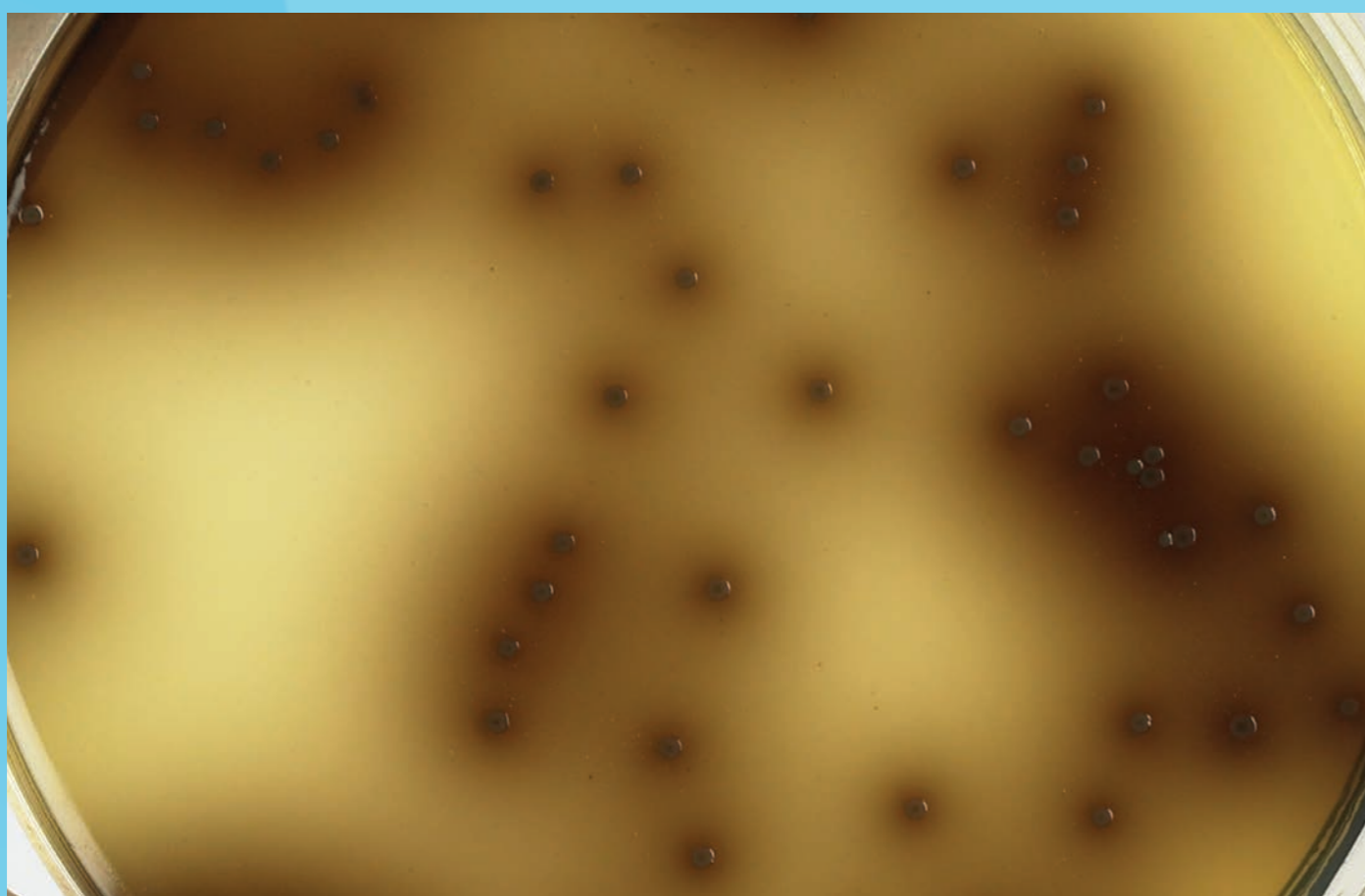


Controlling *Listeria*

Technology to help

What is *Listeria*?

- A bacterium which can grow at chill temperatures
- Includes the pathogenic species *L. monocytogenes*
- Causes serious illness with a 30% mortality rate



The issue

England and Wales	160-200 cases/year
Europe	2200 cases/year
USA	1600 cases/year

- Recently experienced the largest *Listeria* outbreak in South Africa
- Linked to ready-to-eat processed meat
- 948 cases since January 2017 with 180 deaths (to date)
- Recent outbreaks with: frozen corn; cantaloupes; toffee-apples; dairy products; fish products; pate

Legislation

- Europe - must comply with EC Regulation 2073/2005 requirements
- USA - FDA *Listeria monocytogenes* control guidance

You have a problem?

Call us for:

- On-site *Listeria* control visits and reports
- Testing - using UKAS accredited methods
- Tracing its source - using DNA sequencing
- Shelf life of foodstuffs - how to *Listeria*-proof your products
- Validate cooking processes - to ensure *Listeria* is killed