

NEWS RELEASE - FOR IMMEDIATE RELEASE

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Image Attached

-Copy Starts-***Danisco uses AutoZone Automated Zone Sizing System
To Ensure Foods are Consistently Protected against Pathogenic Bacteria***

Cambridge, UK: Synbiosis, a world-leading manufacturer of automated microbiological systems, is delighted to announce that international food ingredients company, Danisco is using an AutoZone, automated zone measurement system to reproducibly predict the efficacy of Nisaplin®, a natural bacteriocide which inhibits growth of pathogenic and food spoilage Gram positive bacteria in food.

Microbiologists at Danisco's Food Protection Division in Denmark liquidise different food samples containing Nisaplin®. They plate them out on 35cm glass plates of Iso-Sensitest Agar seeded with *Micrococcus luteus*. The Nisaplin® in the food produces 64 zones of inhibition on each plate, which scientists at Danisco can rapidly measure and analyse using the AutoZone system. From the zone size data, they can assess if the correct Nisaplin® levels are present in each food batch.

Malene Svejstrup, Application Scientist at Danisco explained: "It is important to have the correct dosage of Nisaplin® in the foods we test. If it is too low, it could result in a reduced shelf life of the food. We have been manually measuring inhibition zones with callipers to test Nisaplin® levels for 25 years at Danisco. This method can introduce many variations and results can differ from person to person, which is why we are validating an automated zone sizer to determine if it is a good alternative."

Mrs Svejstrup continued: "To date, the system has generated promising results and we can measure the zones in half the time it used to take when we were performing manual measurements."

Martin Smith of Synbiosis stated: "Ensuring the quality of food is very important and we are excited that one of the world's most well known food ingredients companies has chosen to use an AutoZone to standardise a critical food test.

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News Release

Danisco uses AutoZone Automated Zone Sizing System press release continued

Danisco's validation studies with the AutoZone show that microbiologists can save time, while achieving accurate and reproducible results, making the AutoZone an essential tool for testing the activity of bacteriocides in any food manufacturing facility."

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Note to Editors

About Synbiosis

Synbiosis is a world-leading supplier of integrated imaging solutions for automatic counting and analysis of microbial colonies and zone measurement. The ProtoCOL and aCOLyte systems from Synbiosis are installed in food, pharmaceutical, environmental and research microbiology laboratories world-wide. Synbiosis uses established distribution channels to market its products internationally.

Synbiosis, founded in 1998 is a division of the Synoptics Group based in Cambridge UK. The Group's other divisions, Syncroscopy and Syngene, specialise in digital imaging solutions for microscopy and molecular biology applications respectively. Synoptics currently employs 40 people in its UK and US subsidiary operation.

About Danisco

With 7,500 employees operating from more than 120 locations, Danisco is one of the world's leading suppliers of food ingredients and industrial bioproducts. Based on its technology platform Danisco uses nature's own raw materials and resources to develop and produce ingredients for food and other products used in everyday life.

Danisco ingredients are used in about every second ice cream and cheese, every third box of detergent and every fourth loaf of bread produced globally. Danisco ingredients based on food technology and biotechnology are also used in other consumer products - from feed and toothpaste to biofuel and plastics. Throughout the value chain, sustainability is integrated in Danisco's way of doing business.