





### 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 3 - 4 hours.

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

- 260 species/290 strains successfully tested
- All important phylogenetic groups included

### 100% Exclusivity

- 60 strains tested
- Microorganisms of the same environmental habitat

### Sensitivity

10-10<sup>2</sup> 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





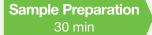
in 3 - 4 h

**Analysis Results** 



## Workflow







**DNA Extraction\*** 60 min



PCR Setup 20 min



Real-time PCR Run 60 - 100 min

\* including live and death differentiation

### **DNA Extraction Kit**

S 400 08 foodproof® StarPrep Two Kit

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 finished dairy products

### **Instrument Compatibility**

- LightCycler 480 II
- 5'Nuclease / TaqMan® cycler (e.g. PikoReal 24, Mx3005P, CFX96, ABI 7500)

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