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Thermo Fisher Scientific unveils molecular assay for rapid beverage quality testing

SureTect Beverage Spoilage Multiplex qPCR Assay detects over 100 strains of the most relevant spoilage micro-organisms for beverages

By **Sanjiv Das** | November 20, 2025



Thermofisher

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Thermo Fisher Scientific introduced the Thermo Scientific SureTect Beverage Spoilage Multiplex qPCR Assay, an industry-first all-in-one quantitative Polymerase Chain Reaction (PCR)-based test developed in collaboration with Coca-Cola Europacific Partners. Now part of the Thermo Scientific SureTect PCR System, the assay offers early and accurate detection of spoilage organisms earlier in the production process and has wide applicability across the beverage testing industry.

The Thermo Scientific SureTect Beverage Spoilage Multiplex qPCR Assay detects over 100 strains of the most relevant spoilage micro-organisms for beverages – such as preservative-resistant yeasts, molds, lactic acid bacteria and acetic acid bacteria in a single qPCR reaction—something no other test on the market currently offers. This high-throughput approach helps reduce testing time by up to 50 per cent compared to traditional culture testing methods, giving manufacturers greater confidence when releasing batches, and consumers greater confidence in the quality of the products they drink. By testing for more micro-organisms in one assay, the all-in-one kit also enables cost efficiencies and improved environmental sustainability.

“Product recalls don’t just impact the consumer – brands face both financial and reputational harm, making the true cost of a recall much more expensive than the product lost,” said Chris Armstrong, president of microbiology, Thermo Fisher Scientific. “This qPCR-based assay is part of Thermo Fisher's commitment to enable our customers to make the world healthier, cleaner and safer, and helps brands avoid risk, protect their customers and keep their products on shelves by providing a faster and more accurate result on their batch tests.”

Dr Raul Mesa, senior manager QESH, Coca-Cola Europacific Partners, shared, “Staying ahead of spoilage is key for us. Working with Thermo Fisher lets us use the best science to make sure every bottle that reaches a customer meets our high standards. High-throughput, reliable and

secure testing solutions are essential as we look to always ensure the perfect product for our consumers.”

Read online: https://nuffoodsspectrum.in/news/12/22900/thermo-fisher-scientific-unveils-molecular-assay-for-rapid-beverage-quality-testing.html

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