

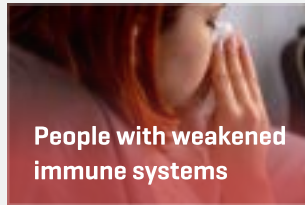
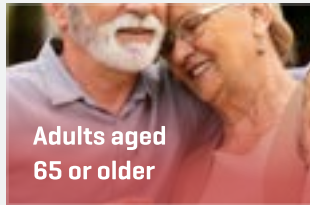
CONTROLLING LISTERIA RISK IN FOOD FACTORIES WITH N-LIGHT™ LISTERIA SPP.



LISTERIA SPP. DETECTION - STATUS QUO

Listeria is a genus of bacteria that often enters food production facilities through raw materials, posing a potential risk of contamination. While not all *Listeria* species are pathogenic, the presence of species such as *Listeria monocytogenes* in food products can lead to severe foodborne illnesses, particularly in high-risk groups:

! AYOPI GROUPS ARE AT THE HIGHEST RISK:



CDC estimates that Listeriosis is the third leading cause of death from foodborne illness, with about 260 deaths per year.



N-LIGHT™ LISTERIA SPP. - INDICATOR TEST

Detecting *Listeria* spp. is currently a crucial component of environmental monitoring programs in the food industry. The N-Light™ *Listeria* spp. indicator test provides a potent and broad-spectrum solution for detecting a wide range of *Listeria* species, enhancing factory hygiene and safety practices:



Compared to tests focused solely on *Listeria monocytogenes*, N-Light™ *Listeria* spp. means more positive results and more actionable insights for improving hygiene standards in food production environments.



WE TRANSFORM HOW PATHOGEN TESTING IS DONE

N-LIGHT™ LISTERIA SPP. TUBE CONTAINS A UNIQUE, INNOVATIVE TECHNOLOGY



Proprietary phage cocktail for suppression of competing microflora



Patented AquaSpark™ platform for Detection of Live Bacteria

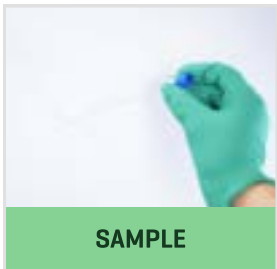


The Biosafety Cap for Safe On-Site Enrichment

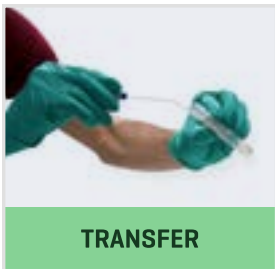
scan to see our technology in action



SIMPLE, EFFECTIVE TESTING PROCESS



SAMPLE



TRANSFER



24 h / 37 °C

INCUBATE



5 min

ACTIVATE



10 s

MEASURE

LAB CONFIRMATION:

Positive N-Light™ *Listeria* spp. test tubes can be sent to an internal or external microbiological laboratory for analysis of the presence of *Listeria* spp. and *Listeria monocytogenes* with cultural methods (e.g. ISO 11290-1) or PCR methods (e.g. Eurofins).

N-LIGHT™ LISTERIA SPP. TAILORED FOR MULTIPLE INDUSTRIES

- Meat
- Cooked sliced meats
- Fresh fish
- Smoked fish



- Fresh dairy, e.g. cream
- Soft-ripened cheese
- Raw-milk, soft cheese
- Ice Cream



- Salad leaves
- Vegetables
- RTE complex salads
- RTE sandwiches
- Chilled food



- Pet food



A GROWING PORTFOLIO OF PATHOGEN DETECTION AND HYGIENE MONITORING

see other NEMIS products:



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