

Transia Tube

Staphylococcal Enterotoxins



Easy to use

Single test system

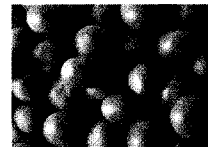
Detects all seven toxins

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Your specialist in food diagnostics

Transia Tube

Staphylococcal Enterotoxins



Staphylococcal food poisoning results from the ingestion of toxins produced mainly by toxigenic strains of *Staphylococcus aureus*. These bacteria can be easily destroyed by heat treatment. However, Staphylococcal enterotoxins (SET) have almost total resistance to dehydration, proteolytic enzymes and heat treatment. The traditional methods used to detect SET are costly and lack the level of sensitivity required for industrial use.

Transia Tube SET

After simple and rapid extraction in water, the sample is used directly in the immunoenzymatic reaction. The unique combination of monoclonal and polyclonal antibodies makes the test highly specific and sensitive. The flexible tube format enables testing of SET in small series and with limited laboratory resources.

Technical Advantages

- Sensitive - detects down to 0.5 ng of enterotoxin/gram
- Specific - detects Staphylococcal enterotoxin A, B, C1, C2, C3, D and E
- Ready-to-use reagents
- Flexible - single test system

Financial Advantages

Result ready in 90 minutes.

Less labour time per test compared with conventional methods.

No need for confirmation tests.

Staphylococcal enterotoxin (SET)

Human beings and animals are the primary reservoirs for *Staphylococcus aureus*. These bacteria can be found in the nose and throat and on the hair and skin of 50 per cent of healthy individuals. The bacteria is also present in air, dust and sewage and on the surfaces of food processing equipment. *S. aureus* has the ability to grow in food with very little available water. If allowed to grow it can produce toxins (SET) that are not destroyed by cooking or canning processes. Food that requires considerable handling during preparation, and which is kept at slightly elevated temperatures, is frequently involved in staphylococcal food poisoning.

Staphylococcal enterotoxin (SET) causes nausea, vomiting, abdominal cramping, bloody diarrhoea and fever.

Test Matrices

- Meat, poultry, fish, eggs, dairy products and other foods
- Feedstuffs
- Bacterial cultures

Diffchamb

is a dedicated, international team with the mission to improve your efficiency by providing rapid, time-saving food diagnostics.

Diffchamb – your specialist in food diagnostics.

Ordering Information

ST724B	20 tubes
ST744B	40 tubes
AK0220	Raw meat extraction
AK0224	Rabbit serum



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