# Detecting *Salmonella* & beyond with N-Light™ *Salmonella* Risk

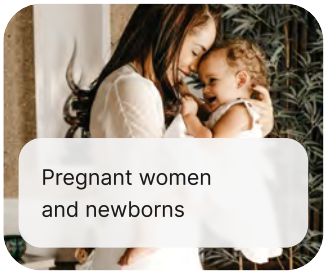
N-LIGHT™ SALMONELLA RISK

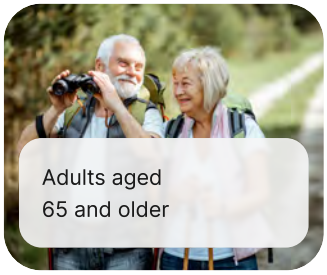
## *Salmonella* spp. detection – status quo

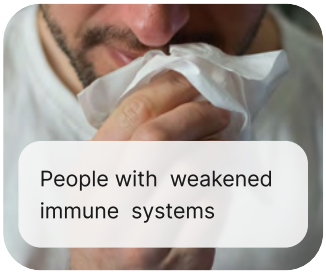
*Salmonella* infections pose a significant health risk, often linked to contaminated food products, making their control of food production crucial. The microbial environment in food production is extensive and intricate, with certain bactecrial groups like Enterobacteriaceae and *Salmonella* spp. often at the centre of food safety concerns. Although *Salmonella* spp. is rarely found in factory settings, appearing in only 2 to 8 out of every 1000 routinely tested samples, total Enterobacteriaceae (TEB) counts can be much higher.

Unfortunately, no clear data links TEB counts to *Salmonella* spp. in environmental samples, which has been a significant challenge for researchers and industry experts. The EU Scientific Panel highlighted this issue and concluded that it is currently impossible to establish a direct correlation between Enterobacteriaceae and *Salmonella* spp.

## *AYOPI Groups are at the highest risk*




CDC estimates that *Salmonella* causes approximately 1.2 million illnesses and 450 deaths yearly in the US.

## N-Light™ *Salmonella* Risk – indicator test

N-Light™ *Salmonella* Risk is not designed to detect only *Salmonella* spp. Instead, it also targets a small selection of closely related bacteria (such as *Citrobacter*, *Klebsiella* and *Enterobacter*) that share specific metabolic and genetic markers.
Positive N-Light™ *Salmonella* Risk does not mean finding exclusively *Salmonella* spp.

Instead, it highlights an elevated likelihood of contamination, allowing for timely interventions and corrective actions to ensure food production safety.

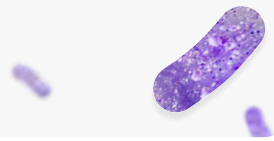
| N-Light™ *Salmonella* Risk | Positive result |
| --- | --- |
| | *Citrobacter, Enterobacter, Klebsiella, Salmonella spp.* |

# We transform how pathogen testing is done

## N-Light™ *Salmonella* Risk tube contains a unique, innovative technology

Pioneering phage technology

Patented AquaSpark ™ platform for detection of live bacteria



Proprietary phage cocktail for suppression of competing microflora

Scan to see our technology in action:

## Certified and trusted

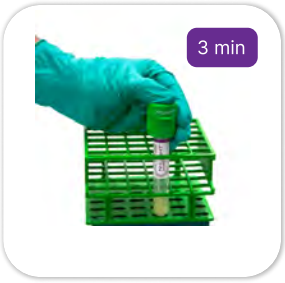
Validated against ISO 6579-1:2017

Holds an AOAC® PTM℠ Certification

PERFORMANCE TESTED AOAC RESEARCH INSTITUTE LICENSE NUMBER 072201

# Simple, effective testing process

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



## N-Light™ *Salmonella* Risk tailored for multiple industries

- Fresh meat
- Fermented dried meats

- Cheese/ raw milk
- Milk powders
- Infant formula

- Nuts
- Chocolate

- Spices
- Egg powder

- Pet food

## A growing portfolio of pathogen detection and hygiene monitoring

see other NEMIS products:

N-LIGHT™ LISTERIA MONOCYTOGENES

N-LIGHT™ LISTERIA spp.

N-LIGHT™ E.COLI

N-LIGHT™ ATP

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Empowering you to fight the invisible

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