



## Kit for semi-quantitative detection of *Brettanomyces spp.* in alcoholic beverages

Developed and patented by Grape srl

### Description:

Self-brett® is an innovative device for semi-quantitative detection of *Brettanomyces* in alcoholic beverages. It is composed of a union between a species-specific culture-dependent detection method and a simple ready-to-use technology (dip-slide) that permits the producer to perform a rapid **self-controlled analysis**.

### Advantages:

- Autonomy: Self-brett® test can be carried out directly on the production site without involving laboratories or specialized people, while obtaining a clear result supported by multiple evidences.
- Clear result: the user can evaluate the presence of the spoilage microorganism in wine in three different ways:
  - Change of color (from blue to yellowish)
  - Develop of the typical 'Brett odor'
  - Observation of colonies on the agar medium



- Cost: low compared to laboratory analysis.

### Applications:

Evaluation for *Brettanomyces* presence in alcoholic beverages (wine, beer, cider)

### Test Procedure:

- Unscrew and extract the slide from its cylindrical container, avoiding any contact with the agar surface
- Fill the container with the beverage to be analyzed until the designated spot on the label
- Shake gently and wait 60 sec
- Empty and drain
- Close and leave at room temperature for 7-10 days



### Results interpretation:

- If the tested sample is negative to all three conditions, then the result is negative (not contaminated).

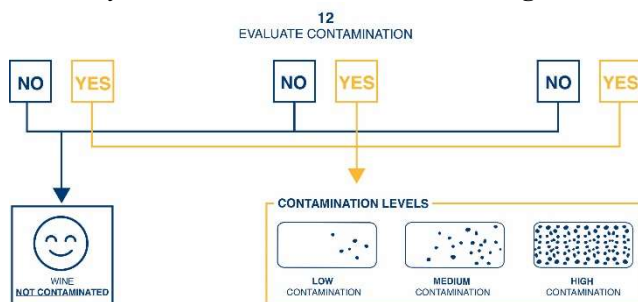
Tel +39 3935465396  
E-mail self-brett@grapesrl.it

Grape Srl  
Gruppo Ricerche Avanzate Per l'Enologia  
Ampelion, Corso Enotria 2C ~ Alba (CN)  
P.iva: 03388640041

[www.grapesrl.it](http://www.grapesrl.it)



- If the medium color changes to yellowish, the typical 'Brett odor' develops and colonies are observed, **the sample is contaminated.**
- Based on the amount of colonies contamination entity can be estimated: **low, medium, high.**



**Storage:**

10-25°C away from light, until the expiration date on the label. Eliminate if signs of deterioration or contamination are evident.

**Shelf-life:**

6 months.

**Quality control:**

Each Self-brett® batch is tested with the following strains:

Strain Code	Species	Growth
DSM 20176	<i>Lactobacillus hilgardii</i>	NO
DSM 70001	<i>Dekkera bruxellensis</i>	YES
DSM 70451	<i>Saccharomyces cerevisiae</i>	NO
DSM 17891	<i>Acetobacter oeni</i>	NO

**Frequently asked questions (FAQ):**

- 1) The color has changed but after 10 days there isn't any odor nor have colonies not developed -> in case of particularly acidic wine the agar medium can undergo a slight color variation at the moment of analysis.
- 2) I can't see the colonies, but the odor developed and the color has changed -> different *Brettanomyces* strains can show different morphology and colouring more or less evident, therefore a careful backlight observations advised.

**Warnings and precautions:**

The product is intended for professional use and must be used by properly trained operators only, in accordance with manufacturer's instruction. Self-brett® cannot be classified as hazardous product. For further information read the papers inside the package. Grape srl will not be responsible anyhow for use non-compliance with such indications. It is the responsibility of customers to act in compliance with the applicable health, environment and safety regulations and to take the necessary actions in relation to the storage, handling, sale and use of the products.

**Disposal of waste:**

Disposal of waste must be carried out according to national and local regulations in force. The product cannot be classified as a special hazardous waste according to the rules described in the decree (EC) 1357/2008.

The product is designed for professional use only	
Attention: consult the document inside	
The product has to be stored at indicated temperature	
The product is disposable	
Keep away from light	

Tel +39 3935465396  
E-mail self-brett@grapesrl.it

Grape Srl  
Gruppo Ricerche Avanzate Per l'Enologia  
Ampelion, Corso Enotria 2C ~ Alba (CN)  
P.iva: 03388640041

[www.grapesrl.it](http://www.grapesrl.it)