

FOR IMMEDIATE RELEASE

Hygiena[®] announces AOAC RI approval of BAX[®] System assays for detection of STEC and *Salmonella* from sampling cloths

*AOAC RI PTM certification awarded to Hygiena's BAX[®] System for the detection of STEC (Shiga toxin-producing *Escherichia coli*) and *Salmonella* from beef trim sampling cloths*

Camarillo, California (May 16th, 2023) — Hygiena[®] is pleased to announce that its BAX[®] system assays for detection of STEC (Shiga toxin-producing *Escherichia coli*) and *Salmonella* from MicroTally[®] beef trim sampling cloths were evaluated and approved by the AOAC *Performance Tested Methods*SM (PTM) Program. This certification enables the industry to use a simple, non-destructive sampling method, rather than enriching actual meat samples, in conjunction with the BAX[®] system assays for the detection of STEC and *Salmonella*.

The US Department of Agriculture's Food Safety and Inspection Service (USDA FSIS) collects and analyzes raw beef products for both Shiga toxin-producing *Escherichia coli* (STEC) and *Salmonella*. Typically, a single sample collected by N60 excision or N60 Plus is co-analyzed for the presence of both pathogens. However, these methods are labor intensive and result in product loss. A novel sampling methodology, which utilizes a manual sampling device (MSD) composed of cloth rather than enriching actual portions of meat to be tested, has the potential to produce rapid cost-efficient results when screened with PCR along with other production benefits.¹

The AOAC approval on this matrix applies to the BAX System Real-Time *Salmonella* (KIT2006) at 10 hours and the BAX System Real-Time STEC (KIT2021, KIT2008, KIT2009) as well as the BAX System Real-Time *E. coli* O157:H7 Exact (KIT2039), all at 8 hours. The approval demonstrates the ability of the BAX System to accurately detect STEC and *Salmonella* from one enriched MicroTally MSD, within a single shift.

"We are extremely proud that our assays continue to be recognized by such a globally acknowledged agency as the AOAC INTERNATIONAL, whose validations have a reputation for the highest standards of excellence and thorough analysis. Such independent assessments give us the assurance we need to continue safeguarding our customers' businesses and protecting end consumers by providing trusted, reliable One Health DiagnosticsTM to the food safety and animal health industries. Furthermore, this new certification also demonstrates our commitment to producing sensitive, easy-to-use and robust molecular biological solutions that improve lab productivity while achieving outstanding results," said Amanda Manolis, VP of Global Marketing at Hygiena.

For more information, please visit: [Meat - Food and Beverage - Hygiena](#)

¹ Wheeler, T. L., Arthur, T. M. (2018). Novel Continuous and Manual Sampling Methods for Beef Trim Microbiological Testing. *Journal of Food Protection*, 81(10), 1605-1613



PRESS RELEASE

Hygiena – We create innovative diagnostics for a healthier world

About Hygiena

At Hygiena, our mission is to create innovative diagnostics for a healthier world. We develop, produce and provide best-in-class One Health Diagnostics™ solutions from farm to fork to our global customer bases. As one of the few organizations in the world to uniquely focus on food safety throughout the value chain, we maintain the belief that the health of people is closely connected to the health of animals and our shared environment. Our molecular rapid tests and analysis tools for food and beverage safety, veterinary diagnostics and environmental monitoring help prevent illness, save lives and contribute to making the world a safer place. As the global leaders in rapid diagnostic tests, we provide solutions that are reliable, easy to use and accurate, backed by industry-leading customer service and support. With a sizeable global presence, Hygiena is headquartered in Camarillo, California with numerous offices and customer application centers in the Americas, Europe, Africa, Asia and Australia. We also partner with over 180 distributors in more than 100 countries worldwide. Learn more about us at www.hygiena.com.

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