

## Salmonella Isolation Transwab<sup>®</sup>

Salmonella Isolation Transwab<sup>®</sup> (MW572M) is a swab based sampling kit intended for the direct detection of Salmonella on environmental and food contact surfaces in food manufacturing facilities. Salmonella collected in the sample is easily detected by the gel medium changing colour from bright red to deep black.



SALMONELLA TRANSWAB
Sampling site\_\_\_\_\_

- Location
- Self-contained swab based detection of Salmonella
- Simple colour change of medium from red to black within 24 hours
- Easy to use
- Easy-open packs can be stored at ambien temperatures
- Only equipment required simple bench top incubator
- Swab can be used for further testing for confirmation and strain typing

The kit is simple and safe to use, and includes a swab for surface sampling, together with a transport tube of bright red gel medium. The swab is used to sample the surface being tested. It is then placed in the red medium and sent to the laboratory. Upon incubation at 37°C, if *Salmonella* is present the medium will become deep black, initially around the swab bud, but spreading throughout the remaining medium. The colour change will normally be visible within 24 hours.

In an independent trial<sup>1</sup>, *Salmonella enteritidis* and *Salmonella typhimurium* isolates from a range foodstuff sources all gave a positive reaction within 24 hours, subject to concentration, while there were

no false reactions with *Staphylococcus aureus* or *Escherichia coli*.

Each set (swab with tube of medium) is packed in its own easy-open peel pouch. It can be stored at normal ambient temperatures, with a shelf life of one year. The only other equipment required is a method of incubation at 37°C. Any small bench top incubator would be suitable.

The benefits of the test are that it is selfcontained, ready to use, and initial results can be available within 24 hours. When a positive result is obtained, the swab can be used for further confirmatory tests and to identify the strain of *Salmonella* which will often be a good indicator of the likely source.

## Reference

I Campden BRI Report No. MB/REP/134198/1

Product Code	Product	Pack Size
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MW572M25	Salmonella Isolation Transwab®	25
MW572M125	Salmonella Isolation Transwab®	125



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## Salmonella Isolation Transwab®

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Self contained swab based detection of *Salmonella* on environmental and food contact surfaces.



Salmonella indicated by gel changing colour from red to black within 24 hours. SALMONELLA TRANSWAB Sampling site\_\_\_\_\_

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Smart surveillance for food contact surfaces