

TRANSIA[®] PLATE

Listeria

Flexible format
Ready-to-use reagents
Automation with TE II or T4U



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Listeria

Tougher regulatory standards and the increased reporting of food contamination have awakened the food industry to the need to place greater emphasis on safety, shelf life and cleanliness. To prevent *Listeria* infections, many countries have imposed strict tolerance levels for *Listeria* in food products. The conventional ISO method and other official methods used involve a number of steps and require 3 to 7 days to obtain results.

TRANSIA PLATE LISTERIA

The TRANSIA method offers a level of sensitivity equal to the ISO method, but makes the detection more rapid and reproducible. TRANSIA PLATE Listeria is based on a sandwich immunoenzymatic reaction using a mixture of antibodies to ensure detection of all *Listeria* species and serotypes present in the sample.

TEST MATRICES

- Meat, poultry, fish, eggs, dairy and other food products
- Feed
- Environmental samples

ORDERING INFORMATION:
LI0691, TRANSIA PLATE Listeria,
1 plate, divisible strips
L10685, TRANSIA PLATE Listeria,
10 plates, divisible strips

TECHNICAL ADVANTAGES

- Highly-specific antibodies
- Simple 3-step ELISA
- Ready-to-use reagents
- Flexible format with divisible strips
- Long shelf life

FINANCIAL ADVANTAGES

Takes 1-2 days less to perform and requires less labour time per test compared with conventional culture methods.

SPECIAL APPLICATIONS

Automated test procedure using the TRANSIA Elisamatic II or T4U, with walk-away comfort.

VALIDATED PERFORMANCE

- AFNOR
- NordVal

Listeria

Listeria is a bacterial genus including six Gram-positive species: *L.monocytogenes*, *L. ivanovii*, *L. innocua*, *L. welshimeri*, *L. seeligeri* and *L. grayi*. However, only *L. monocytogenes* is a human pathogen. They are widely present in the environment, in the soil, and on plants and animals. Unlike many other foodborne pathogens, *Listeria* has unique growth capabilities even at low temperatures. Therefore it is not surprising that listeriosis (the *Listeria* infection) is usually associated with ingestion of milk, cheese, deli meat or vegetable products that have been held at refrigeration temperatures for a long period of time. This serious infection affects primarily pregnant women, newborns, and adults with weakened immune defence and has the highest fatality rate among all foodborne pathogens.

RAISIO

DIAGNOSTICS

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