

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...
- Others (less frequent) : Sapovirus, Hepatitis E, Rotavirus, Reovirus...
- **Stable and tolerant** (to cold temperatures, freezing, cooking, acid pH, but also to pasteurisation, freeze-drying, chemicals...)
- Very **small infectious dose** for humans and **highly contagious**

What are the risks for your company ?

- Strong regulatory recommendations (CE 2073/2005)
- Your legal responsibility at stake, event for distributors
- New recommendations from the EFSA : addition of virologic criteria on bivalve molluscs
- High costs in case of contamination (audit of suppliers, blockade of products, product withdrawal/recall, judicial proceedings...)
- Media exposure and image/brand protection issues

(*) CFP : Collecting Food Poisonings



CONTACT US !

For more information
about food-borne virus detection

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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 the process
- Test outgoing products

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



Eurofins supports you to every step of the way

Eurofins test your food products and your waste and clean waters

- 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 (Hepatitis E, Rotavirus...)
- 1st laboratory in France to be accredited for the viruses detection on food and surfaces

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

- First laboratory accredited COFRAC* on food-borne viruses
- Robust, sensitive, and 100% spécifique
- Results delivered in 48 hours
- Conform with the international methods ISO/TS15216-2 (qualitative detection) ISO/TS15216-1 (quantification)
- Adapted to the complexity of the tested matrices (extraction control, negative/positive control samples...)



*scope available on www.cofrac.fr

Eurofins advises you

With 10 years experience in virus detection, we help you to identify the risk points and possible causes of contamination.

Eurofins also helps you prevent contaminations 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 **controls 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