

# D-0936: Molecular Discrimination of Regulated and Non-Regulated Salmonella Serotypes

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## Technology description

Various Salmonella strains are common food born microbes that cause disease in humans and animals. Some strains can cause intestinal infections, while others cause typhoid fever. Because of the large variety of Salmonella strains present and the different pathogenic effects of these strains, it is important to develop rapid and flexible assays that have the capacity to distinguish between these strains.

Presently, Salmonella serotype determination takes a long period of time and can be inaccurate. This technology allows for the rapid characterization of a Salmonella, and specifically distinguishes between those serotypes regulated in the United States and European Union, allowing government and industry to make a determination of a serotype within hours that would have previously taken days. This benefit is especially important with regard to perishable food products.

## Application area

Food Technology

Food Safety

## Advantages

Allows for rapid categorization of Salmonella isolates

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Allows government and industry to make a determination of a serotype within hours.

Especially important with regard to perishable food products.

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