

NEWS *from* NEOGEN



FOR THE MEAT INDUSTRY

NEOGEN CORPORATION
a Leader in Food and Animal Safety Solutions

Neogen can help with new guidelines for small RTE meat producers

The USDA's Food Safety and Inspection Service (FSIS) issued compliance guidelines aimed at helping small producers of ready-to-eat (RTE) meat and poultry foods reduce the risk of *Salmonella* contamination.

The guidelines include extensive instructions on temperature and humidity requirements when processing RTE products, and includes other guidelines to help prevent cross-contamination.

It advises RTE meat and poultry producers to adopt policies that include:

- Enforcing regular employee hand washing, including after breaks and before putting on gloves
- Training for employees on hygiene practices and monitoring those practices
- Completely separating raw and RTE production areas, by either time or space, and maintaining separate equipment for RTE and raw processing
- Maintaining and monitoring records of sanitation procedures for processing areas and equipment
- Maintaining an effective rodent and insect control program



Neogen offers a complete line of products to assist RTE meat producers in meeting new USDA guidelines

- Establishing procedures for mixing of sanitizers and the maintenance of foot baths
- Implementing testing program or other validation for foods that undergo less processing than is recommended by the FSIS, including dry, fermented and salt-cured foods

Neogen offers solutions to assist RTE producers follow these guidelines, including rodenticides, cleaners and sanitizers, sanitation monitoring systems and *Salmonella* rapid tests. For more information, contact your Neogen representative.



To read the complete document, visit
fsis.usda.gov/PDF/Salmonella_Comp_Guide_042211.pdf.



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Neogen launches test for gliadin

Neogen has introduced a screening version of its new rapid test for gliadin (gluten) that was developed to better fit the needs of the international testing community.

Alert® for Gliadin R5 is based on the technology behind Neogen's quantitative Veratox® for Gliadin R5 assay, which was developed to conform to the influential Codex Alimentarius, the global reference point for consumers, food producers and processors, national food control agencies and the international food trade. The new test versions use the Codex Alimentarius recommended "R5" gliadin antibody—the critical test element that "captures" any possible gliadin proteins in a test sample.

Other features include:

- Qualitative analysis of in-process ingredients, clean-in-place solutions, environmental surfaces and finished products for the presence of gliadin
- New proprietary gliadin renaturing cocktail extraction solution that provides consistent results, and does not require the use of a fume hood

"Neogen offers the Alert versions of our food allergen test kits for those who wish to screen only a few samples at a time against a

single control level," said Neogen's Jennifer Baker. "In validation testing, our new Alert for Gliadin R5 test kit performed comparably to our existing screening test for gliadin, but employs the gliadin antibody recommended by the Codex Alimentarius."

Gliadin is a protein found in wheat that belongs to a group of alcohol-soluble proteins called prolamins. Gliadin and other prolamins have been identified as major causal agents in a number of disorders, including wheat allergy and gluten intolerance (celiac disease). Wheat allergy is a specific immune response to a number of wheat proteins, including gliadin, albumin, globulin, and glutenin. Celiac disease is a chronic reaction to gluten proteins that results in the poor absorption of nutrients in the small intestine.

Those with celiac disease must avoid gluten, and rely upon the correct labeling of food to make appropriate, safe food choices. Testing for the presence of gluten components ensures food manufacturers that an unlabeled—and potentially dangerous—ingredient did not make its way into a food product.



Killer rodenticides available from Neogen

Neogen makes it easy for you to protect your business from costly and potentially dangerous damage caused by rats and mice, who consume and contaminate food, spread diseases, weaken facilities by burrowing and damage electrical wires.

A simple baiting inspection will let you know where to place your bait in your facilities, as baiting randomly is ineffective. Common places for inspection include outside of buildings near the foundation, inside of insulated walls, underneath scales and in attics. If you see nests, "grease marks," burrows or other evidence of rodent infestations near these places at dusk and dawn, those are the locations to start baiting. If you see rodents during daylight hours, you likely have a severe infestation.



Neogen's rodenticide research and production operations in Wisconsin are continually improving our products to better serve our varied customers' needs and more effectively control evolving rodent problems.

Not sure where to start? Neogen's free Rodenticide Catalog and 4-Step Rodent Control Program provide concise explanations and product suggestions to counter just about any rodent control problem that you may be experiencing.

For more information about our rodenticides, visit our website www.neogen.com/AnimalSafety/AS_R_index.html, or call us at 800/621-8829.

Rat & Mouse Facts

- A young rat can squeeze through a hole the size of a quarter.
- Rodent hairs and feces can carry bacteria.
- Rat burrows are usually 8-18" below the surface of the ground.
- A mouse can squeeze through holes ¼" (6 mm) in diameter.
- A female mouse can produce 30-35 offspring per year.
- A single mouse produces 50 or more droppings per day.
- One pair of mice can produce 18,000 droppings in 6 months.



Neogen provides solutions for food safety during summer

A quick chat with Travis Powers, Technical Services Manager for Microbiology



Powers

Summertime means grilling out for many customers. Does this pose unique food safety challenges for producers?

I think one of the biggest challenges for producers is assuring that storage conditions for raw meats are maintained from the time it leaves the producer's site to the product's final location. Spoilage organisms will readily increase in concentration in unsafe temperatures.

Also, some studies show that pathogen levels increase during the warmer months, increasing food safety risks from other times of the year. This, coupled with an increasing demand for grilling-type foods (meats, vegetables, etc.), poses a challenge for producers during the summer months to maintain high-quality products while meeting consumer demands.

Are there any special considerations for raw meat?

Meat, along with poultry, fish, and other raw meats are at a high risk for housing pathogenic bacteria like *Salmonella*. When it comes to grilling, it is wise for consumers to monitor temperature gauges or use food thermometers. Typically, *Salmonella* is killed at 150°F. A lot of people like to “slow roast” on the grill, but be sure temperatures reach this temperature to avoid the risk of unpleasant stomach pains and a possible trip to the hospital. This is especially important for individuals with compromised immune systems, the elderly, or children.

What are some of the most common food safety rules forgotten during the grilling season?

When transporting foods, especially meats, in a cooler to be cooked elsewhere, be sure to store meats and other raw foods in tightly-sealed containers in the bottom of the cooler. This reduces the risk of potentially spreading harmful bacteria. Also, you can never have too much ice. If possible, store raw meat in a separate cooler from items that will not be cooked, especially beverages.



What solutions does Neogen offer to help protect customers during the summer barbecuing season?

Neogen products are front line screening tools for food producers. Incorporating Neogen products into food production processes alert producers of potential contamination hours or even days before traditional methodologies allow. This knowledge allows for safe release of products and quicker turnaround to meet increasing demands, and the ability to take action on Day 2 vs. Day 5 or 7 when issues arise. Recalls are expensive financially and they can hurt a company's reputation.

Enhanced rapid test for *Listeria* receives AOAC approval

Neogen's enhanced rapid test for *Listeria* has received approval from AOAC International.

Neogen's improved test kit, Reveal® 2.0 for *Listeria*, provides the food industry a quick, accurate and easy method of detecting this pathogen without compromising sensitivity or specificity. The AOAC's process validated the accuracy of the Reveal 2.0 for *Listeria* system when testing a variety of food and environmental samples.

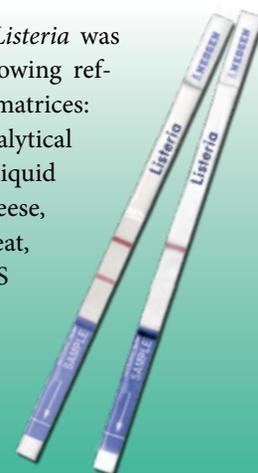
Neogen had earlier received approval from AOAC International for its Reveal 2.0 enhanced rapid systems for the detection of *Salmonella* and *E. coli* O157:H7.

“We're very pleased that AOAC has validated the quality of our enhanced *Listeria* test system, which completes its validation of our line of optimized, user-friendly assays for foodborne pathogens,” said Neogen's Michael Wendorf. “The success of the Reveal 2.0 product line is complemented by Neogen's ability to offer premeasured media—a feature that decreases touch time.”

Results of the internal and independent laboratory validation

studies showed that the Reveal 2.0 for *Listeria* method is an effective procedure for detection of *Listeria spp.* in a variety of foods and environmental samples. Use of Neogen's LESS (*Listeria* enrichment single step) broth enrichment procedure, in conjunction with the Reveal 2.0 assay, provides results in 27–30 hours with minimal labor.

In the AOAC study, Reveal 2.0 for *Listeria* was shown to be comparable to the following reference methods for the indicated matrices: US FDA (2003) Bacteriological Analytical Manual, Chapter 10: pasteurized liquid egg, vanilla ice cream, Parmesan cheese, 2% liquid milk, pasteurized crab meat, and smoked salmon; and USDA-FSIS (2009) Microbiology Laboratory Guidebook, Chapter 8.07: deli turkey, hot dogs, frozen hamburgers, pepperoni, ceramic tile, stainless steel, plastic, and sealed concrete.



Our Sales Team

Neogen's Meat, Poultry and Seafood sales group is backed by unparalleled teams of experienced technical support and research and development personnel, and we offer the most comprehensive line of food, feed and animal safety and quality testing products.

Please feel free to contact us at any time about anything that you may read in this publication, or about any safety and quality testing issue.

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Upcoming Trade Shows

Institute of Food Technologies Annual Meeting and Food Expo

June 12–14 • New Orleans, LA

Booth #3810

International Association for Food Protection Annual Meeting

July 31–Aug. 3 • Milwaukee, WI

Booth #807, 809

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