N-LIGHT™ ESCHERICHIA COLI THE FIRE ALARM FOR THE HYGIENIC STATUS





THE CRITICAL NEED FOR ADVANCED DETECTION

According to the US FDA, *E. coli* is consistently among the top causes of food recalls. Notable outbreaks, such as the 2018 romaine lettuce contamination, the 2022 French frozen pizza incident, and the June 2024 case for sandwiches, wraps, and salads sold in major British supermarkets, underscore the critical need for effective detection methods.

These incidents underscore the need for advanced detection technologies, as traditional methods like the Enterobacteriaceae test may only sometimes be specific enough.



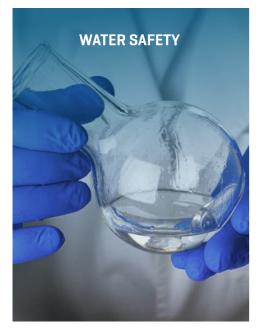
N-LIGHT™ ESCHERICHIA COLI - FOR ACTIONABLE RESULTS IN 16H

Our E. coli rapid test is part of the N-LightTM environmental monitoring series, which enables pathogen detection without needing a laboratory.

THE N-LIGHT™ E. COLI TEST LEVERAGES THE ENZYME BETA-GLUCURONIDASE, PRESENT IN 99% OF E. COLI STRAINS:

- User-Friendly: Minimal training is required for accurate results.
- Rapid Results: Obtain results in as little as 16 hours.
- **High Sensitivity:** Detects even single-digit dried *E. coli* cells from stainless steel surfaces with exceptional accuracy.

We developed this test to serve as a hygiene indicator for:









ENHANCE YOUR EXISTING ENVIRONMENTAL MONITORING

N-LIGHT™ E.COLI TUBE CONTAINS A UNIQUE, INNOVATIVE TECHNOLOGY







SIMPLE, EFFECTIVE TESTING PROCESS











N-LIGHT™ E.COLI TAILORED FOR MULTIPLE INDUSTRIES

- Meat & Poultry Processing
- Poultry ProcessinDairy Products
- Ready-to-Eat



- Restaurants& Catering Services
- Street Food Vendors



• International Travel

Cruise Ships

& Resorts



Crop Production Livestock Farming



- Water Treatment
 - & Supply
- Drinking Water Supply
- Hospitals & Clinics
 - Nursing Homes



- Daycare Centers
- Schools



Pet food



A GROWING PORTFOLIO OF PATHOGEN DETECTION

AND HYGIENE MONITORING

see other NEMIS products:















