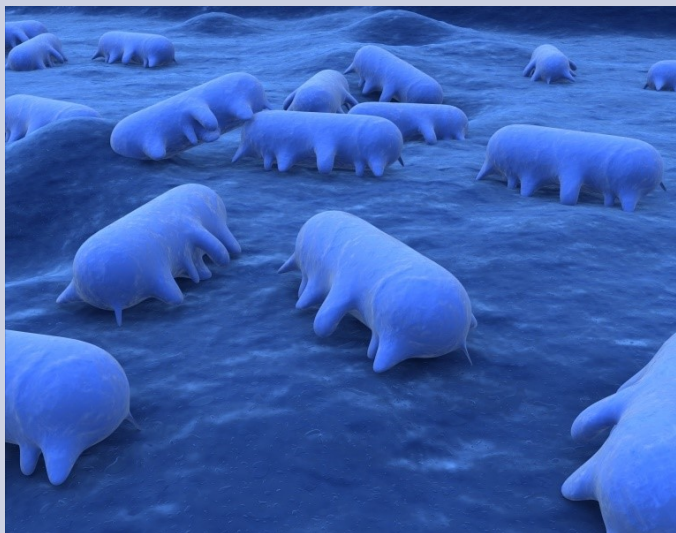


# Rapid Salmonella Testing

For food companies holding stock awaiting microbiological results can be a costly business. Salmonella results can add a further 24 hours to the distribution process increasing storage costs and reducing shelf life of product.

The genus Salmonella is a member of the Enterobacteriaceae family and consists of many strains that are pathogenic (infectious). Salmonella outbreaks are serious, typically causing stomach upsets and high fever. In infants and those with weakened immune systems, much more serious illness can result from infection, which can be fatal.



Outbreaks of Salmonellosis have been associated with all food types, especially eggs, meat and poultry, seafood, chocolate, fresh produce and dairy products. Therefore, it is essential to test for salmonella to ensure that food is safe and provide due diligence.

## Rapid & reliable results

Eurofins UK labs have combined the use of immunological and real-time PCR technologies to provide a highly specific and sensitive rapid method. This provides results in less than 24 hours from sample receipt to presumptive result. The test can screen up to 5 pooled samples, which means that product release is quicker and the product is on the shelves faster.

Earlier release of product improves freshness of perishable items. In the case of presumptive positive results, product must be held pending confirmation. This allows early intervention to investigate the root cause of contamination issues, potentially making financial savings.

## Advantages

The advantages of the Eurofins rapid test are:

- Negative results in 24 hours allowing positive release
- Highly specific and sensitive test
- Combined immuno technology and
- DNA gives high level of confidence in results
- Extensively validated for use in food products
- Presumptive positive samples can be isolated from the Pathatrix bead, speeding up release time
- Pooling of samples reduces cost per test

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No one understands **food analysis** better than Eurofins

