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## **Unitech Scientific LLC Launches Z-Brett™, the 3-hour Test Kit for On-site Brettanomyces Detection – Rivaling PCR Sensitivity**

*Monitoring for Wine Spoilage Organisms, a new Focus for the Company's Wine Analysis Offerings - Announcing Partnership with Z-Wine Co.*

SACRAMENTO, Calif.--([BUSINESS WIRE](#))--Today, at the annual Unified Wine and Grape Symposium, Unitech Scientific (Lakewood, CA) launched the revolutionary new Z-Brett visually-read, rapid test for Brettanomyces in wine. Z-Brett, developed by Z-Wine Co (Anaheim CA), is the first in a line of easy-to-use reagent kits for detection of wine & fermentation spoilage organisms. Unitech Scientific is exhibiting at the Unified W&G Expo in Booth #2510.

“Spoilage of wines by **Brettanomyces yeast is a growing problem** . . . due in part to extended ‘hang time,’ post-fermentation maceration, natural yeast fermentation, barrel aging, and a desire to reduce the use of SO<sub>2</sub>. *Brettanomyces* grows in finished wine . . . often producing undesirable odors,” says Dr. Susan Rodriguez (Cal State Fresno) in a Feb 2006 Wine Business Monthly article.

Traditionally, spoilage is first detected when a characteristic “Brett” odor (the strong-smelling 4-ethyl phenol contamination product) is noticed in barreled wine. At this stage, the winemaking remediation is often too expensive to save the wine. In a recent article, Dr. Henick-Kling (Cornell University) observed that, “Traditional plate count revealed a very low incidence of Brett” in wineries, but a Real-Time PCR analysis revealed “**the majority of the wine is infected**. . . [and Brett] can bloom unexpectedly after periods of relative dormancy.”

A sensitive, easy to use test providing near real-time Brett concentrations is needed to monitor whether spoilage is just beginning, getting worse, or has succumb to winemaking intervention.

The new Z-Brett Test Kit is that simple, inexpensive method. It detects Brett directly in juice or wine in a few hours, giving the winemaker an “early warning” tool in his or her campaign against Brett. “For those who like a little Brett in their winemaking, for stylistic reasons, **this method could serve as a monitoring device to keep the levels of Brett in check**,” says Dr. Rodriguez.

“Beta-site tests, conducted 5 major northern California wineries over the last 6-months, have demonstrated that Z-Brett equals or surpasses differential microbiology and PCR methods currently available,” says Dr. Stewart LeBrun, director of R&D at Z-Wine Co. Beta testing was conducted in both laboratory and cellar conditions, and “**users found the tests procedures both easy to perform and interpret**.” Furthermore, the Z-Brett reagents “have passed 6- and 12-month real-time stability testing for enzyme-immunoassay reagents,” added Dr. LeBrun.

## **About Unitech Scientific LLC and Z-Enology**

Unitech Scientific, in its twelfth year manufacturing and marketing wine, beverage, and food testing products, is based in Lakewood, California. The company is employee-owned, offers UniTAB, UniFLEX and EnzyPLUS enzymatic kits, as well as Analyzers, Meters, Titrators, and Microbiology products. Unitech Scientific will make the Z-Brett test and other Wine Spoilage reagents available to its distributors in Australia (Pathtech, Melbourne), New Zealand (Global Sciences, Auckland), Chile (Solan, Santiago), and Italy (Steroglass, Perugia).

Z-Brett, the first of the Z-Enology Line of reagents, was developed by Z-Wine Co. (Anaheim, CA). The patented Zeta-Grip<sup>®</sup> technology at the heart of the Z-Brett assay has application to other fermentation spoilage organisms. A number of Z-Brett companion products are currently in development.

For more information on Z-Brett and related tests, please visit the Unitech Scientific at [www.unitechscientific.com](http://www.unitechscientific.com) and Z-Enology at [www.Z-Enology.com](http://www.Z-Enology.com).

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