



DUPONT

The miracles of science™

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

SALMONELLA—ONE OF THE MOST FREQUENTLY REPORTED CAUSES OF FOODBORNE ILLNESS.

For more than 100 years, *Salmonella* bacteria have been known to cause human illness. According to the Centers for Disease Control and Prevention (CDC), an estimated 40,000 people in the United States become ill each year due to salmonellosis and more than 400 die.

Although most people recover without treatment, *Salmonella* infections can cause long-term health consequences and even be life-threatening, especially for the very young, the elderly, pregnant women and those with weakened immune systems.

SALMONELLA AFFECTS VARIOUS FOOD SECTORS



MEAT

Outbreaks caused by *Salmonella* have been associated with undercooked beef, pork, chicken, turkey and duck. In recent years, there have been numerous recalls, including one that involved 36 million pounds of ground turkey products. Illnesses have also occurred when juices from raw meat or poultry came in contact with ready-to-eat foods, such as bagged salads.



PRODUCE

Some fruits and vegetables carry *Salmonella* bacteria and can cause illness if they are not thoroughly washed before eating. Outbreaks have been linked to cantaloupe, strawberries, watermelon, sprouts, peppers, grape tomatoes, salad greens, eggplant and green onions. In addition to recalls of these fruits and vegetables, there have been recalls of ready-to-eat products made with these items, such as fresh salsa.



DAIRY

Unpasteurized dairy products, especially milk, eggs and cheese, are considered to be excellent vehicles for the transmission of *Salmonella* bacteria. However, even some pasteurized dairy products have caused outbreaks. In addition, dishes made with raw and/or lightly cooked eggs have been linked to human illness.

WHY CHOOSE THE BAX® SYSTEM?



The *Salmonella* 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.

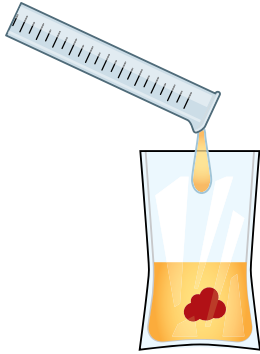
SCIENCE-POWERED INNOVATION AND COLLABORATION

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.

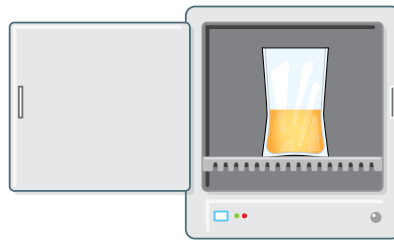
Our technology is not about small, incremental changes; it's about innovation that can truly revolutionize the science of

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.

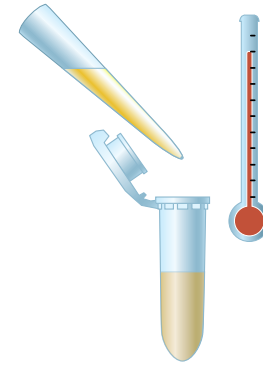
EASY-TO-USE PROCESS



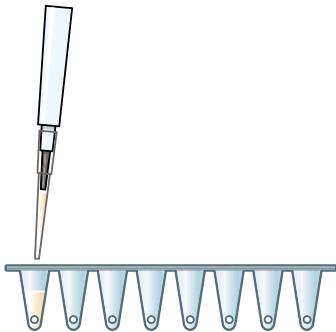
- 1 Enrich**
Collect your sample and mix it with enrichment media.



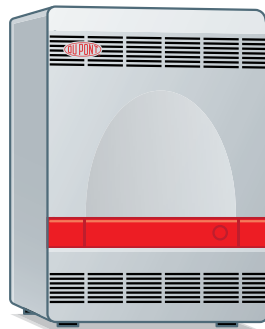
- 2 Incubate**
Allow the sample to heat for designated time.



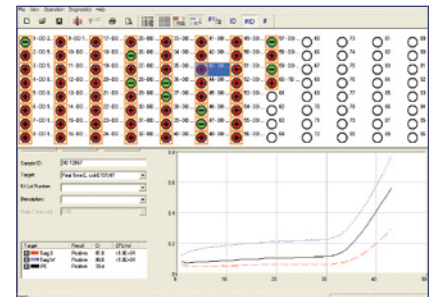
- 3 Lyse**
Add enriched sample to lysis reagent, then heat cluster tubes to rupture the cell wall and release DNA into the solution.



- 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 a little over an hour for the real-time assay.

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



BAX® SYSTEM REAL-TIME PCR ASSAY FOR SALMONELLA

PN 14306040 – 96 tests

Delivering results in as few as 12 hours for some matrices, this real-time assay reduces processing time to a little over an hour, enabling food manufacturers to release product faster, saving inventory costs and extending product shelf life.



BAX® SYSTEM PCR ASSAY FOR SALMONELLA (ORIGINAL)

PN 11000133 – 96 tests

Ideal for producers, service laboratories and government laboratories that need a USDA-adopted method to detect *Salmonella* in a wide variety of foods, this assay is highly accurate and easy to use. Official method of AOAC International and certified according to the AFNOR method.



BAX® SYSTEM PCR ASSAY FOR SALMONELLA 2

PN 14368501 – 96 tests

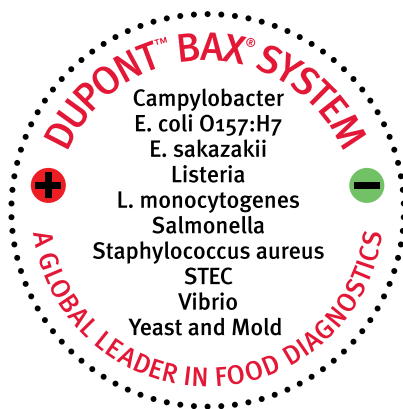
This assay features all the benefits of the original *Salmonella* assay, along with proprietary hot start technology that helps reduce the effects of human error. Highly accurate and easy to use, this assay delivers reliable, next-day results. Official method of AOAC International and certified according to the AFNOR method.

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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