hygiena™

BAX® SalQuant™

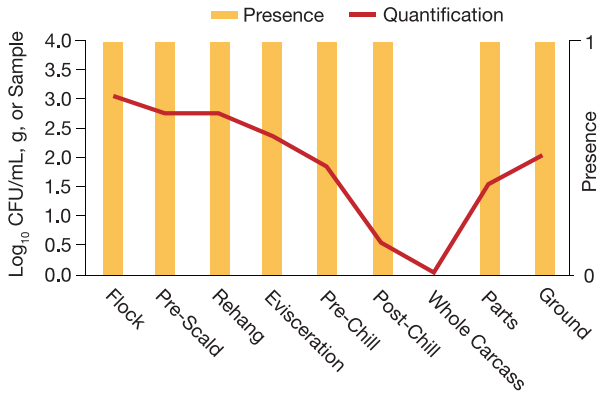## for the Poultry Industry

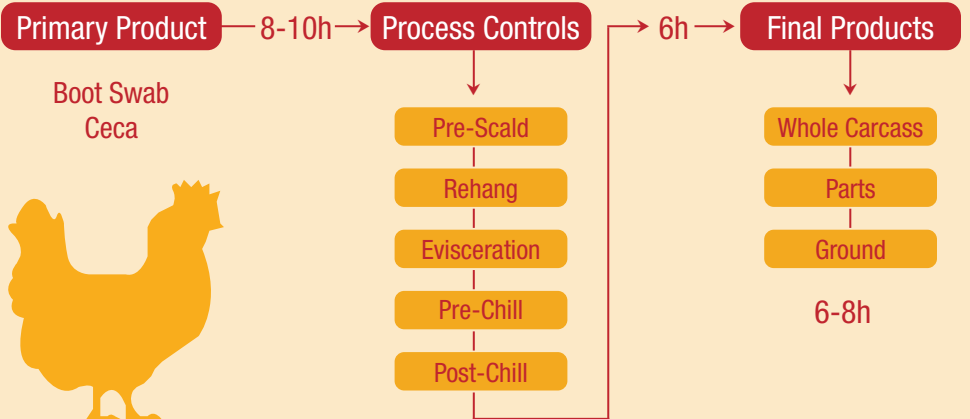## Generating Actionable Data

What happens when a sample tests positive for *Salmonella*?

How actionable is presence/absence?

What if you could know the load of *Salmonella* in a positive sample within the same shift or day?

Quantification throughout Poultry Production Chain

Primary Product — 8-10h → **Process Controls** → 6h → **Final Products**

Boot Swab
Ceca

Process Controls:
- Pre-Scald
- Rehang
- Evisceration
- Pre-Chill
- Post-Chill

Final Products:
- Whole Carcass
- Parts
- Ground

6-8h

BAX® SalQuant™
The Details

- Utilizing BAX® Real-Time *Salmonella* assay.

- Shortened enrichment time and time-to-results:

On-Farm Samples	Processing Rinsates	Final Products
8-10h	6h	6-8h

- Rapid, data driven decision making for slaughter order, intervention efficacies, corrective actions, line speed increases, vaccination efficacy, water contamination, and more.

- Alternative to MPN: increased accuracy, wider enumerable range.

- Industry-driven matrices: boot swabs, ceca, whole carcass and parts rinsates, ground chicken and turkey.

- Enumerate anywhere from flock to final product.