



Distributed in North America by **enartis** USA

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® tests can be carried out directly at the production site without involving laboratories or specialized people, while obtaining a clear result supported by evidence.
- 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)
 - Development of the typical 'Brett odor'
 - Observation of colonies on the agar medium



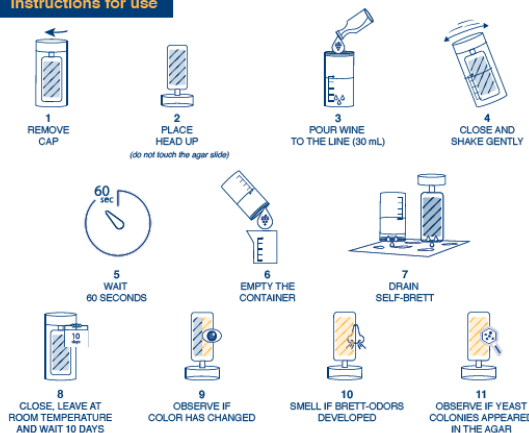
- Cost:** low compared to laboratory analysis.

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

Test Procedure:

- Unscrew and extract the slide from its cylindrical container, avoiding contact with the agar surface
- Fill the container with the beverage to be analyzed to 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

Instructions for use



Results interpretation:

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

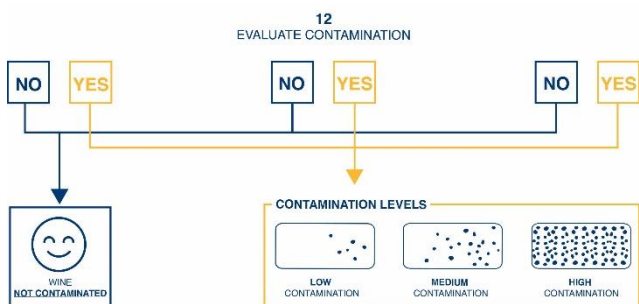
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- If the medium color changes to yellowish, the typical 'Brett odor' develops and colonies are observed, **the sample is contaminated.**
- Based on the amount of colonies, contamination level can be estimated: **low, medium, high.**



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 the 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 coloring, therefore careful backlight observation is advised.

Warnings and precautions:

The product is intended for professional use and must be used by properly trained operators in accordance with manufacturer's instructions. Self-Brett® cannot be classified as hazardous a product. For further information read the documents inside the package. Grape srl will not be responsible for 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

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