

PhageGuard Listex reduces Listeria on fresh scallops



Smart

- PhageGuard Listex targets only Listeria, leaving the good bacteria intact
- PhageGuard Listex on fresh scallops can reduce Listeria by 1.9 to 2.9 logs

Green

- PhageGuard Listex is a processing aid, no labelling required
- Organic – OMRI listed
- No effect on taste, texture, odor and color
- No detrimental effect on personnel and equipment

Easy

- Easy to apply
- PhageGuard Listex can be applied via a dip application, assuring a homogenous distribution

The natural solution for Listeria - PhageGuard Listex

PhageGuard Listex is a highly concentrated solution containing phage P100. The phage P100 used in PhageGuard Listex is selected from nature for its specific killing ability against *Listeria monocytogenes*. PhageGuard Listex targets all species of Listeria found in food processing environments.



Application of PhageGuard Listex

Scallops are filter feeders, hence if Listeria is present in the water, it can also be present in the product, introducing it to the processing environment. Further contamination of the final product can occur during processing, like in the cutting step or due to cross contamination. These products are especially at risk since Listeria continues to grow at refrigerated storage temperatures.

PhageGuard Listex

Dosage

1 to 5% treatment results in a 2 to 3 log (99 – 99.9%) kill of Listeria

Distribution

1.5% pickup after dip application offers homogeneous coverage on surface

Application technique

Dip application

Contact time

Allow a minimum of 30 minutes before the next surface intervention

PhageGuard

THE POWER OF NATURE

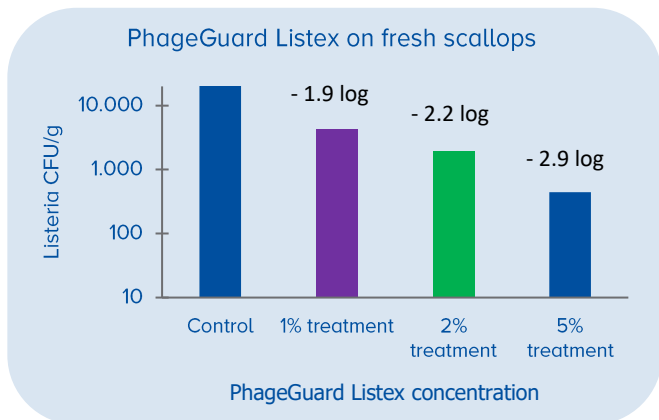


Figure 1. Dose response to PhageGuard Listex after 24 hours (4°C) when applied on fresh scallops via a dip application.

Figure 1 shows the results from a trial in which fresh scallops were treated via dip application with PhageGuard Listex at 1%, 2% and 5%. Subsequently, they were artificially inoculated with *Listeria monocytogenes* at approximately 10.000 CFU (colony forming units)/gram.

Good distribution of PhageGuard Listex results in a significant decrease in bacterial concentration of treated scallops.

After storage of 24 hours at 4°C, Listeria reductions of up to 2.9 logs (99.9%) were observed, compared to the results of scallops without treatment.

The use of PhageGuard Listex helps to extend the shelf life of scallops. Challenge tests demonstrated that by decreasing the initial Listeria contamination with PhageGuard Listex, the Listeria load at the end of shelf life will be significantly lower than in non-treated products.

In conclusion, PhageGuard Listex is a safe and smart Listeria hurdle during processing of fresh scallops, leading to safer products without compromising organoleptic properties or worker safety.

For more information regarding this application data bulletin please use the following contact information:

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