

## **FACTSHEET: Self-brett kit for semi-quantitative detection of *Brettanomyces* spp. in wine**

### **Introduction**

Self-brett is an innovative device for the detection of Brett (*Brettanomyces spp*) in wine. The device comprises a simple dip-slide covered with a novel Brett-specific culture media enclosed in a sterile tube.

### **Application**

Can be used in all wines for the detection of Brett.

### **Benefits**

#### **Simplicity**

Self-brett is designed to be used in the winery and does not need any other laboratory equipment or trained staff.

#### **Inexpensive**

Any Brett contamination can be determined semi-quantitatively very easily and inexpensively, on site.

#### **Easy to use**

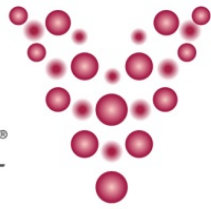
Simply add wine to the tube then drain and seal and wait for results.

#### **Simple result interpretation**

Open the tube, smell for Brett or look for colony growth on the dip-slide agar plate.

### **Instructions**

1. Unscrew the lid and extract the dip-slide from the tube.  
**Avoid contamination and do not touch the agar on the slide.**
2. Fill the tube with wine up to the mark.
3. Place the slide back in the tube and screw tight.
4. Mix the tube contents and wait for 60 seconds.
5. Unscrew the lid and drain the wine from the tube.
6. Place the slide back in the tube and screw the lid tight.
7. Leave the tube in a warm room for 7-10 days (best results at 20°C to 25°C)



### Evaluation of results

Once the sample has been allowed to grow on the media in the tube it is a simple process of opening the tube, smelling for Brett and also observing if there are any colonies growing on the dip-slide. If there is a Brett smell, there is a Brett in the wine. The growth of colonies on the dip-slide is further evidence of the presence of Brett.

#### Note:

The colour of the media on the dip-slide plate may change to a lighter colour. This can be due to the influence of the acidity of the wine and is not an indicator of the presence of Brett.

### Quantification

If the Self-brett gives positive results it is best to send a sample to us for quantitative plating analysis.

### Storage

Store in a cool (10°C to 25°C) dark place.

### Quality Control

Each batch of Self-brett is tested against the following microbes to ensure no false positives are detected:

Strain		Growth
Lactobacillus hilgardii	DSM 20176	No
Dekkera bruxellensis	DSM 70001	Yes
Saccharomyces cerevisiae	DSM 70451	No
Acetobacter oeni	DSM 17891	No