

# TRANSIA<sup>®</sup> STRIP

Listeria

*Result after 15 minutes*

*Easy-to-use*

*Offers flexibility*

*Highly-specific antibodies*



**RAISIO**

DIAGNOSTICS

# TRANSIA<sup>®</sup> STRIP

## 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 STRIP LISTERIA

The TRANSIA method offers a level of sensitivity equal to the ISO method, but makes the detection more rapid and easy. TRANSIA STRIP Listeria is based on a one-step, sandwich-type ELISA (Enzyme Linked ImmunoSorbent Assay). The solid support for the reaction is a test device with a dye pad that is impregnated with antibody-dye conjugate, and a membrane strip on which antibodies specific for *Listeria* antigens are immobilised. As the sample moves by capillary action from the filter pad onto the built-in test membrane it develops either just one line (control line) on the membrane indicating a negative sample or two lines indicating a positive sample.

### TEST MATRICES

- Meat and poultry
- Milk and dairy products
- Seafood
- Eggs
- Vegetables
- Feed products
- Environmental samples

### FINANCIAL ADVANTAGES

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

**ORDERING INFORMATION:**  
LI0625, TRANSIA STRIP Listeria, 25 units

# RAISIO

DIAGNOSTICS

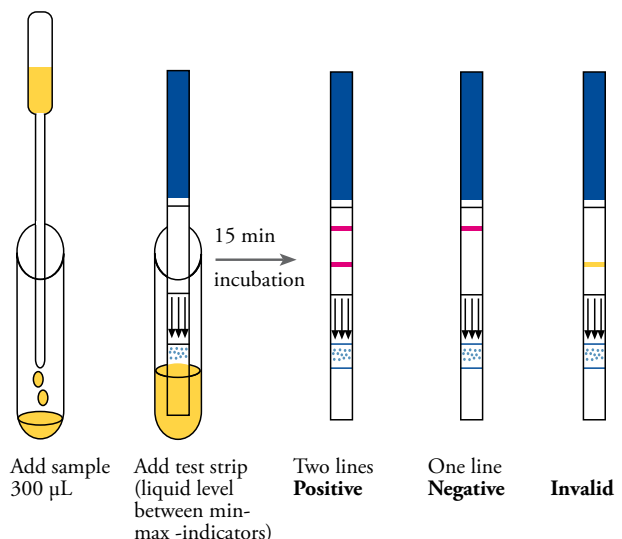
[www.raisiodiagnostics.com](http://www.raisiodiagnostics.com)

### TECHNICAL ADVANTAGES

- Highly-specific antibodies
- Rapid detection – results after 15 minutes
- Easy-to-use – no reagents required
- Flexible method – can be used for various number of samples
- Safe – performed on heat-treated samples

### VALIDATED PERFORMANCE

- AFNOR (pending)



### *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.