



DAIRY news & views

from Neogen Corporation, a leader in food safety solutions

Neogen introduces Reveal® 3-D tests for food allergens

Neogen's growing line of solutions for the dairy industry now includes the Reveal® 3-D line of rapid food allergen tests.

Reveal 3-D screens environmental swabs and clean-in-place rinses for allergens that can be a concern for the dairy industry like casein, egg and soy, as well other major allergens.

"We're excited to offer these rapid tests for the detection of allergens to the dairy industry," said Neogen's Gary White. "The tests detect allergens that can pose serious threats to consumers quickly and with minimal training and equipment."

Neogen's Reveal 3-D tests simplify the detection of low levels of allergens and sample preparation and testing takes less than 10 minutes—making them the best choice for on-site food allergen control.

With results displayed in a three-line readout, users can detect whether there is a high or low level of the target allergen. Reveal 3-D tests can also detect almond, gluten, hazelnut, peanut and shellfish.

Neogen's additional available test formats for food allergens also include:

- Reveal for food allergens is an easy-to-use and interpret strip test that screens samples for the food allergen at 5 ppm in 10 minutes or less.
- Veratox® for food allergen is a quantitative microwell assay that can compare up to 19 samples against test controls.
- Alert® food allergen tests screen up to 5 samples against a known level of allergen.

Working with FARRP, Neogen pioneered rapid, on-site testing for food allergens in 1998, and it continues to lead in food allergen testing. All of Neogen's tests are ideally suited to verify sanitation in a food safety program, or as part of a SOP when changing over from a food allergen-containing product. They can accurately test environmental surfaces, CIP rinse waters, raw materials, or product throughout the production process.

NMPF releases guidelines to prevent antibiotic residues in food supply

The National Milk Producers Federation released a guide that outlines appropriate use of antibiotics in dairy animals in an effort to prevent drug residues in the food supply.

This comes ahead of findings from the FDA's risk analysis of the use of antibiotics in dairy animals. The results of the findings are expected to be released in late 2010 or early 2011.

The NMPF's guide outlines suggested best management practices related to antibiotic use in dairy animals, including:

- Ensure employees know treated dairy animals should be milked last and/or their milk is diverted from the saleable pipeline
- Testing milk for antibiotics from dry cows that freshen early before marketing
- Testing milk from newly purchased animals before adding their milk to the bulk tank
- Consulting with a veterinarian and/or co-op field staff on how to pull samples of milk for residue testing

Neogen offers proven global success in the detection of beta-lactam residues in milk with its BetaStar US assay. BetaStar US detects 5 of the 6 beta-lactam classes of antibiotics, and meets the regulatory requirements for beta-lactam residues as determined by the U.S. FDA.

Contact your Neogen representative, or call **800/234-5333** for more information on BetaStar US. For the NMPF's guide, visit www.nationaldairyfarm.com and click on the Residue Prevention link.

To contact Neogen, call **800/234-5333** (USA/Canada) or 517/372-9200 • E-mail: foodsafety@neogen.com
Web: www.neogen.com • Corporate Headquarters: 620 Leshar Place, Lansing, Michigan 48912 USA

Leave the egg in your 'nog

Neogen offers fast, reliable and accurate solutions for dairy producers facing potential allergen risks following eggnog production season.

Have You Properly Assessed the Risks?

- The number one cause of global food recalls is undeclared food allergens
- The costs of non-compliance can be significant
- It is an industry standard to minimize "may contain labeling"

Do Your Allergen Control Systems Work?

Take control to protect your brand.

- It is a "duty of care" to address a significant food safety risk
- Testing plays an important part in validating critical operations
- Checks take a few minutes and cost very little

Why Neogen's Food Allergen Test Kits?

Simple and quick, Neogen's Reveal 3-D for Egg test can be implemented more often than laboratory food allergen testing with minimal equipment and training. Reveal 3-D can deliver enhanced confidence and protection through increased testing of all the critical elements in the production process in "real-time".

Neogen's full line of qualitative and quantitative Alert and Veratox assays also provide in-house tools for the allergen-free validation of ingredients, and in-process and finished product.

Neogen's tests are ideally suited to verify sanitation in a food safety program, or as part of a SOP when changing over from an egg allergen-containing product. They can accurately test environmental surfaces, CIP rinse waters, raw materials, or product throughout the production process for egg allergens.

Test formats and kits for egg allergens

Reveal® 3-D

Neogen's Reveal 3-D test for egg is uniquely designed with 3 lines of detection and can be used to screen for the presence of low levels of egg allergen in clean-in-place rinses and environmental swabs virtually anywhere. Sample preparation and testing take less than 10 minutes, making Reveal 3-D an excellent choice for on-site food allergen control. Each kit contains everything needed (including swabs) to perform 10 single-use tests.

Alert® for Egg Allergen

Neogen's Alert microwell food allergen test for egg is a S-ELISA that allows for the rapid screening of a food ingredient, food product, CIP rinse waters or environmental sample for the presence of egg. The test kit contains all the reagents needed to perform the test, and requires only a minimum of training and additional equipment. In 30 minutes following extraction, testers can visually determine whether a sample contains more or less of egg allergen than the supplied control. The Alert test is ideally suited for testing multiple samples at one time.

Veratox® for Egg Allergen

Neogen's Veratox microwell food allergen test kit for egg is a sandwich enzyme-linked immunoassay (S-ELISA) that requires minimal training and a minimum of standard laboratory equipment to produce quantitative results in 30 minutes following extraction. The test provides food processors a method of easily determining if an ingredient or product has been subjected to cross-contact with egg. The Veratox format provides easy data tracking and analysis.



To order, or for more information on any of our test kits, please call 800/234-5333 or visit www.neogen.com



At the other end of the line...

Neogen's dairy industry sales representatives are backed by an unparalleled team of experienced technical support and research and development personnel.

In this issue, we feature **Jesse Reed**, who joined Neogen's customer service team in May of 2010.

Jesse joined the Neogen team with a 12-year background of customer service experience. He worked his way up from the shipping department to outside sales for a dental supply company and went on to work for the #1 dental supply chain in North America.

Now, he handles calls from all of Neogen's customers, and also supports the dairy industry sales reps by taking orders, quoting prices, setting up new accounts, and providing other needed services.

Customer satisfaction is the priority for Jesse and the entire Customer Service Team. Jesse can be reached at jjreed@neogen.com or 800-234-5333 x2222.

Company Spotlight

Pacific Cheese Co. Inc.

Pacific Cheese Co. Inc. was established in 1970 by Ray and June Gaddis and is led today by the second generation of the family, Steve Gaddis.

How many locations do you have, and where do you distribute your products?

Pacific Cheese operates three facilities in Hayward, Calif.; Reno, Nev.; and Amarillo, Texas. The company distributes nationwide.

What dairy products do you produce?

Pacific Cheese offers a complete range of cheese categories: fresh cheeses including feta and ricotta; soft ripened cheeses like brie; blue-veined cheeses like traditional blue and gorgonzola; pasta filata cheeses such as mozzarella and provolone; semi-hard and hard cheese such as cheddar and parmesan; and processed cheese like classic American, all of which are available in a variety of cut styles. In addition to conventionally prepared cheeses it offers organic, Kosher and cheese made with milk free of added growth hormones (rBST-Free).

What good things are going on at your business?

Pacific Cheese's goal is to provide every customer with a specialized combination of products and services that best supports their unique needs.

Pacific Cheese is the leading supplier of premium-quality natural cheese. With the recent acquisition of Chateaux Cheese Corporation, specializing in Pasteurized Process American Cheese, Pacific Cheese achieves an even greater ability to be a one-stop shop for customers.

How do you ensure the safety and quality of your products?

Pacific Cheese's world-class food safety standards and quality assurance program are designed to assure a consistent supply of high-quality cheese that meets customer need. From start to finish, its products and processes are rigorously graded, tested and verified.

What Neogen products do you use?

Pacific Cheese uses Neogen's rapid optical Soleris® system to test for a variety of spoilage and indicator organisms.

Thanks to Senior Corporate QA Manager Juan Diaz and Food Technologist Cynthia Troetschler for sharing Pacific Cheese's good news.

Would you like to see your dairy business in the spotlight? Contact a member of Neogen's dairy team. We'd love to feature you in an upcoming edition of Dairy News & Views.



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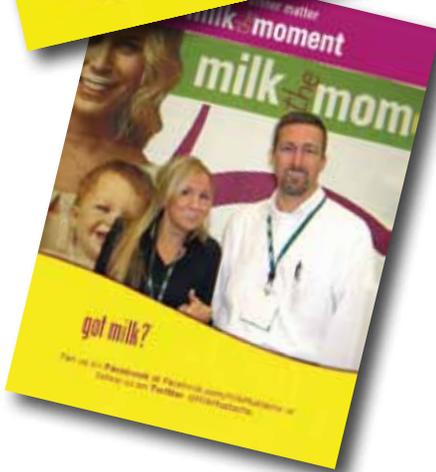


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Got milk?

Joining the likes of Taylor Swift and Rebecca Romijn, Neogen's Dairy Solutions Sales Group donned the famous "Got Milk" mustache during the International Dairy Show on Sept. 13–15 in Dallas. Neogen was pleased to be a part of this inaugural event, and especially enjoyed visiting the Milk Moment booth. Look for us next year at the second International Dairy Show Sept. 19–21 in Atlanta.

*Top photo: Joe Watters and Gary White.
Bottom: Megan Zallman and Rob Soule.*



Neogen develops new test for Aflatoxin M1

Neogen has released a new five-minute assay that detects Aflatoxin M1 in milk.

Neogen's Reveal® for Aflatoxin M1 is a lateral flow test that includes a simple three-minute, pre-heated incubation step to detect the toxin that is a concern for humans and animals.

"We're pleased to offer this assay for the detection of Aflatoxin M1 to the dairy industry," said Neogen's Nate Banner. "In less than 10 minutes, the test provides accurate results that can be interpreted visually, or by using the AccuScan III Reader."

Aflatoxin M1, which is caused when a cow consumes grain containing the mold *Aspergillus*, can lead to liver cancer and developmental delays in children. It can also cause liver damage, decreased milk and egg production, immune system suppression and interference with reproductive efficiency in animals.

Because of the potential health concerns related to Aflatoxin M1, the FDA has set a maximum residue limit of 500 parts per trillion (ppt) in milk.

For more information on Reveal for Aflatoxin M1, call 800/234-5333.

www.neogen.com

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