

# AUGMENTED DIAGNOSTICS FOR *LISTERIA* CONTROL

Listeria Contamination and Prevention in the Food Industry



**Your Trusted Partner in Augmented Diagnostics** 

## Listeria: Everything You Need To Know

*Listeria* are bacteria capable of **surviving in cold**, moist environments such as refrigeration units and processing areas.

The most dangerous species, *Listeria monocytogenes*, can contaminate ready-to-eat foods, dairy, meat, and seafood products. Foodborne illness (invasive listeriosis) then leads to a high number of **hospitalizations and deaths** in vulnerable populations (pregnant women, immunocompromised patients, elderly, children).

The presence of *Listeria* spp. in the environment often serves as an indicator of contamination by *Listeria monocytogenes*.

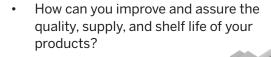
## Listeria Contamination Concerns Everyone

Implementing an Augmented Diagnostics approach can help answer questions caused by *Listeria* contamination.



#### PLANT / SUPPLY CHAIN MANAGER

 How can you manage raw material quality to avoid Listeria contamination?





#### LAB STAFF

 How can you detect and understand the presence of Listeria in your environment, raw materials, and products?



#### **FOOD SAFETY & QUALITY MANAGER**

- How can you rapidly find the origin of a Listeria contamination in order to take effective, corrective, and preventive actions?
- How can you implement the appropriate cleaning and sanitation procedures and be sure of their efficacy?



#### CEO / CFO

- How can you protect your brand image and avoid outbreaks?
- How can you find the right balance between quality and non-quality costs?
- How can you limit the cost and associated costs of a Listeria contamination?

## **Important Figures**

809/0
of Listeria contamination
in ready-to-eat food is
due to environmental
contamination in food
production areas<sup>3</sup>

#3 in France in

Recalls due to *Listeria* monocytogenes are increasing:

+36%

in France in 2023 vs 2022 for meat products<sup>1</sup>

Listeriosis affected around

3,000

people in the EU in 2023, leading to 335 deaths +20% vs 2022<sup>2</sup>

**Poultry Meat & Poultry Meat Products** 

Soups, Broths, Sauces, & Condiments

**Prepared Dishes & Snacks** 

The cost of a recall can be

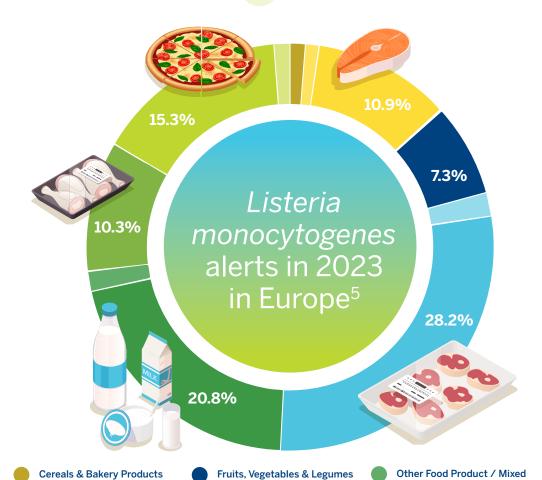
## MILLIONS

of euros/dollars, including costs from product losses, production delays, decreased sales, and brand damage<sup>4</sup>

Confectionery

Fish & Seafood

**Food Additives** 



Ice & Desserts

**Meat & Meat Products** 

Milk & Dairy Products

## Ready To Tackle Listeria Challenges?



Elevate your environmental monitoring with eLearning, consulting services, and digitalization.







**ENVIROMAP®** 

E-Learning

Consulting Services

#### **Execute Testing**

Test for *Listeria* using one of our easy-to-use PCR, Immunoassay, or Culture Media solutions that are ISO and AOAC validated.







**GENE-UP®** 



Chromogenic Plates

#### **Identify Contaminants**

Confirm the identity of microorganisms detected during screening and media growth.



**API**®



VITEK® COMPACT PRO



VITEK® 2
COMPACT

#### **Investigate Incidents**

Determine the root cause of your *Listeria* contamination and discover where it comes from, what it is, and how to eliminate it.



GENE-UP® TYPER



Genomics Analysis

### **Optimize Your Quality Control Process**

Adapt your sampling plan based on your data modeling analysis and receive expert cleaning and sanitation support.



Adaptive Sampling Plan



**Expert Support** 



Cleaning & Sanitation Partners



# Listeria: Testimonials from Our Partners



## Root Cause Analysis of Listeria monocytogenes

A leading raw meat producer faced contamination issues and needed a faster and reliable method to type strains and track contaminations from livestock to production.



**Download Case Study** 



A leading dairy producer needed to assess the quality of milk upon arrival to make rapid decisions.



**Download Case Study** 

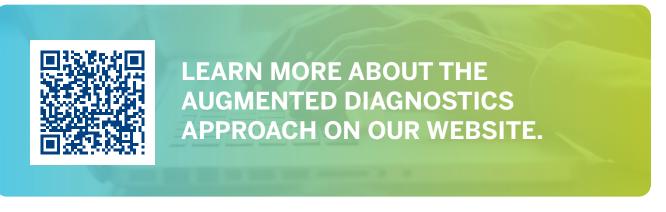




# OUR INNOVATIVE APPROACH TO HELP YOU COMBAT LISTERIA

Preventing *Listeria* contamination requires strict hygiene, regular testing, and robust environmental monitoring programs. bioMérieux's Augmented Diagnostics approach combines cutting-edge microbial testing technologies, such as **Microbiology** and **Molecular Biology** with the latest **Genomics** and **Data Science** methodologies. This approach is further enhanced by an innovative mindset and the expertise of **industry professionals**.





#### Sources:

- 1. https://ifip.asso.fr/actualites/rappels-de-produits-carnes-en-france-en-2023-chiffres-clefs/
- 2. https://www.efsa.europa.eu/en/plain-language-summary/european-union-one-health-2023-zoonoses-report
- 3. Hervé Gomichon ou Source: Mérieux NutriScience Expert Partners 2015
- 4. www.foodsafetynews.com/2020/03/offerman-listeria-recall-cost-ter-beke-almost-9-million/
- 5. Data: EFSA & Mérieux NutriSciences Blue Paper 2023