

20th March 2013

TO WHOM IT MAY CONCERN

The Thermo Scientific™ SureTect™ Salmonella species Assay (PT0100A) is a new real-time PCR assay from Thermo Fisher Scientific, designed to detect the presence of *Salmonella* spp. in all human foods and environmental samples.

The assay has been validated using the AOAC-RI Performance Tested MethodsSM program and the study report is now due to be submitted for review.

Matrices of raw ground beef, raw chicken breast, raw ground pork, cooked shrimps, pork Frankfurters, non-fat dried milk powder, pasteurised liquid whole egg, bagged lettuce, chilled ready to eat meal (containing beef) and stainless steel surface samples have been analysed during the validation study. The results have demonstrated that there is no statistical difference between the SureTect and reference method detailed in ISO 6579:2002 for any of the matrices studied.



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SureTect Salmonella species Assay: AOAC-RI Validated Matrices and Enrichment conditions

Matrix	Enrichment Conditions
Raw chicken breast	Buffered Peptone Water (ISO)* 20-24 h 37°C ± 1°C
Raw ground pork	Buffered Peptone Water (ISO)* 20-24 h 37°C ± 1°C
Non-fat dried milk	Buffered Peptone Water (ISO)* 18-24 h 37°C ± 1°C
Pork Frankfurters	Buffered Peptone Water (ISO)* 20-24 h 37°C ± 1°C
Cooked peeled shrimp	Buffered Peptone Water (ISO)* 20-24 h 37°C ± 1°C
Stainless steel surface	Buffered Peptone Water (ISO)*18-24 h 37°C ± 1°C
Ready to eat meal (beef containing)	Buffered Peptone Water (ISO)* 20-24 h 37°C ± 1°C
Bagged lettuce	Buffered Peptone Water (ISO)* 20-24 h 37°C ± 1°C
Raw ground beef (short protocol)	Buffered Peptone Water (ISO) 8-24 h 41.5°C ± 1°C, using pre-warmed BPW (ISO)
Raw ground beef (standard protocol)	Buffered Peptone Water (ISO)* 18-24 h 37°C ± 1°C
Pasteurised liquid whole egg	Buffered Peptone Water (ISO)* 18-24 h 37°C ± 1°C

*BPW (ISO) must be at room temperature