

SmartCHEK Foodborne Pathogen Detection Kits

Tests for Salmonella, Listeria monocytogenes, Campylobacter jejuni and E-Coli O-157

- •Fast, accurate and innovative molecular based testing.
- •Better efficiency ensured for food safety testing.

There are many opportunities for food contamination to take place in the complex food supply chain. SmartCHEK was developed to help processers and suppliers do their part to help make sure their product is contamination free.





High Sensitivity

Quantitative or Real Time PCR (qPCR) is one of the most well known and versatile molecular testing technologies that provides high sensitivity, accuracy and is replacing older technologies such as culture and ELISA based tests.



High Efficiency

SmartCHEK ultra-fast qPCR based food safety testing kits provide accurate high efficiency. The typical running time of these probe based assays on the GENECHECKER UF-150 is about 30 minutes. Which saves time, money and allows for much quicker processing and shipping.



The Interagency Food Safety Analytics Corporation identified four priority pathogens that it believes were responsible for about 21% of foodborne illnesses, 56% of related hospitalizations and 54% of related deaths annually in the United States. These are Salmonella, E-Coli, Listeria monocytogenes and Campylobacter. The portfolio of SmartCHEK foodborne pathogen detection kits cover these major foodborne pathogens.

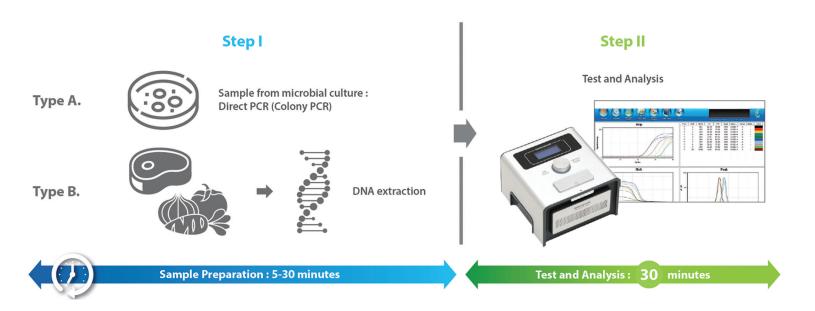
Available in Canada from...



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Standard Test Process of SmartCHEK



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