Yogurt Testing Solutions

Soleris rapid automated microbiology system

- Sensitive solutions for yogurt
  - Yeast and mold
  - Coliform
- Increase production throughput
- React to contamination in real time
Neogen® Corporation has developed three new protocols for the rapid and accurate detection of yeasts and molds in all types of yogurt. These yogurt testing solutions for yeasts and molds cover the entire gamut of yogurt products, from those that contain no preservatives to the ones with very high level of probiotics.

Neogen’s newly developed suite of testing solutions for yeasts and molds utilize the Soleris® automated rapid microbiology system, and the system’s Direct Yeast and Mold test vial. The new test protocols can produce accurate results in only 48 to 72 hours; conventional yeast and mold methods can take up to five days. The Soleris system accelerates and monitors microbial growth for faster time to results.

**Why test for yeast and mold?**
- Yeast and Mold contamination can greatly reduce shelf life
- Toxins left by yeast and mold cause foodborne illness

**What benefits do automated notifications of early detections bring?**
- Can save time in the lot release process (sample and hold)
- Get your rechecks running faster

**What about Coliforms?**
- Real time indication of coliform contamination
- Sensitive solution to verify process performance
- Higher count = faster detection
- No sample dilution needed!

## Protocol Comparison

<table>
<thead>
<tr>
<th>Test Protocol</th>
<th>Typical Sensitivity</th>
<th>Time to Result</th>
<th>Soleris early alert time for positive results</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soleris Pre-enrichment</td>
<td>Presence/Absence in 10 g</td>
<td>72 hours</td>
<td>48 to 52 hours</td>
</tr>
<tr>
<td>Soleris 1 to 10 Dilution</td>
<td>&lt; 10 cfu/g</td>
<td>48 to 72 hours</td>
<td>14 to 24 hours</td>
</tr>
<tr>
<td>Soleris 1 Gram direct</td>
<td>Presence/Absence in 1 g</td>
<td>48 to 72 hours</td>
<td>30 to 48 hours</td>
</tr>
<tr>
<td>Yeast and Mold Standard Methods</td>
<td>&lt; 10 cfu/g</td>
<td>5 days</td>
<td>N/A</td>
</tr>
<tr>
<td>Soleris Coliform</td>
<td>&lt; 10 cfu/g</td>
<td>12 to 24 hours</td>
<td>6 to 10 hours</td>
</tr>
<tr>
<td>Coliform Standard Methods</td>
<td>&lt; 10 cfu/g</td>
<td>24 hours</td>
<td>N/A</td>
</tr>
</tbody>
</table>
Soleris Process:
1. Sample is added to liquid growth medium
2. Growth of Yeast and Mold produces CO₂, leading to color change in the agar plug
3. A change in color is captured in real time by the optical sensor

Benefits of Soleris
- Improve efficiency and throughput
- Greater confidence in results
- Reduced labor, materials, and storage costs
- Easily trackable results and reports

Simple protocol, easy workflow
1. Inoculate ready-to-use vial.
2. Place the vial into the Soleris incubator.
3. Record sample identification into computer.
Through a simple, annual routine maintenance program, the Soleris instrument will continue to perform trouble-free for years. Contact Neogen for more information and for a detailed pricing schedule. For customers with multiple Soleris units, a quantity discount program is available.

Soleris Microbiological Assays

**Available test vials**
- Total viable count AOAC-RI
- *Enterobacteriaceae*
- Coliforms AOAC-RI
- *E. coli* AOAC-RI
- Lactic acid bacteria
- Yeast
- Yeast and mold AOAC-RI
- *Staphylococcus*
- *Pseudomonas*
- UHT/ESL testing
- *Alicyclobacillus*

**Applications for:**
- Spoilage flora analysis
- Sterility testing
- Raw materials
- Finished products
- Shelf-life prediction
- Challenge testing/product development
- Membrane filtration
- Environmental monitoring

Soleris is backed by our unmatched technical support and our years of experience in food safety diagnostics. Call today or scan the QR code to learn more about the advantages of Soleris.