

LISTERISWABS-GREEN

Legal obligation:

You can finally follow the **EU regulation 2073-2005** to search for **Listeria** hidden in your facilities. 25% of smoked fish samples, 9% of sliced meats, and many dairy and vegetables contain *Listeria monocytogenes*.

Official method:

It is not an alternative method that needs AOAC / AFNOR validation as it follows **ISO 18593**: 2019, ANSES recommendations and the culture medium is the official Listeria **ISO 11290**: 2018. Manufacturer validated with 100% sensitivity, 100% specificity and detection limit from 6 ± 1 cfu / test.



Easy and fast to interpret:

Detect positives by turning green in just 18-48h. Don't waste your time with false positives from other similar methods. Work with the assurance that you will not get false negatives.

Simple to use:



- ➔ **Moisten** the sample surface (if dry) by spraying sterile water.
- ➔ **Scratch** strongly with the swab to remove the biofilm
- ➔ **Press in** the swab in the tube with medium to the bottom (you can do this once you leave production zone, or in your laboratory, having previously stored the swab in its plastic tube).
- ➔ **Cut** the stick flush with the tube and close the screw cap of the tube with medium.
- ➔ **Incubate** 1-2 days at 30-37°C (if you don't have an incubator, ask us for ours, small and inexpensive).
- ➔ **Read** if the medium turns green, a sign that there is Listeria at that point and should be cleaned and disinfected immediately. If it is still cream colored, there is no Listeria, and therefore there is no *Listeria monocytogenes*.

Presentation:

Boxes of 40 tests Ref: MW370. Expiration from manufacture: 12 months. Keep at room temperature (8-25°C), protected from light.