SupplierCapabilities Spotlight

Weber Scientific

Weber Scientific received the 2016 IFT Food Expo Innovation Award for a Four Hour Yeast & Mold Test for Dairy Products

Weber Scientific accepted one of three Innovation Awards that were given at the 2016 IFT Annual Meeting in Chicago. This was for the four hour PCR yeast / mold test that Weber Scientific distributes in the US dairy industry on behalf of supplier, BIOTE-CON Diagnostics of Germany.

The test is a true four hour test, requiring no pre-enrichment and has been validated with more than 300 strains of yeast and molds, with 100% specificity. PCR results also show a high degree of correlation with standard plate counts, making the test truly quantitative.

Judges' comments included:

"Rapid detection of yeast and mold is a much needed analytical technique for the dairy industry. For yogurt type producers with a typical shelf-life of 60 days, having the ability to release product to market four days early will help with operational efficiency. More importantly, knowing early on of any possibility of product spoilage will help deliver superior product to consumers."

"A four-hour test versus five days for spoilage microorganisms is a major breakthrough."

"A new rapid test that saves time and money."



In addition, BIOTECON offers a full line of PCR and molecular tests. Some of the most popular are for GMO identification and quantification screening, and for foodborne pathogens including B.cereus, Brucella, Campylobacter, Cl.botulinum, Cl.perfringens, Cronobacter, E.coli (O157, STEC) Enterobacteriaceae, Legionella pneumophila, Listeria spp., L.monocytogenes, Norovirus, Salmonella, S.typhimurium, Staph.aureus, and Vibrio.

