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DiagnosTics

foodproof®

Yeast and Mold Quantification LyoKit

Hydrolysis Probes

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 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

Fast: Time saving in comparison to 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

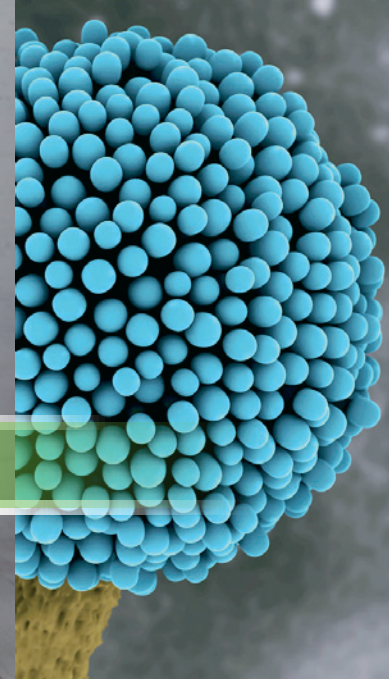
- 60 strains tested
- Microorganisms of the same environmental habitat

Sensitivity

10-10² 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



A T C A T C G T A T C C A T C C C T A T C C A T C C C T
T C A T C C C T A T C G C T T C C A T C T G C T T C A
A T C T T C A T C C G T A T C T G C T T C C A T C T G C T
C C A T T T C A T C C G T A T C
G C T T C C A T C C C T A T C G C
T C A T C C A T C C C T A T C T G C T T C C A T C T G C T



BIOTECON Diagnostics

Workflow



Sample Preparation
30 min



DNA Extraction*
60 min



PCR Setup
20 min



Real-time PCR Run
60 - 100 min

Analysis Results in 3 - 4 h

* 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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