

# DuPont Qualicon



The miracles of science™

DuPont Qualicon  
Phone: 800-863-6842  
[www.qualicon.com](http://www.qualicon.com)

Technology rules. Results matter. Fast, accurate results are critical for delivering safer food products for consumers and more profitable growth for food companies. That's why, at DuPont Qualicon, our food safety science is focused on continually developing state-of-the-art technologies that are faster and more accurate. In fact, for more than a decade, we have been revolutionizing food safety.

DuPont Qualicon was the first company to apply PCR technology to food testing with rapid, DNA-based assays for *Salmonella*, *E. coli* O157:H7 and *Listeria monocytogenes*. Our use of automated PCR processing with tableted rather than liquid reagents created a dramatic increase in speed and consistency – helping to usher in a new era of easy-to-use testing methodology.

Our unwavering focus on delivering increased speed and accuracy in food testing landed us on the R&D 100 Most Important Technological Developments list for two years in a row and in 2005, helped DuPont win the 2005 Black Pearl award from the International Association for Food Protection. Frost & Sullivan recognized the commitment of DuPont Qualicon toward innovation with the 2006 North American Excellence in Technology award.

While we're proud to have been a part of food safety history, we're always looking ahead to provide the next cutting-edge solution. Our scientists are committed to producing world-class technologies that can address the most pressing issues facing the food industry today.

Consider our latest innovation – a BAX® system assay that uses advanced, reverse-transcriptase PCR to jump-start the DNA-based reaction and deliver *Listeria* results within 8 hours of environmental sampling.

We've also introduced a number of new assays to meet the evolving needs of the food industry for fast, accurate testing:

A real-time PCR assay for detecting the presence of *Staphylococcus aureus* in powdered infant formula, and threshold levels in ground beef and soy protein. Traditional testing methods for *Staphylococcus aureus* require three to five days or more for cultural growth and detection. With this AOAC-RI certified BAX® system test, accurate results are available the next day.

A real-time PCR assay, also certified by AOAC-RI, that can detect and differentiate among three species of pathogenic *Campylobacter* in the same sample – and provide quantitative values for each.

A PCR assay that detects yeast and mold in food – including shredded cheese and flour products – at customizable thresholds set by the user. The standard protocol, detects concentrations of 25 cfu/g or more within 48 hours, reducing product hold time by three days compared to traditional culture methods. Alternative protocols for ultra-sensitive detection of low concentrations are also available.

From sophisticated analytical platforms to soluble packets of enrichment media, DuPont Qualicon is a company you can trust to deliver the technology innovations you need to reduce risk, react to issues quickly and ultimately deliver the safest food possible to consumers.

To find out how DuPont Qualicon technology can help you deliver results that matter, visit our website at [Qualicon.com](http://Qualicon.com) or call us at 1-800-863-6842.