

praecautio

safeguard your facility: fast - accurate - reliable

Salmonella Hygiene Monitoring Swabs

Salmonella Hygiene Monitoring Swabs have been designed to detect *Salmonella* on surfaces and in products.

Salmonella is well known for being responsible for severe food poisoning. Although *Salmonella* can already be in ingredients used in food manufacturing, it can also be found on surfaces.

Preparation surfaces such as cutting boards and utensils can be a source of **spreading contamination** from one contaminated source to the rest of the products. Eggs that have not been properly washed are another major source of *Salmonella* contamination. *Salmonella* is one of the most important pathogens to monitor in the **chicken industry**. Being able to **monitor** such potential *Salmonella* sources is an invaluable **risk control**.

How well do they work?

The swabs were tested for sensitivity against known amounts of *Salmonella* in an inoculum. The results obtained are listed in the table below:

Concentration of bacteria	Result after 24 hours	Result after 48 hours
High (133 cfu)	100%	100%
Medium (66 cfu)	100%	100%
Low (3.3 cfu)	90%	95%

The results showed that the swabs are sensitive enough to detect less than 5 *Salmonella* bacteria, and at a level of 100 *Salmonella* bacteria, the **accuracy is 100%**.

Further tests were conducted **in egg** – Praecautio *Salmonella* swabs are sensitive enough to **detect 10 *Salmonella* bacteria per ml** in raw egg after **48 hours** of incubation.

The **Salmonella Hygiene Monitoring Swab** is a valuable tool for **monitoring** of surfaces and ingredients for *Salmonella* contamination. It allows you an **affordable** and **accurate** way of keeping a record of hygiene in your food producing facility – allowing you to catch potential problems early, **control risk** and impress the auditors!

Developed by **microfoodlab...**