The miracles of science™

RELEASE PRODUCTS FASTER AND WITH GREATER CONFIDENCE—*LISTERIA* TESTING SOLUTIONS FOR ALL YOUR NEEDS WITH THE DUPONT™ BAX® SYSTEM.

LISTERIA—A CONTINUOUS THREAT.

Listeria are common bacteria found in soil, water and a variety of mammals, birds and fish. Consuming food contaminated with *L. monocytogenes* can cause listeriosis. According to the U.S. Centers for Disease Control and Prevention (CDC), approximately 2,500 people in the United States become seriously ill with listeriosis annually and 20% of those die. In recent years, 23 recalls reported by the U.S. Department of Agriculture (USDA) Food Safety and Inspection (FSIS) involved a variety of meat and poultry products suspected of contamination with *L. monocytogenes*. Ready-to-eat foods are often implicated, and recently the European Union found unsafe levels of *L. monocytogenes* in smoked fish and cheese. Although high heat will kill *Listeria*, foods can become contaminated during post-processing handling or packaging. And unlike many other bacteria, *Listeria* can grow in refrigerated conditions.

LISTERIA AFFECTS VARIOUS FOOD SECTORS.

MEATS AND POULTRY

Prevalence of *Listeria* in raw and ready-to-eat meat and poultry can be very high. During processing, machinery can develop niches of bacterial growth and contact surfaces may contaminate the end product with *L. monocytogenes*.

DAIRY

L. monocytogenes has sometimes been found in the dairy processing environment. Listeriosis outbreaks have been traced to contaminated soft cheeses, ice cream and unpasteurized milk.

FISH AND SHELLFISH

Smoked fish, seafood and shellfish can become contaminated with *Listeria* during processing and packaging or by improper processing or cooking of the final product.

PRODUCE

L. monocytogenes has been found in raw vegetables, such as spinach and lettuce, ready-to-eat salads, coleslaw and fruit mixes.

WHY CHOOSE THE BAX® SYSTEM?

The *Listeria* portfolio represents just a few of the many innovations in testing applications from DuPont Food Diagnostics for use with the BAX® System. This automated DNA-based system breaks down samples at the genetic level, using the power of PCR to detect bacteria and other organisms.

BENEFITS OF EVERY BAX® SYSTEM INCLUDE:

Confidence—Clear and reproducible results, independent of operator technique.

Reliability—Automated cycling, detection and analysis without the need for expert skills.

Ease of use—Simplified sample prep with minimal hands-on time.

Speed—High capacity load, up to 96 samples per batch.

Convenience—Pre-packaged PCR reagent tablets provide consistency, stability and long shelf-life.

Electronic data—LIMS-compatible system allows for easy storage, retrieval and printing.

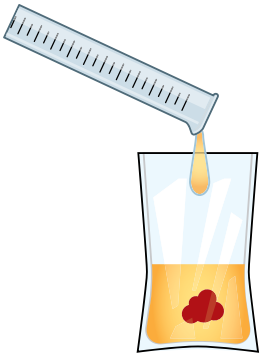
Support—Customer-focused dependability to answer your questions and keep your operation running smoothly.

SCIENCE-POWERED INNOVATION AND COLLABORATION

Because fast, accurate testing results are critical for delivering safer food products to consumers and more profitable growth for food companies, we develop advanced genetics-based diagnostics into simplified applications that address today's most pressing food safety issues.

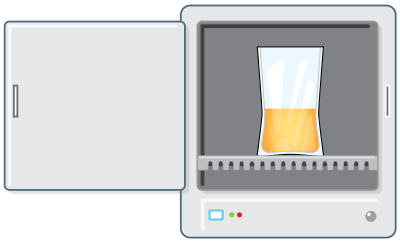
Our technology is not about small, incremental changes; it's about innovation that can truly revolutionize the science of food safety. DuPont has the world-class technology and history of market innovation to address the most critical food safety challenges. We also have a strong track record of successful collaboration with governments, universities and industry to help protect the global food supply.

EASY-TO-USE PROCESS



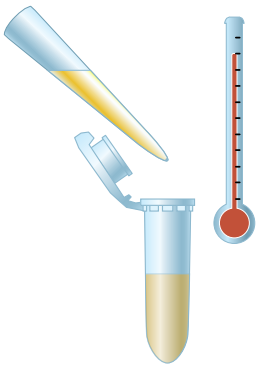
1 Enrich

Collect your sample and mix it with enrichment media.



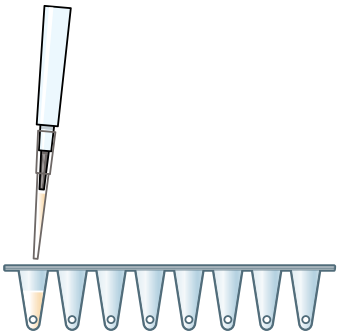
2 Incubate

Allow the sample to heat for designated time.



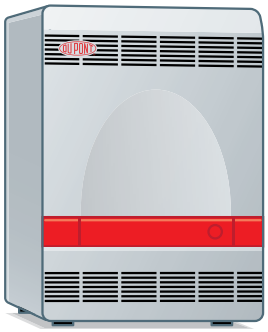
3 Lyse

Add enriched sample to lysis reagent, then heat cluster tubes to rupture the cell wall and release DNA into the solution.



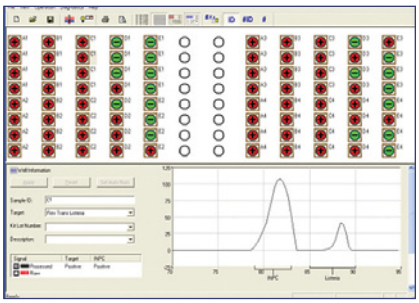
4 Hydrate

Transfer lysate to the tablet in each PCR tube.



5 Load

Place the PCR tubes into the BAX® System instrument. You can then work on other tasks while the BAX® System amplifies and detects.



6 Review

Results are displayed as clear yes or no icons in three to four hours.

A SOLUTION FOR ALL YOUR TESTING NEEDS. BAX® SYSTEM *LISTERIA* ASSAY PORTFOLIO.

PCR ASSAY FOR GENUS *LISTERIA* 24E

PN D13608135 – 96 tests

Highly sensitive assay uses proprietary enrichment media to detect *Listeria* in food and environmental samples with next-day results. Certified by AOAC and AFNOR.

PCR ASSAY FOR *L. MONOCYTOGENES* 24E

PN D13608125 – 96 tests

Highly sensitive assay uses proprietary enrichment media to detect *L. monocytogenes* in food and environmental samples with next-day results. Certified by AOAC and AFNOR.

PCR ASSAY FOR GENUS *LISTERIA*

PN D11000147 – 96 tests

AOAC-approved method for detecting *Listeria* in a variety of food and environmental surfaces using standard enrichments.

PCR ASSAY FOR *L. MONOCYTOGENES*

PN D11000157 – 96 tests

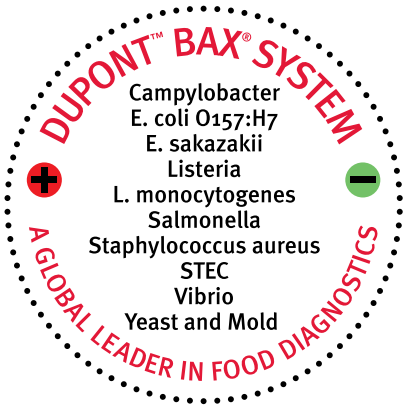
An AOAC Official Method, this assay is used by the USDA Food Safety and Inspection Service to detect *L. monocytogenes* in a variety of foods.

ABOUT DUPONT NUTRITION & HEALTH

DuPont Nutrition & Health is a business dedicated to delivering a wide range of sustainable, bio-based ingredients and advanced molecular diagnostics to provide safer, healthier and more nutritious food. In addition to the leading diagnostic systems formerly available under the Qualicon name, we offer Solae™ soy ingredients to provide a healthier and more sustainable source of proteins, and the DuPont™ Danisco® range of ingredients to help provide enhanced bioprotection, an improved nutritional profile, and better taste and texture.

In the area of food protection, DuPont Nutrition & Health provides advanced molecular diagnostics such as the BAX® and RiboPrinter® Systems for microbial detection, identification and monitoring. These innovative systems enhance food safety and quality assurance programs, providing the superior speed, accuracy, convenience and customer support that food companies have come to expect from DuPont. In addition, we offer food companies a multitude of premier ingredients from the DuPont™ Danisco® range that protect food from organisms such as *Listeria* and Yeast & Mold.

For more information on food safety and quality testing from DuPont, visit FoodDiagnostics.DuPont.com



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