

Food-borne virus detection



Analyse, manage, protect

Fruits

Raw vegetables

Shellfish and molluscs

Herbs and spices

Uncooked processed food

Waters

Surfaces

The viral contamination cycle



Risk points

- Monitor food production or imported products
- Manage processes
- Test outgoing products

Food-borne viruses

What are Food-borne viruses ?

- **Norovirus**, GI/GII types : **90% of CFP***, responsible for gastroenteritis. Dangerous mainly for at-risk populations : children, elderly...
- **Hepatitis A** : causes fever, icterus, digestive problems...
- Other (less frequent) : Sapovirus, Rotavirus, Reovirus, Hepatitis E...
- **Stable** and **tolerant** (to cold temperatures, freezing, cooking, acid pH, but also to pasteurisation, freeze-drying, chemicals...)
- Very **small infectious dose** and **highly contagious**

What are the risks for your company?

- Strong regulatory recommendations (CE 2073/2005)
- Your legal responsibility at stake, even for distributors
- High costs in case of contamination (audit of suppliers, blockade of products, product withdrawal/recall, judicial proceedings...)
- Media exposure and image/brand protection issues

(*) *Collective Food Poisonings*



**Ensure
the quality**
of your production,
imported raw materials
and transformed products



Eurofins supports you every step of the way

Eurofins tests your products

- Detection and identification of Norovirus GI/GII and Hepatitis A
- Virus quantification if presence is detected
- Our tests are adapted to your type of product and adaptable to other viruses (Rotavirus, Hepatitis E...)
- Over 10 years experience in virus detection

The RT-PCR detection method A fast, reliable and compliant method

- Robust, sensitive, and 100 % specific
- Results delivered in a few hours
- Conforms with the CEN TAG4 method
- Standardised amplification
- Adapted to the complexity of the tested matrices (extraction control, negative/positive control samples...)

Eurofins supports you

every step of the way


Eurofins advises you

In case of positive virus detection, we help you identify the risk points and possible causes of contamination.

Eurofins also helps you prevent contamination crises, by :

- **Auditing :**
 - The origin of your raw materials
 - Your product-related risks
 - Your production/transformation processes
 - Your health and cleaning best practices
- Implementing your **control plans**, to improve your HACCP
- Providing **training**, to increase your staff's risk awareness and implement **best practices** in your company

*Food-borne virus detection :
Better quality,
managed risks*

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CONTACT US !

For more information
about food-borne virus detection

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