#### Detection, differentiation and enumeration of thermotolerant Campylobacter

## CHROMagar™ Campylobacter



Campylobacter is a major cause of foodborne diarrheal diseases in humans and the most common bacterial cause of gastroenteritis around the world.

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With CHROMagar<sup>™</sup> Campylobacter, the detection of thermotolerant Campylobacter in red on a translucent agar facilitates the reading compared to traditional charcoal based agar where numeration is difficult.

**Detection and differentiation** 

#### CHROMagar<sup>™</sup> Listeria Method



This method was designed to simplify and speed up the detection and numeration of Listeria monocytogenes.

With CHROMagar<sup>™</sup> Listeria Method the workload is lighter and faster than ISO 11290 Method, and with the same accuracy.

CHROMagar Listeria Method versus ISO Method 1 plate vs 2 Negative results in 2 days vs 7 • 1 enrichment vs 2 Positive results in 3 days vs 11 1 confirmation test vs 8

Detection and enumeration of Enterobacteriaceae

### CHROMagar<sup>™</sup> **Enterobacteria**

Enterobacteriaceae represents one of the most common groups of indicator organism used in the food industry.

CHROMagar<sup>TM</sup> Enterobacteria allows detection and differentiation by the color of E. coli and other Enterobacteria.

Isolation and direct differentiation of **Clostridium perfringens** 

### CHROMagar™ **C.perfringens**



Clostridium perfringens is involved in food poisoning and animals infections. CHROMagar<sup>™</sup> C.perfringens allows the detection and numeration of Clostridium perfringens in food and

CHROMagar™ C.perfringens can be used with pouring or surface methods, offering the latter a better performance than traditional media like TSC.



Ask your local distributor for more information



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#### www.CHROMagar.com



# CHROMagar<sup>™</sup> Solutions For Food Microbial Q.C



#### Isolation and direct differentiation of Staphylococcus aureus

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### CHROMagar<sup>™</sup>Staph aureus



industry. Mannitol fermentation based traditional media lead to many false positives and false negatives. CHROMagar™ Staph

Staphylococcus aureus is a major

pathogenic bacterium found in food

aureus has unrivalled sensitivity and specificity for detecting S. aureus after 24 hours. This obviates the need for many useless catalase and latex agglutination tests on non-S. aureus strains.



## CHROMagar<sup>™</sup> Vibrio

Among Vibrio species, V. cholerae, V. vulnificus, and V. parahaemolvticus represent a serious health hazard if found in food and water.

Unlike TCBS agar, these 3 species are easily differentiated in CHROMagar<sup>™</sup> Vibrio, by a different intense colony colour. The performance of this medium remains unrivalled

Detection and direct differentiation of pathogenic Yersinia enterocolitica

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### CHROMagar<sup>™</sup> Y.enterocolitica

Yersinia enterocolitica is one of the most common food borne pathogens.

With CHROMagar<sup>™</sup> Y.enterocolitica, the pathogenic strains are immediately differentiated from other bacteria by a distinctive colony colour. The laboratory will then concentrate its efforts and resources only on suspect colonies that have a real potential of pathogenicity.

**Detection and enumeration** of Bacillus cereus group

## CHROMagar<sup>™</sup>**B.cereus**



Bacillus cereus food poisoning is frequently associated with ready-to-eat products. The bacterium has been isolated from dried beans and cereals, and from dried foods such as spices, seasoning mixes and potatoes.

On CHROMagar<sup>™</sup> B.cereus, the intense blue coloured colonies surrounded by a halo on a translucent agar facilitates the reading compared to traditional Mannitol based agar which displays red colonies on pink agar.

#### ISO Standardized Media

#### CHROMagar<sup>™</sup> Cronobacter



For detection of *Cronobacter* spp. according to the ISO 22964 standard requirements

### CHROMagar<sup>™</sup> **TBX**



For detection and enumeration of ß-glucuronidase positive E. coli according to the ISO 16649

### CHROMagar<sup>™</sup> AOLA



For detection, enumeration and isolation of Listeria monocytogenes according to the ISO 11290

CHROMagar<sup>™</sup> CCA



For simultaneous detection and enumeration of E.coli and other coliforms in water samples according to the ISO 9308-1

#### **Detection of Shiga-Toxin** producing E. coli (STEC)

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# CHROMagar<sup>™</sup>**STEC**



In many cases, laboratories have limited their search for pathogenic E. coli to the common O157 serotype, due to the fact that there were no available selective culture media for non-O157 E. coli.

CHROMagar<sup>™</sup> STEC is designed to fill this gap: detection, as mauve colonies, of not only the classical STEC O157, but also many other serotypes. It is an excellent tool for a large number of samples screening procedures.

#### Only looking for E.coli O157 ?

Contrary to Sorbitol Mac Conkey agar which requires an expert eve to distinguish sorbitol-negative colonies among the bacterial flora, CHROMagar<sup>™</sup> O157 simplifies this task: E. coli O157 grows in a strong mauve colour while other E. coli remain blue. It exhibits a high sensitivity/specificity and allows a rapid detection diagnostic, in only a 24 hour incubation period.

Detection and isolation of Salmonella and lactose positive Salmonella

#### CHROMagar™ Salmonella Plus

The ISO 6579 for Salmonella testing is a direct result of the growing incidence of lactose positive Salmonella spp. isolated from cases of food poisoning.

CHROMagar<sup>™</sup> Salmonella Plus has been developed to meet the requirements of ISO 6579 and provides clear, easily visible identification of Salmonella spp.. including: lactose positive Salmonella, S. Typhi and S. Paratyphi.







