

Nissui CompactDry × *Listeria monocytogenes*



Listeria monocytogenes

More risky foods:

- *Raw milk (unpasteurized)
- *Raw sprouts
- *Soft cheeses
- *Deli meats and Hot dogs (cold, not heated)
- *Smoked seafoods

By Listeria POST-DOC, EMBIO Diagnostics (EMBio)



Outbreaks

2020	Enoki Mushrooms	US
2017-2018	polony(sausage)	South Africa
2017	soft raw milk cheese	US
2016	frozen vegetable and fruit products	US
2015-2018	Frozen corn	EU
2015	Ice Cream	US
2013-2014	a rolled pork sausage	Denmark
2014	Caramel Apples	US
2013	Hispanic-style cheeses	US
2013	Cheese	US
2013	Cheese	Portugal
2012	Ricotta Cheese	US
2008	Processed meat	Canada
2002	Turkey Deli Meat	US



By Listeria Fast Facts - CNN - CNN.com

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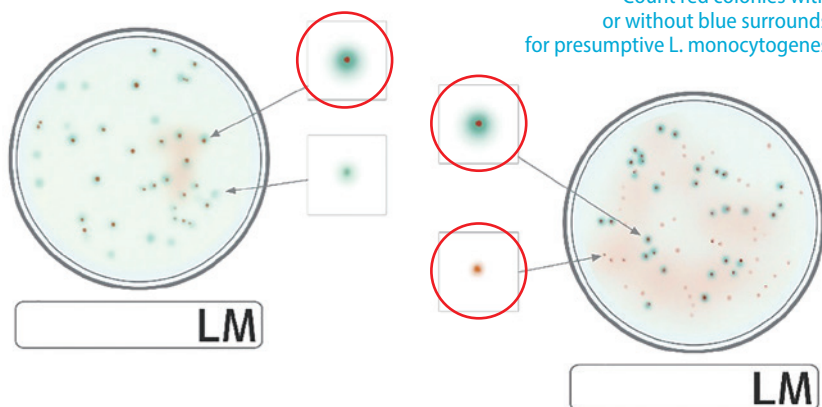
Quantitative;

*Weigh 50g solid sample and add 450mL Buffered Peptone Water (BPW ISO) to the sample

*Pipette 1ml of homogenized specimen in the middle of dry sheet of Compact Dry LM

*Incubate 24 + 2 hours at 37 + 1 °C

*If colonies of presumptive *L. monocytogenes* are not evident, incubate for additional 24 + 2 hours at 37 + 1 °C



Manufacturer



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