DMD® Screen & Ident Kits: Efficient and reliable detection of beer spoiling microorganisms in just an hour!

Simple, fast, reliable – with the new DMD® Screen & Ident Kits, Doehler is presenting a real innovation in microbiological quality control for breweries. Until now, both cultural analysis methods and those based on real-time PCR were very cumbersome, cost-intensive and only possible with trained staff. With its DMD® Screen & Ident Kits, Doehler provides breweries with a simple, fast and cost-effective method of detecting beer spoiling microorganisms, which allows microorganisms in an enriched beer sample to be detected and identified in just an hour. The method combines molecular-biological PCR detection with simple visual analysis on a test strip. This combination reduces the time needed for cultural detection – usually five days or more – to just two to three days including pre-enrichment. Its ease of use makes the system especially attractive; no specific knowledge of molecular biology is required for the test.

The innovative DMD® Screen & Ident Kits combine the high sensitivity of the PCR (polymerase chain reaction) method with the easy application of lateral flow detection. The positive or negative result in each case is easy to read from coloured lines on a test strip, with no need for expert knowledge or expensive equipment. First, the genetic material of any microorganisms present is released from an enriched sample that is simply heated with a prepared reaction mix in a PCR thermal cycler. A small quantity is applied to a test strip after just a 50-minute PCR programme. Once dipped in an assay buffer, this test strip can be analysed after a further five minutes.

“The principle is so simple that anyone can see the result right away! A thermal cycler does not cost a lot to buy, and the DMD® Screen & Ident Kits are also very affordable,” explains Dr Sabine Müller, Head of Product Management & Sales, DMD® Culture Media at Doehler. In an additional step, the species of microorganism can even be identified. All the quick tests work in line with the same simple principle and deliver clear results extremely fast.
**PRESS RELEASE**

DMD® Screen & Ident Kits

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**Constant expansion of the DMD® Screen & Ident Kits range**

The DMD® Screen & Ident Kits enable fast detection of *Lactobacillus* and *Pediococcus* or *Pectinatus* and *Megasphaera* in enriched beer samples. After positive screening for *Lactobacillus/Pediococcus*, the DMD® Ident Kit for *Lactobacillus brevis* can be used to identify the respective beer spoiling microorganism. This microorganism is the cause of the beer spoiling in around 80 per cent of cases. In addition, the DMD® Hop Resistance Screen Kit provides fast detection of hop-resistant microorganisms. Microorganisms that are hop resistant have the potential to spoil beer.

Beer samples need to be enriched before detection with the DMD® Screen & Ident Kits. Doehler's new culture medium NBB®-PCR Broth is the best way to do this. This makes Doehler currently the only company to provide a comprehensive solution for the detection of beer spoiling microorganisms.

“We are delighted to be able to offer breweries this highly-innovative fast detection. For the first time, it gives us the opportunity to create real added value for the customer with a comprehensive solution – from enrichment to fast detection,” says Dr Sabine Müller.

**About Doehler:**

Doehler (www.doehler.com) is a global producer, marketer and provider of technology-based natural ingredients, ingredient systems and integrated solutions for the food and beverage industry. Doehler’s integrated approach and the broad product portfolio are the optimal basis for innovative and safe food & beverage applications. The product portfolio of natural ingredients ranges from flavours, colours, health & nutrition ingredients, cereal ingredients, dairy ingredients, speciality ingredients, dry ingredients and fruit & vegetable ingredients to ingredient systems.

Headquartered in Darmstadt, Germany, Doehler is active in over 130 countries and has 30 production sites, as well as sales offices and application centres on every continent. More than 5,000 dedicated employees provide our customers with fully integrated food & beverage solutions from concept to realisation.

“WE BRING IDEAS TO LIFE.” briefly describes Doehler’s holistic, strategic and entrepreneurial approach to innovation. This comprises market intelligence, trend
monitoring, the development of innovative products and product applications, advice on food safety and microbiology, food law as well as Sensory & Consumer Science.

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