PerkinElmer Launches Solus Listeria monocytogenes ELISA Assay for Testing Across Food and Environmental Samples

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Solution Receives AOAC® PTM SM Certification

WALTHAM, Mass. – September 21, 2020 – PerkinElmer, Inc., a global leader committed to innovating for a healthier world, today launched the PerkinElmer Solus Listeria monocytogenes ELISA Assay. This new offering will help high throughput food processors and contract labs focus on L. mono testing for food and environmental surface samples. In sync with leading industry standards, the new solution is being introduced with Performance Tested Method SM (PTM) certification from AOAC® INTERNATIONAL (Association of Official Analytical Collaboration).

Though Listeria makes fewer people sick than other foodborne pathogens, the presence of the bacteria is more pervasive and Listeriosis carries a 20 – 30%* mortality rate if contracted by pregnant women, those over 65, or people with compromised immune systems (*Source: https://www.who.int/ith/diseases/listeriosis/en/).

The PerkinElmer Solus L. mono assay detects this harmful bacteria with accuracy, specificity and convenience, especially for geographic regions whose regulations require separate reporting for L. mono.

Simplifying workflows, the new assay features the ability to employ a single protocol for both food samples (such as unpasteurized cheeses, meats, shrimp and vegetables) as well as environmental sample swabs and sponges. A simple 24 hour + 24 hour enrichment process leverages supplemented standard media and incubation parameters are shared across matrices. Users can choose to process samples manually or automate them with Dynex Technologies’ DS-26 system.

“Listeria is a concern for food processors and consumers because it can live anywhere and can create lethal illness,” said Greg Sears, Vice President and General Manager, Food, PerkinElmer. “Our new Solus L. mono assay with AOAC PTM certification helps labs and processors be even more vigilant and precise in detecting and fighting back against this challenge to the global food chain.”

The new Solus L. mono assay, joins PerkinElmer’s foodborne pathogen portfolio including the wider spectrum Solus One Listeria assay, Solus One Salmonella, and Solus E. coli O157 ELISA. These innovations are part of the company’s broader food safety and quality solutions for grain, dairy, meats, produce, edible oils, seafood, and cannabis. For more information please visit www.perkinelmer.com/category/food-safety-quality.

About PerkinElmer

PerkinElmer enables scientists, researchers and clinicians to address their most critical challenges across science and healthcare. With a mission focused on innovating for a healthier world, we deliver unique solutions to serve the diagnosticians, life sciences, food and applied markets. We strategically partner with customers to enable earlier and more accurate insights supported by deep market knowledge and technical expertise. Our dedicated team of about 13,000 employees worldwide is passionate about helping customers work to create healthier families, improve the quality of life, and sustain the wellbeing and longevity of people globally. The Company reported revenue of approximately $2.9 billion in 2019, serves customers in 190 countries, and is a component of the S&P 500 index. Additional information is available through 1-877-PKI-NYSE, or at www.perkinelmer.com.

Media Contact

Jennifer McNeil
+1 508 361-5901
Jennifer.mcneil@perkinelmer.com