

Protect your BRAND and your CUSTOMER's health with Salmonella results in 24-36 hours.

What is SALMONELLA?

Salmonellosis is a disease caused by eating food contaminated with the bacteria Salmonella. It can cause fever, abdominal pain, diarrhea, nausea, and can even lead to death.

How is SALMONELLA Acquired?



Food contaminated
at its source



Food contaminated
during manufacturing



Employees
poor hygiene

SALMONELLA in humans is preventable.

Everyone can help make food safe.

The NEW Salmonella Detection System used by Ugene Lab is based on an immunoassay method:

- ✓ 24 hours for negative results (current testing 4 days), and additional 48 hours for confirmation of positive results (current testing 7 days)
- ✓ Approved by AFNOR for food and environmental samples
- ✓ Approved by AOAC for food, environmental samples, spices, herbs and cocoa products
- ✓ Ugene Lab is the only laboratory in Singapore accredited for this 24-hour test that is SAC-SINGLAS accredited
- ✓ Applicable for food and environmental samples and now herbs, spices, cocoa and chocolate products



KEY FACTS

- Salmonellosis can be life threatening, causing more than 3 million deaths globally every year.
- Salmonella is 1 of 4 key global causes of diarrhoeal diseases.
- Salmonella is a global public health concern.

Ugene Lab's test methods are:



Rapid



Robust



Reliable

IF YOU WANT TO ...

- ✓ Safeguard your brand.
- ✓ Give customers confidence in your products.
- ✓ Enable faster release of goods resulting in reduced inventory costs.
- ✓ Eliminate the risk of pre-release goods.

Contact Us TODAY

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