

Sensitive Solutions to Detect Salmonella in Peanut Butter

Salmonella-tainted peanut butter reportedly caused by Salmonella Typhimurium can cause serious food poisoning and illnesses. The disease, or Salmonellosis, is caused by bacteria Salmonella that can lead to diarrhea, fever, and cramps. It may also cause fatal infections especially in young children, elderly, and immunocompromised individuals.

For the enforcement authority, early detection and banning of salmonella-tainted products will prevent outbreaks and safeguard public health.

For the food manufacturer, fast and sensitive detection of salmonella contamination will prevent the tainted raw material (i.e. peanut butter) from contaminating the entire food production machineries/facilities. It is very important to protect the brand image and prevent expensive and embarrassed product-recall.

Contamination of salmonella can be detected by

- (1) Bacterial culture and identification
- (2) Polymerase Chain Reaction (PCR) to detect the presence of the salmonella DNA – highly sensitive and specific

Vet Food Agro Diagnostics (M) Sdn Bhd provides both salmonella detection solutions using state-of-the-art technology. Our laboratory is ISO/IEC 17025 accredited (SMM TESTING Laboratory No. 374) and we ensure full confidentiality of the test reports to our valued customers

To know more about our products and services please contact:

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