



FOOD PATHOGENS

RapidChek®

Listeria NextDay™

RapidChek® Listeria NextDay™ detects all species of Listeria for a complete solution for environmental monitoring and food testing programs, delivering accurate results.



How RapidChek® Listeria NextDay™ Works

The RapidChek® Listeria NextDay™ technology couples a sensitive immune-detection strip with a single proprietary enrichment media for fast and accurate *Listeria* species results within 24 – 48 hours. The immune-detection strip employs a unique combination of proprietary *Listeria* antibodies and a colloidal gold conjugate coated on the surface of a membrane.

After enrichment, the sample is transferred into a provided test tube and heated for 5 minutes. The immune-detection strip is then added directly into the sample and within 10 minutes results are read. One line indicates a negative result and two lines indicate a positive result. The test kits are stored at room temperature.

Applications

The RapidChek® Listeria NextDay™ method is designed to detect *Listeria* spp. on environmental surfaces and a variety of food matrices. The test kit permits the presumptive detection and identification of the target pathogen by a one step process in 24 – 48 hours.

Validations

RapidChek® Listeria NextDay™ is AOAC approved for use on various environmental samples (stainless steel, painted concrete, rubber, and plastic) and food samples (hot dogs, roast beef, frozen breaded chicken, frozen meatballs, whole milk, ice cream, ricotta cheese, shredded mexican cheese and cheese powder).

Confirmation

Presumptive positive results must be confirmed by a cultural reference method (USDA MLG or FDA BAM). Enriched RapidChek® Listeria NextDay™ media samples used in the test procedure prior to boiling can be used for confirmation.

CUSTOMER BENEFITS

Saving time and money

- Faster product release
- Fewer recalls
- Lower total cost in use

Increasing lab productivity:

- Reduced material and labor costs
- Simple application minimizes training costs
- Less errors through easier handling
- Next day results

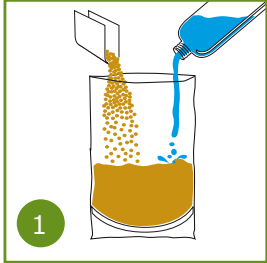
Making the World's Food Safer®



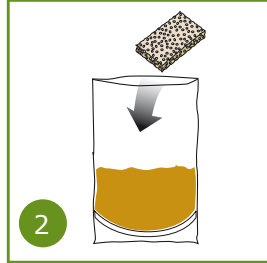
RapidChek® *Listeria* NextDay™

Pathogen Screening Quick Reference

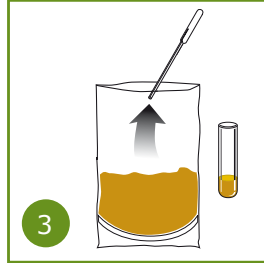
Read the Package Insert instructions completely before performing any test.



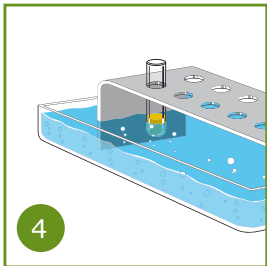
1
Rehydrate RapidChek® media, autoclave and add to sterile bag/ container.



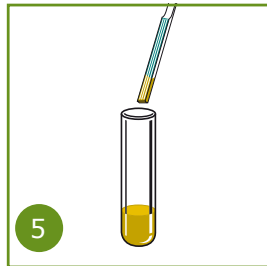
2
Incubate at 30 °C for 24 – 40 hours (environmental surfaces) or 27 – 48 hours (food samples)



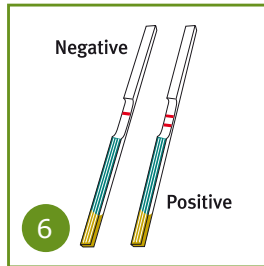
3
After incubation, transfer 0.4 mL to a supplied test tube.



4
Heat for 5 minutes at 100 °C. Remove from heat and cool to room temperature.



5
Insert test strip.



6
After 10 minutes, read result.
1 line = negative
2 lines = positive

Confirmation

Presumptive positive results must be confirmed by a cultural reference method (USDA MLG or FDA BAM). Enriched RapidChek® *Listeria* NextDay™ media samples used in the test procedure prior to boiling can be used for plating to MOX, PALCAM, or OXA for confirmation. For presumptive identification of *Listeria monocytogenes* in food samples, a chromogenic agar may be used to differentiate *Listeria* species.

Ordering Information–RapidChek® *Listeria* NextDay™

Item	Description	Part Number
Test Strips	45 Tests - Enrichment media not included	7000238
Media	Enrichment Media: 500 g	7000243
Environmental Test System	180 Tests - Enrichment Media Included	7000248
Food Test System	45 Tests - Enrichment Media Included	7000261

Also available:

RapidChek® *E. coli* O157, RapidChek® *Salmonella*, RapidChek® SELECT™ *Salmonella*, RapidChek® SELECT™ *Salmonella* Enteritidis, RapidChek® *Listeria*, RapidChek® CONFIRM™ non-O157 STEC IMS Kit

FOR FURTHER INFORMATION, PLEASE CONTACT:

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