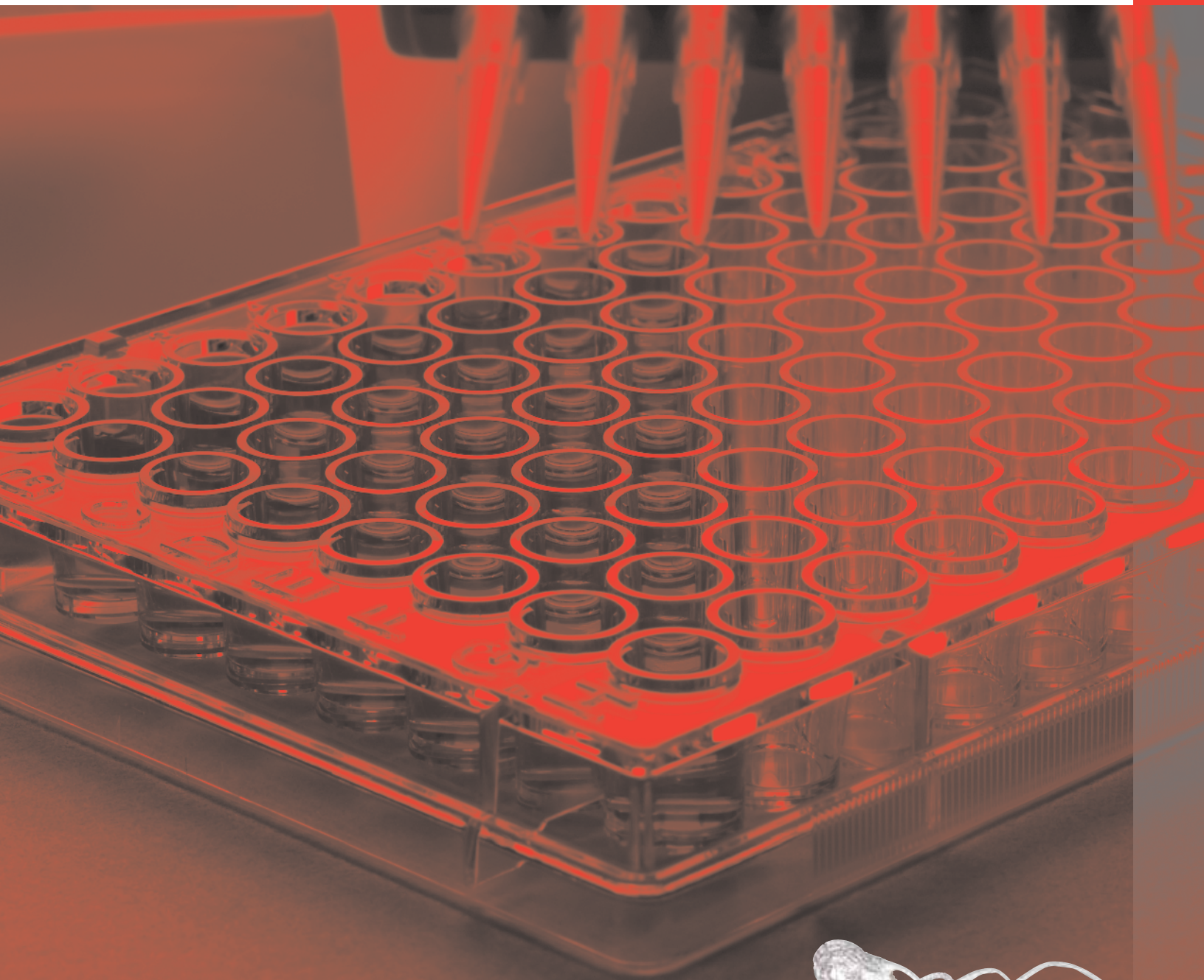


TRANSIA[®] PLATE

Salmonella GOLD



BIOCONTROL

Results. Right now.



MICROPLANET LABORATORIOS, SL
info@microplanet-psl.com www.microplanet-psl.com
☎ +34 902 112 980



AOAC Performance
Tested Method 010602

AFNOR Certificate
TRA 02/08 - 03/01

NordVal Ref nr. 001

Approved for all foods,
feed products and
environmental samples

Matrices Tested:

Animal Feeds

Dairy Products

Egg Products

Environmental Samples

Meat Products

Pastries

Ready Meals

Seafood Products

Vegetables

Contact BioControl for full
performance data or more
information on applications.

**Results
in 24
hours!**

TRANSIA® PLATE

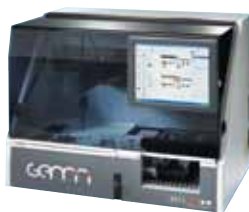
Salmonella GOLD

Accurate and Reliable

- Effectively targets the broad spectrum of *Salmonella* serotypes through LPS detection
- Internal controls (positive and negative controls) with each run to verify accurate results

Multi-Test Format

- Reduce waste – breakaway format lets you use exactly the number of wells needed
- Convenient 96 test or 960 test kits for scale-up flexibility on high and low volume days
- Reduce labor – each kit has ready-to-use liquid reagents



Increase Efficiency with Automation

- Save analyst time – automatically pipette, wash, incubate and read
- Continuous loading of samples accommodates lab workflow
- Run multiple assays at once with 2-plate and 4-plate systems (93 samples per plate)

Fast Results

- Results in 24 hours with TAG 24 supplement
- Universal protocol for all samples streamlines lab work
- Simplified two-step enrichment saves time

BioControl offers a complete line of EIA kits for pathogen, allergen and chemical residue detection:

- *E.coli* O157:H7
- *Listeria* spp.
- *Listeria monocytogenes*
- *Salmonella*
- Staphylococcal enterotoxins
- Aflatoxins
- Chloramphenicol
- Gluten
- And more! Visit www.biocontrolsys.com for more information

Ordering Information:

Part No:	SA0180	(96 Tests)	
	SA0190	(960 Tests)	
	AK0180	TAG 24 Supplement	(96 Tests)
	AK0190	TAG 24 Supplement	(960 Tests)

BIOCONTROL
www.biocontrolsys.com



Quality System Registered to:
ISO 9001, ISO 13485

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Denmark: tel +45 8621.3077 bcus_dk@biocontrolsys.com
France: tel +33 (0)4.7271.5680 bcus_fr@biocontrolsys.com
Italy: tel +39 06.9148.831 bcus_it@biocontrolsys.com
Netherlands: tel +31 (0)180.333.955 bcus_nl@biocontrolsys.com
United Kingdom: tel 0845.539.9902 bcus_uk@biocontrolsys.com



TRANSIA[®] PLATE

Listeria

Result after 15 minutes
Easy-to-use
Offers flexibility
Highly-specific antibodies



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TRANSIA[®] PLATE

Listeria

Tougher regulatory standards and the increased reporting of food contamination have awakened the food industry to the need to place greater emphasis on safety, shelf life and cleanliness. To prevent *Listeria* infections, many countries have imposed strict tolerance levels for *Listeria* in food products. The conventional ISO method and other official methods used involve a number of steps and require 3 to 7 days to obtain results.

TRANSIA PLATE LISTERIA

The TRANSIA method offers a level of sensitivity equal to the ISO method, but makes the detection more rapid and reproducible. TRANSIA PLATE Listeria is based on a sandwich immunoenzymatic reaction using a mixture of antibodies to ensure detection of all *Listeria* species and serotypes present in the sample.

TEST MATRICES

- Meat, poultry, fish, eggs, dairy and other food products
- Feed
- Environmental samples

ORDERING INFORMATION:

LI0691, TRANSIA PLATE Listeria,
1 plate, divisible strips
L10685, TRANSIA PLATE Listeria,
10 plates, divisible strips

TECHNICAL ADVANTAGES

- Highly-specific antibodies
- Simple 3-step ELISA
- Ready-to-use reagents
- Flexible format with divisible strips
- Long shelf life

FINANCIAL ADVANTAGES

Takes 1-2 days less to perform and requires less labour time per test compared with conventional culture methods.

SPECIAL APPLICATIONS

Automated test procedure using the TRANSIA Elisamatic II or T4U, with walk-away comfort.

VALIDATED PERFORMANCE

- AFNOR
- NordVal

Listeria

Listeria is a bacterial genus including six Gram-positive species:

L. monocytogenes, *L. ivanovii*, *L. innocua*, *L. welshimeri*, *L. seeligeri* and *L. grayi*. However, only *L. monocytogenes* is a human pathogen. They are widely present in the environment, in the soil, and on plants and animals. Unlike many other foodborne pathogens, *Listeria* has unique growth capabilities even at low temperatures. Therefore it is not surprising that listeriosis (the *Listeria* infection) is usually associated with ingestion of milk, cheese, deli meat or vegetable products that have been held at refrigeration temperatures for a long period of time. This serious infection affects primarily pregnant women, newborns, and adults with weakened immune defence and has the highest fatality rate among all foodborne pathogens.



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Netherlands: tel +31 (0)180.333.955 bcs_nl@biocontrols.com
United Kingdom: tel 00800.2462.6687 bcs_uk@biocontrols.com



Quality System Registered to:
ISO 9001, ISO 13485

TRANSIA[®] PLATE

Listeria monocytogenes

No cross-reactions
47 h total method time
As sensitive as the ISO method
Easy, robust assay procedure



BIOCONTROL

Results. Right Now.

TRANSIA[®] PLATE

Listeria monocytogenes

Tougher regulatory standards and the increased reporting of food contamination have awakened the food industry to the need to place greater emphasis on safety, shelf life and cleanliness. To prevent *Listeria* infections, many countries have imposed strict tolerance levels for *Listeria monocytogenes* in food products. The conventional ISO method and other official methods used involve a number of steps and require 3 to 7 days to obtain results.

TRANSIA PLATE LISTERIA MONOCYTOGENES

The TRANSIA PLATE *Listeria monocytogenes* test is a fast, reliable screening method for the detection of *L. monocytogenes* in food. The TRANSIA test offers a level of sensitivity equal to the standard method but makes detection more rapid with results available in 47 hours. TRANSIA PLATE *Listeria monocytogenes* is based on a three-step, sandwich-type, immunoenzymatic reaction. The solid support of the reaction is a microtitre plate coated with antibodies specific for the extracellular P60 protein excreted by *Listeria monocytogenes*.

TEST MATRICES

- Seafood
- Vegetables
- Dairy
- Meat products

TECHNICAL ADVANTAGES

- No cross-reactions with other *Listeria* species
- As sensitive as the ISO method
- Easy, robust assay procedure
- Ready-to-use reagents
- Long shelf life
- Single and multiple testing

ORDERING INFORMATION:

LI0600, TRANSIA PLATE *Listeria monocytogenes*,
1 plate, divisible strips

FINANCIAL ADVANTAGES

- TRANSIA PLATE *Listeria monocytogenes* requires less labour time per test compared with conventional culture methods and minimises the need for confirmation.
- 47 h total method time

ENVIRONMENTAL ADVANTAGES

- Minimal consumption of plastics
- Lower waste volumes

SPECIAL APPLICATIONS

Automated test procedure using the TRANSIA Elisamatic II or T4U system with walk-away comfort.

PUBLICATIONS

1. Bubert A. et al. Synthetic peptides derived from the *Listeria monocytogenes* p60 protein as antigens for the generation of polyclonal antibodies specific for secreted, cell-free *L. monocytogenes* p60 proteins. App Environ Microbiol, Sept. 1994, 3120-3127.
2. Sorin M-L. et al. *Listeria monocytogenes* detection in food using an ELISA-based method. IAFP Congress, Poster Session, Atlanta, August 2000.

Listeria

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