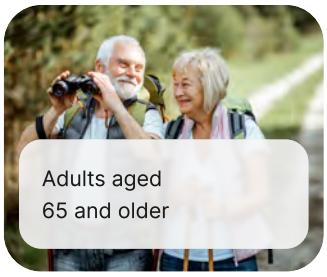
N-Light™ *Listeria monocytogenes* your detection tool of choice

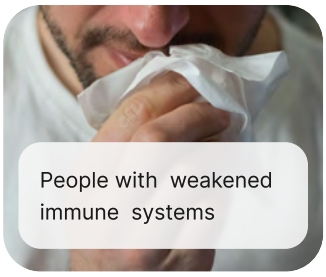
N-LIGHT™
LISTERIA MONOCYTOGENES

Listeria monocytogenes – status quo

Listeria infections, often linked to contaminated food products, are primarily caused by the bacterium *Listeria monocytogenes*. *Listeria monocytogenes* is a Gram-positive bacterium among the leading causes of death from foodborne illness. Although Listeriosis is not the leading cause of foodborne diseases, severe infection has a case-fatality rate of 15% to 30%.

AYOPI Groups are at the highest risk





CDC estimates that Listeriosis is the third leading cause of death from foodborne illness, with about 260 deaths per year.

Did you know that you invite *Listeria* into your factory every day?

The natural home of *Listeria monocytogenes* is in the fields and, thus, in the soil, water, and even the harvested vegetables. In that condition, it is termed a saprophyte, as the organism does not cause any harm in this condition. It becomes an issue only when the crops are harvested and brought into the factory. Considering this, most food manufacturers invite *Listeria monocytogenes* into their factories daily. Every piece of raw material could have *Listeria monocytogenes* on it.

Nevertheless, raw and fresh produce is consumed daily without people getting sick. This pathogen primarily affects people with a weak immune system and must grow in the food before an infectious dose is reached. The problem is that *Listeria monocytogenes* can multiply from deficient numbers and reach dangerous levels, even at fridge temperatures, so preventing even deficient numbers from contaminating food is crucial.

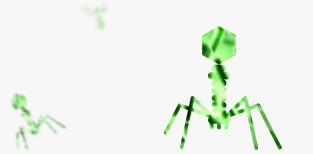
N-Light™ *Listeria monocytogenes* – for actionable results in 24h

N-Light™ *Listeria monocytogenes* is a qualitative test method for rapidly detecting the foodborne bacterial pathogen *Listeria monocytogenes*. It is suitable for use in food processing areas and equipment as part of an environmental monitoring program. Final test results are available 24 hours after sampling.

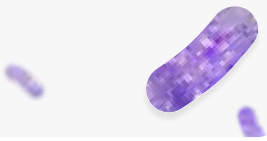
We transform how pathogen testing is done

N-Light™ *Listeria monocytogenes* tube contains a unique, innovative technology

Pioneering phage technology



Patented AquaSpark ™ platform for detection of live bacteria



The biosafety cap for safe on-site enrichment

Scan to see our technology in action:

Certified and trusted

Validated against ISO 11290-1:2017

Holds an AOAC® PTM℠ Certification

PERFORMANCE TESTED AOAC RESEARCH INSTITUTE LICENSE NUMBER 122002

Simple, effective testing process

1. Sample — 2. Transfer — 3. Incubate — 4. Activate — 5. Measure

N-Light™ *Listeria monocytogenes* tailored for multiple industries

- Meat
- Cooked sliced meats
- Fresh fish
- Smoked fish

- Fresh dairy, e.g. cream
- Cheese soft ripened
- Cheese raw milk soft
- Ice Cream

- Leaf salads
- Vegetables
- RTE complex salads
- RTE sandwiches
- Chilled food

- Pet food

A growing portfolio of pathogen detection and hygiene monitoring

see other NEMIS products:

N-LIGHT™ LISTERIA spp.

N-LIGHT™ SALMONELLA RISK

N-LIGHT™ E.COLI

N-LIGHT™ ATP

NEMIS TECHNOLOGIES

Empowering you to fight the invisible

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