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 less than 3 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^-10 cells/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
Workflow

Start

DNA Extraction*
60 min

PCR Setup
20 min

Real-time PCR Run
60 - 100 min

* including live and death differentiation

**Yeast and Mold Quantification LyoKit**
R 602 42  foodproof® Yeast and Mold Quantification LyoKit

**DNA Extraction Kit**
S 400 08  foodproof® StarPrep Two Kit
A 500 02  Reagent D

**Detection & Quantification**
- Total Count Yeast and Mold in finished dairy products

**Instrument Compatibility**
- LightCycler® 480 II
- 5’Nuclease / TaqMan® cycler (e.g. CFX96, Mx3005P, ABI 7500)

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