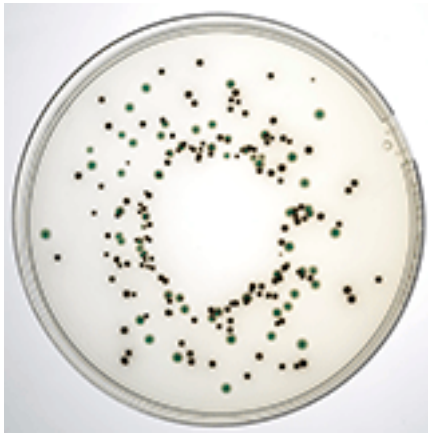


## Pre-Poured Plates for Salmonella Detection



As evidenced by a number of recent outbreaks and food recalls, there remains a need for constant vigilance in testing for Salmonella in foodstuffs. This company introduced pre-poured plates that are designed for the isolation of salmonella from food samples and are based on the company's established medium. Performance is improved by increased selectivity against competitive flora, such as E.coli and improved recovery of Salmonella. The medium also possesses an enhanced dual chromogen system that ensures colonies of Salmonella are always green while non-target organisms appear black or colorless, for clear differentiation. This patented chromogenic system reduces the risk of missing organisms that are present only in low numbers and results in fewer false positives.

**Lab M** [www.labm.com](http://www.labm.com) [1]

**Source URL (retrieved on 01/29/2015 - 2:06pm):**

<http://www.foodmanufacturing.com/product-releases/2014/07/pre-poured-plates-salmonella-detection>

**Links:**

[1] <http://www.labm.com>