Neogen’s ANSR™ for Salmonella gets AOAC PTM approval

Neogen’s newest Salmonella detection system recently received validation from the AOAC.

The designation of Performance Tested Method℠ (number 061203) for ANSR for Salmonella independently confirms the performance of the assay as equivalent to that of the FDA or USDA reference methods for Salmonella detection.

The ANSR system for rapid pathogen detection was introduced earlier this year. Salmonella is the first test available for the system, but tests for Listeria spp., Listeria monocytogenes and non-O157 STECs are in development.

The ANSR system uses an innovative isothermal DNA amplification process to amplify DNA to detectable levels and fluorescent molecular beacon technology for detection of the target pathogen. Combined with ANSR’s single enrichment step, the system can provide DNA-definitive results for Salmonella in approximately 10 hours from the time the sample is taken.

The AOAC approval covers the use of the ANSR system to detect Salmonella in food matrices such as raw ground beef, raw ground turkey, chicken carcass rinse, hot dogs, oat cereal and from environmental surfaces such as stainless steel, plastic, ceramic tile, sealed concrete and rubber.

ANSR’s small benchtop footprint and single reaction temperature allow it to easily fit into any laboratory’s workflow.

Neogen expands and improves food allergen testing line

Neogen’s food allergen testing options are getting bigger and better. The new Reveal® 3-D for Total Milk Allergen test detects as little as 5 parts per million (ppm) of whey and casein residues in just 5 minutes after a simple 1 minute room temperature extraction. The test combines the best of Neogen’s Reveal 3-D for Casein test and the Reveal for Total Milk test. Reveal 3-D for Total Milk has been validated for use in testing liquid food products such as juices, sorbets, and soy and other non-dairy milk, environmental swabs, and clean-in-place rinses.

The new Reveal 3-D for Mustard Allergen provides the same quick, simple and precise format as Reveal 3-D for Total Milk and is validated for environmental swabs and clean-in-place rinses. A complementary kit, Veratox® for Mustard Allergen, also is available for the qualitative or quantitative analysis of mustard protein in food products such as spices, sauces, dressings, meats and clean-in-place rinses.

Both mustard allergen test kits can be used for simple verification to support food allergen labeling requirements in the European Union and Canada.

The new tests add to Neogen’s extensive line of food allergen test kits, which include quantitative and screening tests for peanut, egg, milk, almond, gliadin (gluten), soy, mustard, walnut, sesame, crustacea and hazelnut.

Neogen, a recognized leader in the development and marketing of food allergen tests, develops its allergen kits in close cooperation with the University of Nebraska’s Food Allergy Research and Resource Program, or FARRP. FARRP is a food industry and university partnership that was formed to provide research and resource tools to the food industry. It is a leading authority in training and educating the industry on allergen awareness.

Visit www.neogenansr.com

New Reveal 3-D tests for Mustard and Total Milk
Neogen introduces upgraded reader

The Neogen Stat Fax 4700 reader (product 9303) is a standalone, compact microstrip reader for use with Neogen’s top-of-the-line microwell tests.

The Stat Fax 4700 has replaced the Neogen Stat Fax 321 reader (product 9302).

It features a touch screen interface, curve-fitting software, a built-in printer and superb optics, which allows it to meet the needs of modern laboratories.

Contact Neogen for more information.

Two new vials add to diverse range of Soleris® testing applications

Process monitoring for aseptic and ultra-high temperature (UHT) production now is faster and easier than before.

Neogen recently introduced two new vials for use with its innovative Soleris® system with specific applications for aseptic and UHT production. The NF-105 Total Viable Count and the NF-OSB (orange serum broth) media vials can detect microbial contamination in UHT/aseptic production in as little as 48 hours—a significant improvement from traditional testing methods that could take up to 10 days for results.

Faster time to results allows products to be released more quickly and more efficiently than other methods. In addition to their speed, the new vials add to the range of products that can be tested with the Soleris system. The NF-105 assay can be used to test large sample sizes for increased sensitivity while the NF-OSB vial allows processors to specifically find aciduric organisms in high acid products.

“With its faster time to results and increased sensitivity from traditional methods, the Soleris system is a top-of-the-line tool for producers who want to release quality products fast,” said Neogen’s Joe Heinzelmann. “With the introduction of the new NF-105 and NF-OSB vials, we’ve added two useful tools to help producers with their aseptic and UHT testing needs.”

Neogen launches new environmentally friendly, water-based extraction aflatoxin test

Testing for aflatoxin in corn no longer requires extraction solvents such as ethanol and methanol, thanks to a new, environmentally friendly test from Neogen.

Reveal® Q+ for Aflatoxin Green is a precise, quantitative lateral flow test that provides results ranging from 2 to 150 parts per billion (ppb) of aflatoxin after only 6 minutes. The new water-based extraction completely eliminates the need for ethanol or methanol.

The new test is safer, and eliminates the costs associated with the purchase and the disposal of ethanol and methanol.

Test strips are read in Neogen’s AccuScan® III reader to deliver quantitative results. The reader provides an easy method to objectively read, store and analyze results from Neogen’s line of lateral flow tests. It provides a permanent and traceable result that easily can be incorporated into a food safety program, such as HACCP.

Like other tests in the Reveal Q+ line, Reveal Q+ for Aflatoxin Green offers room temperature incubation of the test strip and storage of the test kit.

Aflatoxin is considered to be the most potent, naturally-occurring carcinogen. The toxin is a by-product of mold growth in a wide range of commodities, including corn.
Testing for a carcinogenic mycotoxin now is easier than ever. Neogen recently launched Reveal® Q+ for Fumonisin, a simple-to-use lateral flow test with the quantitative precision of more demanding test methods. Reveal Q+ for Fumonisin delivers precise results ranging from 0.3 to 6 parts per million (ppm) of fumonisin after only 6 minutes. Reveal Q+ test strips are read in Neogen’s AccuScan® III lateral flow test reader to deliver quantitative results.

Fumonisin commonly infects rice and corn, hence the potential for fumonisin to be found in feed and foodstuffs is high. It affects various animals differently but is of special concern to horses, as it can cause leukoencephalomalacia, or liquefaction of the brain. Fumonisin also can harm humans and is classified by the U.S. Environmental Protection Agency (EPA) as a category II-B carcinogen.

Another of Neogen’s quick and precise quantitative tests has received approval from the AOAC Research Institute.

The results of a rigorous validation study show Veratox® for Gliadin R5 performs as intended for the quantitative analysis of in-process ingredients, clean-in-place solutions, and finished products intended to be gluten-free. The test also features a new proprietary gliadin renaturing cocktail extraction solution that provides consistent results and does not require the use of a fume hood.

Veratox for Gliadin R5 (Performance Tested Method™ Certification 061201) conforms to the influential Codex Alimentarius, which is the global reference point for consumers, food producers and processors, national food control agencies and the international food trade.

“Each time we receive a validation from a recognized, independent certification agency on any of our tests, it provides further assurance to our many customers that our tests perform as expected. We expect no less, and neither should our customers,” said Neogen’s Bob Artuso. “The Veratox test was shown to produce rapid and accurate results, allowing for significantly quicker product releases that improve profitability.”

Gliadin is a protein found in wheat that belongs to a group of alcohol-soluble proteins called prolams. Other prolams include secalin, found in rye, and hordein, found in barley. Gluten consists of two groups of proteins (prolamins and glutelins) that are found in differing amounts in wheat, barley, rye and oats. Gliadin and other prolams have been identified as major causal agents in a number of disorders, including wheat allergy and gluten intolerance (celiac disease). Research has shown the amount of gliadin detected using Neogen’s Veratox for Gliadin R5 test kit typically approximates one-half the total amount of gluten in a food sample.

Consumers with wheat allergies or gluten intolerances, such as celiac disease, must avoid gluten, and rely on the correct labeling of food to make appropriate, safe food choices.

Veratox® for Gliadin R5 receives AOAC-RI PTM approval

Testing for a carcinogenic mycotoxin now is easier than ever. Neogen recently launched Reveal® Q+ for Fumonisin, a simple-to-use lateral flow test with the quantitative precision of more demanding test methods.

Reveal Q+ for Fumonisin joins Neogen’s other rapid, quantitative Q+ tests for aflatoxin, DON and zearalenone. Neogen also is planning Q+ tests for ochratoxin and T-2/HT-2 toxins.

“Reveal Q+ for Fumonisin is the easiest test available for rapid, fully quantitative test results and uses a more environmentally friendly ethanol extraction,” said Neogen’s Chuck Bird. “This innovative technology yields more accurate and reproducible results. Coupled with Neogen’s AccuScan III reader, the Reveal Q+ system objectively reads, analyzes and stores results.”

Reveal Q+ for Fumonisin offers room temperature incubation of the test strip and storage of the test kit—eliminating the need for an incubator and refrigeration space. The test requires only minimal equipment to achieve precise results and a simple, low cost ethanol extraction process.

Coupled with Neogen’s AccuScan III, permanent results can be incorporated into a company’s food safety plan, such as HACCP.

All of Neogen’s tests are backed by industry-leading technical and R&D support.
**Neogen to replace some BioKits tests with faster, simpler Veratox tests**

Neogen will discontinue three BioKits test kits effective Dec. 1, 2012, in order to bring our customers faster and simpler quantitative tests.

The discontinued BioKits kits are:
- BioKits Almond Assay (Product 902083N)
- BioKits Hazelnut Assay (Product 902084L)
- BioKits Shellfish Assay (Product 902076K)

In each case, the discontinued test kit is being replaced with a Veratox brand test kit from Neogen that offers quantitative test results, a faster time to results and simpler extraction for the target food allergen as compared to the BioKits tests.

The three replacement test kits are:
- **Veratox for Almond** (Product 8440)
- **Veratox for Hazelnut** (Product 8420)
- **Veratox for Crustacea** (Product 8520)

As well as giving advance notice of discontinuation, we are dedicated to making any transition to Veratox as easy as possible and will be happy to provide additional support and assistance to customers as required. Internal and external evaluations of the Veratox tests show excellent recovery and reproducibility. Validation reports are available upon request from your Neogen representative.

If you have any questions or concerns about switching to the Veratox tests, validation reports for the products, or any food safety concern, please do not hesitate to contact Neogen.

For the latest food safety, animal safety and life science news, Neogen announcements and useful information, check out the new Neogen blog at [www.neogen.com/blog](http://www.neogen.com/blog) or visit us on Twitter at [www.twitter.com/NeogenCorp](http://www.twitter.com/NeogenCorp).

Contact us today for a free copy of our Mycotoxin or Food Allergen handbook.