

Salmonella Detection System



Company's Salmonella express system is for the detection of Salmonella in raw ground beef, cooked breaded chicken nuggets, raw ground chicken, raw ground pork, pasteurized liquid whole egg, fresh shrimp, fresh spinach, dry pet food and stainless steel. The system has been validated through AOAC INTERNATIONAL as a First Action Official Method of Analysis (OMA method number 2014.01). System is an all in one test method for Salmonella in food and environmental samples. Product is built on 3M Petrifilm technology that is used by 91 out of the 100 top U.S. food processing companies and by customers in all regions of the world. The Official Methods of Analysis, AOAC INTERNATIONAL's premier, internationally recognized program for chemical, microbial and molecular biological testing methods, consists of a multi-laboratory validation of the method, and review by an expert panel. Nearly half of pathogen tests focus on salmonella. Express System provides food processors and reference laboratories presumptive results in as little as 40 hours and biochemically confirmed results in as little as 44 hours.

3M Food Safety www.3M.com/3MPathogenSolutions/SALXOMA [1]

Source URL (retrieved on 01/29/2015 - 12:25am):

<http://www.foodmanufacturing.com/product-releases/2014/06/salmonella-detection-system>

Links:

[1] http://cts.businesswire.com/ct/CT?id=smartlink&url=http%3A%2F%2Fwww.3M.com%2F3MPathogenSolutions%2FSALXOMA&esheet=50868040&new_sitemid=20140519005304&lan=en-US&anchor=www.3M.com%2F3MPathogenSolutions%2FSALXOMA&index=2&md5=6ab6a774983b2652ba02d421b8b8520c