

GeneDisc® Method for Spoilage Yeast in Beverages: A Guide to Testing Strategies

Benefits

Accelerated decision-making	Enables early preventive controls to reduce cost of product scrap, product recall or additional product processing related to product spoilage. Speeds up batch release to reduce storage cost.
Fast corrective actions implementation	Reduces negative financial impact of spoilage once detected with rapid root cause analysis.
Adaptable informative method designed for beverage industries	Gets relevant information with two GeneDisc Plates (Yeast Screening and Yeast ID) and three testing strategies (analysis with enrichment, direct monitoring, and <i>Brettanomyces</i> quantification).
Reduced hands-on cost	Ease of use and yeast identification information simplifies testing workflows and on-site implementation.

Assess Contamination in 2 Hours

Cell
Concentration



Cell Lysis



PCR Analysis



Technical Information

Sensitivity	Filterable samples: As low as 1 cell / mL Unfilterable samples: As low as 85 cells / mL
Time to results	Reduced to 2 hours
Plate options	<ul style="list-style-type: none"> • Yeast screening • Yeast ID for identification of the 12 major spoilage yeast genera and species simultaneously
Internal positive control	To ensure result accuracy, each sample analysis includes an internal positive control.

When **quick results** are your priority

Reach High Sensitivity

Enrichment



Cell Lysis



PCR Analysis



Technical Information

Sensitivity	Down to 1 cell / sample
Enrichment	As low as 28 hours
Time to results	Enrichment time + 2 hours
Plate options	<ul style="list-style-type: none"> • Yeast screening • Yeast ID for identification of the 12 major spoilage yeast genera and species simultaneously
Internal positive control	To ensure PCR result accuracy, each sample analysis includes an internal positive control.

When **precise information** is your priority

Monitor *Brettanomyces* Level in 2 hours

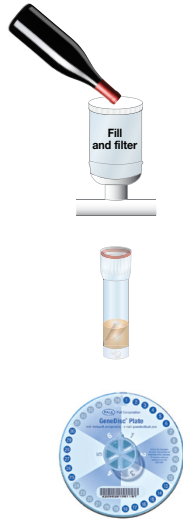
Cell
Concentration



Cell Lysis



PCR Analysis



Technical Information

Quantified targets	<i>Brettanomyces</i> spp. and <i>Brettanomyces bruxellensis</i>
Sample types	Designed for wine process samples from grape must to bottling
Sensitivity	As low as 1 cell / mL
Quantification range	As low as 1 to 100,000 cells / mL
Time to results	Reduced to 2 hours
Detected targets	Allows simultaneous detection of 10 additional spoilage yeast genera and species
Internal positive control	To ensure result accuracy, each sample analysis includes an internal positive control.

To **preserve** wine sensory characteristics




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