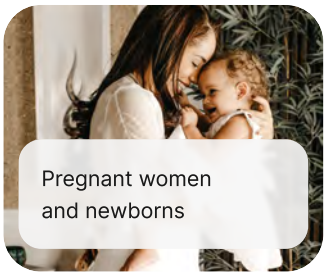
Controlling *Listeria* Risk in food factories with N-Light™ *Listeria* spp.

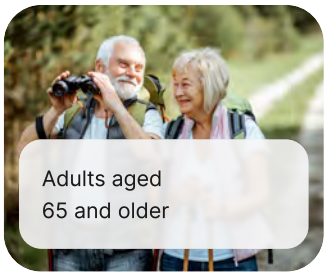
N-LIGHT™
LISTERIA spp.

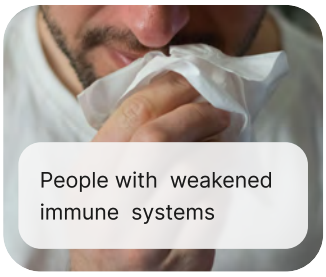
Listeria spp. detection – status quo

Listeria is a genus of bacteria that often enters food production facilities through raw materials, posing a potential risk of contamination. While not all *Listeria* species are pathogenic, the presence of species such as *Listeria monocytogenes* in food products can lead to severe foodborne illnesses, particularly in high-risk groups:

AYOPI Groups are at the highest risk







CDC estimates that Listeriosis is the third leading cause of death from foodborne illness, with about 260 deaths per year.

N-Light™ *Listeria* spp. – indicator test

Detecting *Listeria* spp. is currently a crucial component of environmental monitoring programs in the food industry. The N-Light™ *Listeria* spp. indicator test provides a potent and broad-spectrum solution for detecting a wide range of *Listeria* species, enhancing factory hygiene and safety practices:

N-Light™ Listeria spp.	Positive result
	Listeria monocytogenes, *Listeria innocua, Listeria welshimeri,* *Listeria grayi, Listeria marthii*

Compared to tests focused solely on *Listeria monocytogenes*, N-Light™ *Listeria* spp. means more positive results and more actionable insights for improving hygiene standards in food production environments.

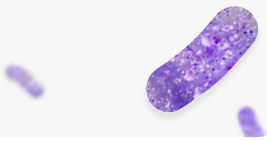
We transform how pathogen testing is done

N-Light™ *Listeria* spp. tube contains a unique, innovative technology

Pioneering phage technology



Patented AquaSpark ™ platform for detection of live bacteria



The biosafety cap for safe on-site enrichment



Scan to see our technology in action:

Simple, effective testing process

1. Sample — 2. Transfer — 3. Incubate — 4. Activate — 5. Measure











Lab confirmation

Positive N-Light™ *Listeria* spp. test tubes can be sent to an internal or external microbiological laboratory for analysis of the presence of *Listeria* spp. and *Listeria monocytogenes* with cultural methods (e.g. ISO 11290-1) or PCR methods (e.g. Eurofins).

N-Light™ *Listeria* spp. tailored for multiple industries

- Meat
- Cooked sliced meats
- Fresh fish
- Smoked fish

- Fresh dairy, e.g. cream
- Soft-ripened cheese
- Raw-milk, soft cheese
- Ice Cream

- Leaf salads
- Vegetables
- RTE complex salads
- RTE sandwiches
- Chilled food

- Pet food

A growing portfolio of pathogen detection and hygiene monitoring



see other NEMIS products:

N-LIGHT™ LISTERIA MONOCYTOGENES

N-LIGHT™ SALMONELLA RISK

N-LIGHT™ E.COLI

N-LIGHT™ ATP

NEMIS TECHNOLOGIES

Empowering you to fight the invisible

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