



Simultaneous detection

The short protocol Adiafood Salmonella and E. coli O157H7 raw meat from AES Chemunex is a simple and rapid method that can be used at different stages of the production in order to check finished products and raw materials.

Thanks to its rapidity, this method significantly reduces products' release and stocking costs. These deadlines and costs shortenings are even more important for manufacturers that release products with short use-by date such as minced beefs or ready salads.

It also enables a faster reaction to contamination by enabling the rapid setting up of corrective actions and thereby reducing production halts and products loss.

The protocol is divided into three key stages:

- Eight hour minimum enrichment by incubation in EPT PCR broth for both pathogens.
- Thirty minute DNA extraction managed by the thermocycler.
- Ninety minute amplification and results analysis managed by the thermocycler.

The total analysis time is 10 hours for salmonella and E. coli O157H7.

Adiafood technology avoids false positives by using both primers and specific probes to achieve two levels of specificity and can therefore identify the pathogen with a great precision.

It puts forward only one amplification protocol for all the pathogens, thus allowing the simultaneous analysis of several pathogens on the same plate.

The Adiafood system is unique because it incorporates an internal extraction and amplification control that validates the entire process of the PCR, and checks for the absence of inhibitors.

This ensures absolute confidence in the result. This control includes a coloured indicator that enables the technician to follow all the analysis stages.

The system's central control uses Sentinel software to simplify and automate the analysis. It can be easily installed and used to simplify the protocols and automatically provides reproducible interpretation of the results.

Through connexion to the LIMS the system achieves good data exchange and guarantees a better traceability of the whole analysis.

The Adiafood Listeria monocytogenes and Adiafood Salmonella spp kits have already obtained the ISO16140 validation for all food matrixes with a total analysis time of 21 hours.

To complete the range and to specifically satisfy the raw meat market, Adiafood Salmonella spp has been optimised and is validation pending in parallel with Adiafood E. coli O157H7 according to a short protocol.

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Please mention

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