 7500 Fast, QuantStudio™

Regular Profile (RP):

e.g., Mx3005P

Other cyclers on request.



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