



TECHNOLOGY INFO SHEET



Selective chromogenic medium

Development status

Proof of concept

Development

▶ Product development and Testing

Entering to market

Market development

IP status

In priority year

PCT I.

PCT II.

National/regional phase

▶ Validation

Challenge

The so called “barnyard or mousy taste and smell” of wines (and ales) is a real problem in the wine (brewery) industry. The problem is caused by the different phenolic-type compounds produced by *Brettanomyces/Dekkera* and *Zygosaccharomyces* yeasts. Although, some winemakers agree that the presence of these compounds at low levels have a positive effect on wine, contributing to its complexity, and giving an aged character to some young red wines, therefore in some products this “bretty” bouquet is required and turned into the part of the brand. On the other hand, this special taste is undesired in most of the wines thus it is essential to detect them in the commodities stocks and in intermediate products. Different detection methods are known in the art. Most of them need high-end facilities and instrumentation and also special knowledge. There are also some other diagnostic approaches, but these produce many false positive results or need special instruments and/or knowledge. Researchers at the University of Szeged realized the market need and worked out a method which is highly reliable and easy to use.

Technology

The technology is a selective and differential (chromogene) media; basically a test which colourize the colonies of *Brettanomyces/Dekkera* and *Zygosaccharomyces* yeasts. The medium contains a special dye which is selective for most species of the *Brettanomyces/Dekkera* genus with importance in the wine (and brewery) industry. The method is easy to use and does not require any special knowledge. The test could be performed in any closed places (laboratory, chamber, cellar, etc...) with minimal infrastructural requirement.

Keywords

Brettanomyces/Dekkera and *Zygosaccharomyces* detection, winery, brewery mousiness,

Benefits

- ▶ The method and test are easy to use and do not require special knowledge and/or elaborated facilities for breeding and detection.
- ▶ The result is reliable and it is easy to observe the colourized colonies.
- ▶ The method could be transformed into a quantifying process (e.g. to determine yeast concentration in the sample) with minimal additional work.

Development status

The development phase was closed. The University of Szeged and Solvo Biotechnology founded a new spin-off company in 2013 to support the utilization of the technology. The spin-off company is called Brett&Zygo Ltd. The next step is to market the product and establish production facilities.

IP status

The PCT examination (PCT/IB2014/060323) was submitted in 2014. The US non-provisional application (US14/780,651) was submitted in 2015.

The European patent was granted in 2017 (Patent No.: 2978856). The European patent is validated in the following countries: Hungary, Germany, France, Italy, Spain.

The Assignees are: University of Szeged (50%) and Solvo Biotechnology (50%).

What we are looking for

The University of Szeged and Solvo Biotechnology are seeking investors who would finance the launching of the product on the market and distributors who would reach international markets.

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