



GENESIG

Brettanomyces detection and quantification in under 90mins

Wine Spoilage Detection Made Easy

genesig® Easy Wine Spoilage Detection Kits

Spoilage bacteria can form as part of the natural decay in the fermentation process and can result in wasted product and loss of profits. Detecting these bacteria in yeast stocks or during fermentation is the fastest and easiest way to avoid a problem.

The genesig easy wine spoilage kits enable quick, early detection of bacteria, which is the best method to avoid wine spoilage.

Kit features

- Sensitive, detects 100 copies of bacteria or less
- Affordable and cost effective
- Results in under 90 minutes

Brettanomyces — Dekkera bruxellensis

In the wine industry, Brettanomyces bruxellensis is generally considered a spoilage organism as its metabolic products can impart undesirable aromas and flavours to wine, due to the production of phenolic off-flavour compounds.

Lactobacillus — Brucella genus (ALL Species)

Lactobacillus species is the main lactic acid bacteria associated with grape and wine. Lactobacillus converts malic acid to lactic acid (i.e malolactic fermentation), however, high numbers of this bacteria can lead to wine spoilage.

Pediococcus genus

Pediococcus genus bacteria is generally considered undesirable because of their ability to produce off-odours and flavours. Periococcus spp. has been associated with the synthesis of excessive diacetyl, exopolysaccharides, and/or biogenic amines, all of which have a detrimental impact on wine quality.

Botrytis cinereal

In grapes, the fungus causes two conditions, grey rot in wet or humid conditions which results in the loss of infected bunches, and noble rot in dry conditions which has a result in sweetening the grapes.

Zygosaccharomyces bailii

Spoilage resulting from the growth of the yeast Zygosaccharomyces can cause significant economic losses in the wine industry. The spoilage ability relies on the yeast's unique feature of tolerating most common preservatives such as sulphite, dimethyl decarbonate, acetic acid and sorbic acid.

Campden BRI Evaluation

The genesig® q16 and kits have been evaluated by Campden SRI - the UK's largest independent organisation and validation body supporting the food and drinks industry worldwide.

Traditional Microbiology vs Real-Time PCR

There are clear benefits to using real-time PCR for wine spoilage detection.



The genesig® q16 is an innovative piece of equipment that allows affordable testing, it is easy for anyone to operate and obtain key and fast results.

WINE SPOILAGE DETECTION KITS

PRODUCT DESCRIPTION	KIT SIZE
Genesig EASY kit for D. bruxellensis	50 rxn
Genesig EASY kit for Brucella genus	50 rxn
Genesig EASY kit for Pediococcus genus	50 rxn
Genesig EASY kit for Botrytis cinereal	50 rxn
Genesig EASY kit for Zygosaccharomyces bailii	50 rxn



ABOUT Genesig

Genesig® provides the World's broadest menu of over 600 genesig® real-time PCR detection kits, and fast development of new assays on demand. The genesig® range is currently used by customers in over 100 countries worldwide.

DISTRIBUTED BY

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