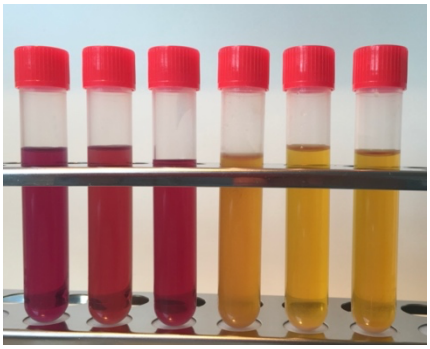
Culture Media for Beer Spoiler Detection

Easy and Safe Interpretation of Results by Color Change

Developed for the microbiological monitoring of beer, wine and other beverages

PIKA FastOrange® culture media are ready-made broth and agar media for direct use in the brewery. For surface monitoring, Hygiene Swabs are available, too. There is no need to sterilise flasks nor to prepare media.

All FastOrange® media can be used pre-PCR, as each lot is certified for PCR.



Detect Beer Spoilers in all Sample Types even without a Lab

From pitching yeast downstream to finished products, analyse all samples with the same fast and simple method.

Corresponding to the types of the typical beer spoiler microorganisms, there are four different FastOrange® product lines available, all following the same simple procedure.

Mix your sample with medium, incubate at ambient temperature, and read out the results visually by a color change for spoiler growth.

Using FastOrange® as pre-PCR enrichment saves analysis time-to result and considerably increases sensitivity and specificity.

FastOrange® Product Lines

FastOrange® is made from brewery experts for brewers.

Choose from four product lines according to the spoiler detection you need.
For easy use, all medium types are color-coded.

- ⇒ Blue: FastOrange® B for bacteria detection
- ⇒ Yellow: FastOrange® Yeast for yeast and mold detection
- ⇒ Violet: FastOrange® BRETT for the detection of Brettanomyces (Dekkera) yeasts
- ⇒ Olive: FastOrange® Wild Yeast to detect non-brewing yeasts

Check in at PIKA-Weihenstephan.com to find out more about us.

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FastOrange® Culture Media

FastOrange® media were developed at PIKA Weihenstephan by brewing microbiology experts for brewers. Use these ready-made culture media even without a lab.

The full line of ready-to-use PIKA FastOrange® media was designed to detect a wide range of potentially detrimental organisms in product, on process equipment surfaces, and throughout the manufacturing environment.

All product lines come as liquid concentrates or agar and follow the same procedure for enrichments.

The FastOrange® Principle

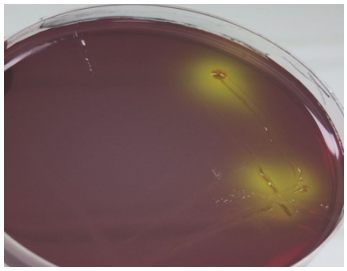
Beer spoilers as acid producers are easily detected by a color change in the medium. Just mix your sample with liquid medium, or streak on a FastOrange® agar plate. Incubate at ambient temperature and watch for growth and yellow color.

All FastOrange® product lines are available in the varieties agar, bouillon, tubes, and as hygiene swabs.

FastOrange® B

B stands for BACTERIA. The typical beer spoiling lactic acid bacteria, *Lactobacillus* and *Pediococcus* species, as well as the strict anaerobe beer spoilers *Megasphaera* and *Pectinatus* all grow well in FastOrange® B.

Besides the typical color change towards yellow which indicates their growth, they often can be distinguished from each other by their typical smell.



FastOrange® BRETT

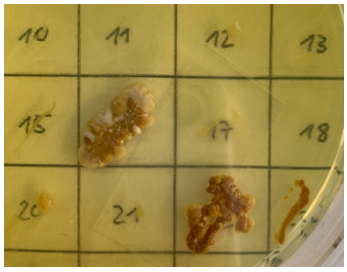
Use FastOrange BRETT for the detection and identification of *Brettanomyces* (*Dekkera*) yeasts. Once you see growth accompanied by yellow color formation, you can bet that there is most likely a *Brettanomyces* species in your sample.

Use FastOrange BRETT not only for the detection and quantification of contaminants, it is also very useful to isolate *Brettanomyces* strains with a high acid production potential from the wild.

FastOrange® Yeast

Besides the detection of yeasts and mold in any sample or from surfaces, FastOrange® Yeast medium is excellent for testing the hygiene status and sanitation efficiency.

Use FastOrange® Yeast to test your equipment after cleaning and sanitation. Once you see growth, you know that yeasts have survived the process, and you need to adjust the conditions.



FastOrange® Wild Yeast

Due to the increasing importance for the detection of *Saccharomyces cerevisiae* var. *diastaticus*, we have developed FastOrange® Wild Yeast medium.

Not only *diastaticus*, but also other wild yeasts grow well to visible concentration, while most of the conventional brewers' yeasts are suppressed. The principle is based on the EBC method using the sensitivity of brewers' yeast strains to copper ions for its selectivity.

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