

## Food Safety Testing (Foodborne infectious diseases)

Cat. No.	Description	Specimen	Format
FS-001	E. Coli 0157-H7	Feces	KIt
FS-002	E. Coli 0157-H7	Food	KIt
FS-003	Samonella Typhi	Feces	KIt
FS-004	Samonella Typhi	Food	KIt
FS-005	Listeria	Feces	KIt
FS-006	Listeria	Food	KIt
FS-007	E. Coli / S. Typhi / Listeria (3 in 1)	Feces	KIt
FS-008	E. Coli / S. Typhi / Listeria (3 in 1)	Food	KIt
FS-009	Rotavirus	Feces	KIt
FS-010	Norovirus	Feces	KIt
FS-011	Adenovirus	Feces	KIt
FS-012	Rota / Noro / Adeno (3 in 1)	Feces	KIt
FS-013	Rota / Noro / Adeno (3 in 1)	Feces	Tube

### E. COLI 0157-H7

E. Coli is a common bacteria that is found in the intestines of humans and animals. Most strains of E. coli are harmless, however there are some that cause foodborne illness. The harmful bacteria release a toxin. This toxin will be present in the food even after proper cooking. Once ingested, the incubation period is 110 days with symptoms including:

- Severe diarrhea
- Blood in the stool
- Severe abdominal pain
- Vomiting
- Usually little or no fever present

Complications may arise from illness associated with E. coli. Hemolytic uremic syndrome (HUS) is a severe complication. Toxic substances created from the syndrome target red blood cells leading to their destruction and ultimately causing kidney damage. HUS requires hospitalization where kidney dialysis and blood transfusion will be performed.

JAJ International provides two types of kits to identify E. Coli 0157-H7; the most dangerous form of the harmful bacteria. The first kit [Cat. No FS-001] is used in the diagnosis of foodborne illness in a symptomatic patient. A stool sample is all that is required and is collected using our hygienic extraction tool. The second kit [Cat. No FS-002] is used to test food samples for the presence of E. Coli 0157-H7. This is an excellent option for health workers that wish to prevent harmful outbreaks of the dangerous bacteria in the food supply.

### E. COLI/ S. TYPHI/LISTERIA (3 IN 1)

This combination test is a three in one diagnostic that identifies E. Coli, S. Typhi, and Listeria. This combination is important in food safety testing.

# FOOD SAFETY

## SALMONELLA TYPHI

Salmonella infection is a common bacterial disease that affects the intestinal tract. Salmonella bacteria typically live in animal and human intestines and are shed through feces. Our Salmonella diagnosis test samples feces particles for rapid detection. Humans become infected most frequently through contaminated water or food sources. Our other prevention test detects salmonella in food products prior to ingestion. If infected, lifethreatening complications also may develop if the infection spreads beyond your intestines. Your risk of salmonella infection is higher if you travel to countries with poor sanitation.

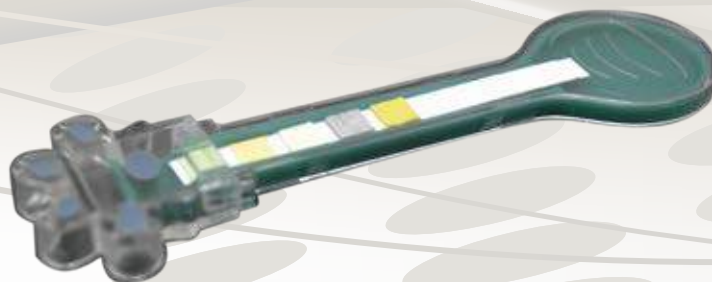
Typhoid fever is a lifethreatening illness caused by the bacterium Salmonella Typhi. In the United States, it is estimated that approximately 5,700 cases occur annually. Most cases (up to 75%) are acquired while traveling internationally. Typhoid fever is still common in the developing world, where it affects about 21.5 million persons each year.

## LISTERIA

Listeria monocytogenes bacterium causes a serious infection called listeriosis. Listeria infection is most commonly contracted by eating improperly processed deli meats and unpasteurized milk products. The disease primarily affects older adults, pregnant women, newborns, and adults with weakened immune systems. The infection is most serious in pregnant women, which can result in miscarriage, premature delivery, serious infection of the newborn, or even stillbirth.

## ROTAVIRUS

Rotavirus is a virus that infects the intestinal tract of almost all young children by age 5. Children can get rotavirus more than once, but the first infection is usually the worst. It causes gastroenteritis, diarrhea, vomiting, fever, and abdominal pain. In babies and young children, it can lead to severe dehydration. Rotavirus is the leading cause of severe diarrhea in infants and young children worldwide. Globally, it causes more than a half a million deaths each year in children younger than age 5. Frequent handwashing is the best line of defense. Rotavirus infections spread easily with outbreaks usually occur in the winter and early spring. Infections often spread in settings where many children are together, through contact with the stools from an infected child. Early detection and treatment to prevent dehydration is necessary for a quick recovery and to contain the spread of the virus.



## NOROVIRUS

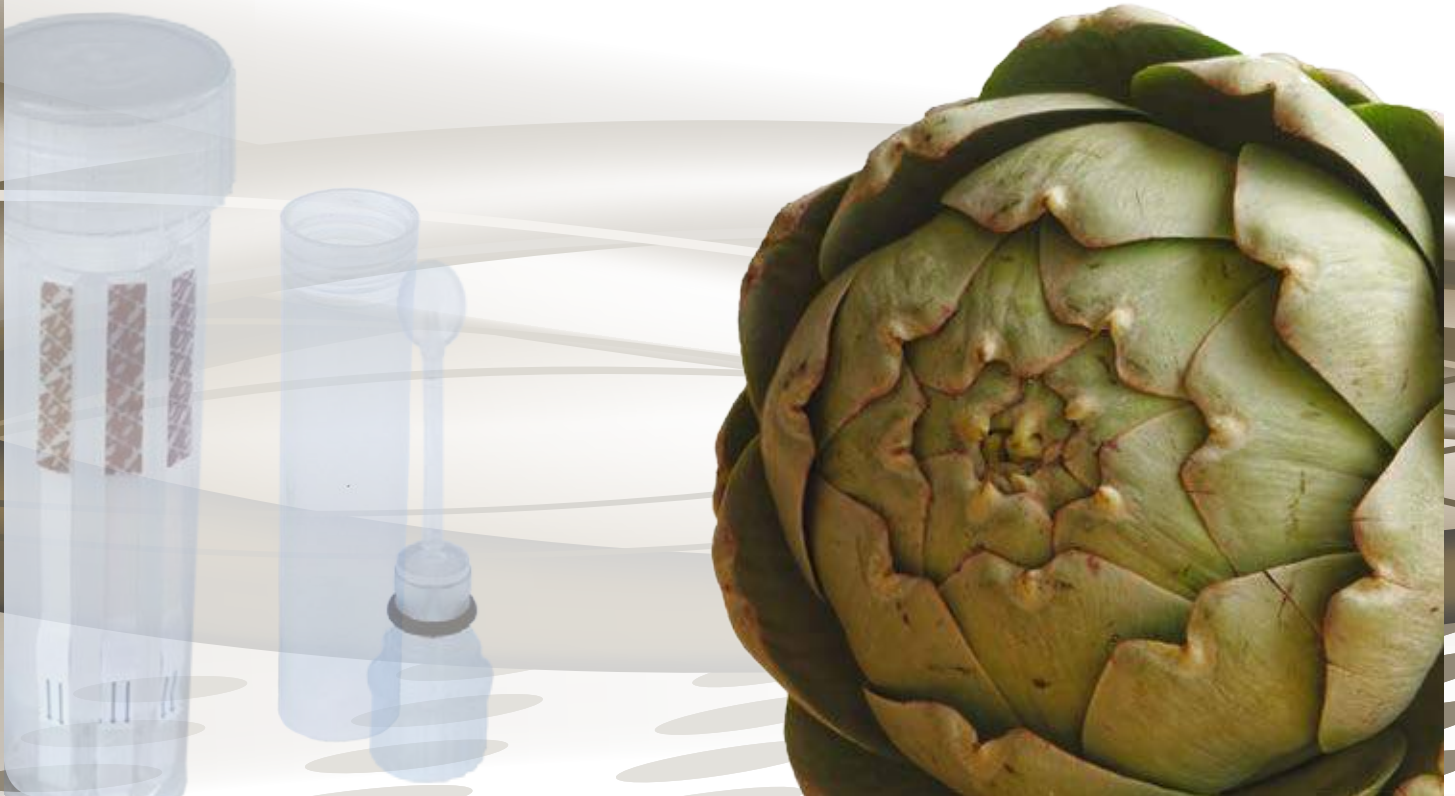
Noroviruses are the most common cause of viral gastroenteritis in humans, and affect people of all ages. The viruses are transmitted by fecally contaminated food or water; by person-to-person contact; and via aerosolization of the virus. Norovirus infection is characterized by nausea, forceful vomiting, diarrhea, and abdominal pain. The virus affects around 267 million people and causes over 200,000 deaths each year; these deaths are usually in less developed countries and in the very young, elderly and immunosuppressed. Each year, it causes about 21 million illnesses and contributes to about 70,000 hospitalizations and 800 deaths. Norovirus is also the most common cause of foodborne disease outbreaks in the United States.

## ADENOVIRUS

Adenoviruses cause respiratory illness. The viruses may also cause fever, diarrhea, conjunctivitis, bladder infection, or rash illness. Anyone can get infected with adenoviruses, but infants and people with weakened immune systems are at higher risk of getting sick from an infection. Most children have had at least one occurrence by the age of ten and can shed the virus for months or years. Children who are in childcare, especially those from 6 months to 2 years of age, have a greater chance of getting these viruses. It is highly contagious so early detection is necessary in implementing proper precautionary measures in schools and hospitals alike.

## ROTA / NORO / ADENO (3 IN 1)

This combination test is a three in one diagnostic that identifies Rotavirus, Norovirus, and Adenovirus. This combination is important in food safety testing.



# OTHER TESTS

<b>Other Tests</b>		<b>All Products have CE Mark All products have a 25T/Box Pack Size</b>		
<b>Cat. No.</b>	<b>Description</b>	<b>Specimen</b>	<b>Format</b>	<b>Cut-off</b>
O-001	Human IgE	Serum/Plasma	Cassette	80 iu/ml
O-002	Human IgE	Serum/Plasma	Strip	80 iu/ml
O-003	Human IgE	Blood	Cassette	80 iu/ml
O-004	Human Albumin	Serum/Plasma	Cassette	
O-005	Human Albumin	Serum/Plasma	Strip	
O-006	Human Albumin	Blood	Cassette	
O-007	Micro Albumin	Urine	Cassette	20 ug/ml

## HUMAN IGE

IgE is a protein that is found in the lungs, skin and mucous membrane. IgE levels are most commonly associated with allergic reactions, autoimmune diseases and some infections.

“Determines IgE levels: Allergies, Autoimmune Diseases.”

## HUMAN ALBUMIN

Albumin is a protein made in the liver. Albumin levels can shed light on the health of the liver, kidneys and the GI Tract. A drop in albumin levels suggests hepatitis, diabetes, or cirrhosis. Our test detects the ratio of different forms of albumin and is one of our exclusive products.

“Detects Ratio of different Albumin forms, results < 5 min.”

## MICRO ALBUMIN

This diagnostic is used to detect small amounts of albumin protein that is released into the urine when kidneys are damaged. Microalbumin tests are recommended for people with an increased risk of kidney disease, such as those with type 1 diabetes, type 2 diabetes or high blood pressure.

“Shows kidney damage (microalbuminuria), results at 5 min.”