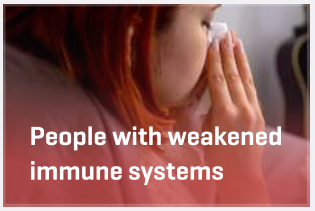
DETECTING SALMONELLA & BEYOND WITH N-LIGHT™ SALMONELLA RISK

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.

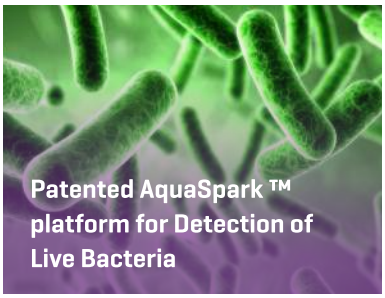
N-LIGHT™ SALMONELLA RISK – INDICATOR TEST

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.

Salmonella spp.	N-LIGHT™ SALMONELLA RISK	Enterobacteriaceae
POSITIVE RESULT	**POSITIVE RESULT**	**POSITIVE RESULT**
Salmonella spp.	*Citrobacter, Enterobacter, Klebsiella, Salmonella spp.*	*Citrobacter, Enterobacter, Klebsiella, Salmonella spp., Yersinia, Hafnia, Escherichia, Pantoea, Shigella, Serratia, Cronobacter, Samonia, Budvicia, or Proteus, etc*

WE TRANSFORM HOW PATHOGEN TESTING IS DONE

N-LIGHT™ SALMONELLA RISK TUBE CONTAINS A UNIQUE, INNOVATIVE TECHNOLOGY



scan to see our technology in action

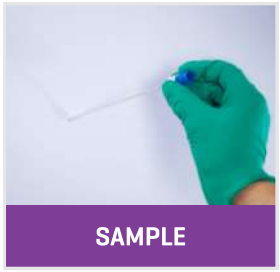
CERTIFIED AND TRUSTED

VALIDATED AGAINST ISO 6579-1:2017

N-Light™ *Listeria monocytogenes* Holds an AOAC® PTM℠ Certification

PERFORMANCE TESTED AOAC RESEARCH INSTITUTE LICENSE NUMBER 072204

SIMPLE, EFFECTIVE TESTING PROCESS


SAMPLE


TRANSFER

INCUBATE

ACTIVATE

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™ E. COLI

N-LIGHT™ ATP

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EMPOWERING YOU TO FIGHT THE INVISIBLE

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