



# NEXT DAY SALMONELLA TESTING



**Solus One Salmonella**  
Assay and Automated Workflow Package



FAST, ACCURATE  
SALMONELLA ANALYSIS



RESULTS IN LESS  
THAN 24 HOURS

## Solus One *Salmonella* for Next-Day Detection

### Get Results Faster

In a fast-paced food testing environment, processing samples quickly and efficiently is critical, enabling production facilities to take immediate action when necessary. As sample volumes fluctuate, your lab must have the flexibility to cope with varying demands, maximizing throughput with optimal use of resources. That's the kind of capability our Solus One *Salmonella* pathogen detection system can provide.

**Solus One *Salmonella*** is a highly efficient assay for the next day detection of *Salmonella* in food and environmental samples. The immunoassay has been developed alongside dedicated selective enrichment media and can be automated using the Dynex DS2 for a complete pathogen detection system.

### Technology That's a Cut Above

**Solus pathogen detection systems** use proven, industry-standard immunoassay technology that has been specifically developed with the constraints of the food safety testing environment in mind.

**Committed to food safety excellence**, our assays bring significant productivity benefits to the labs that employ them. Our methods have been adopted by many labs around the globe, providing significant resource savings in comparison to alternate methods.

**Solus One *Salmonella*** provides fast, reliable *Salmonella* testing in a range of foods and environmental samples and comes with expert support to ensure the correct results are achieved.

**Use Solus One *Salmonella*** to test the most challenging matrices using simple enrichment protocol variations.



Solus One *Salmonella*

### Solus One *Salmonella* Benefits

With Solus One *Salmonella* you get a highly efficient, versatile assay offering next day results. Benefits include:

- Single enrichment step for next-day results
- AOAC OMA and PTM certification
- Validation to ISO 16140 by AFNOR
- Wide range of validated food and environmental matrices
- Proven capability in challenging matrices such as herbs, spices, cocoa, and milk powder
- Breakable well-strip format – no wasted test wells
- Manual or automated processing
- Highly efficient sample throughput when using Dynex DS2 automation
- Compact packaging to reduce cold storage space and waste management requirements when compared to other methods



**STREAMLINED WORKFLOW  
FOR MAXIMUM EFFICIENCY**



**SALMONELLA  
TESTING MADE EASY**

### Solus One *Salmonella* Workflow

The Solus One *Salmonella* automated process is performed on a Dynex DS2 instrument. A single DS2 processes two 96-well plates simultaneously, generating results for up to 558 samples in an 8-hour shift.

Once the instrument is loaded, a lab technician can walk away for up to 2 hours during each run, providing time to carry out other essential laboratory tasks.



Dynex DS2

### Ordering Information

Product Code	Product Description	Pack Size
SAL1-0096	Solus One <i>Salmonella</i>	96 wells
SAL1-0480	Solus One <i>Salmonella</i>	480 wells
MED017	Buffered Peptone Water (BPW)	10 Kg
MED038	Modified Buffered Peptone Water	10 Kg
SALSUPP-22.5	Solus One Supplement	Supplements up to 45 L of media
SALSUPP-112.5	Solus One Supplement	Supplements up to 225 L of media
SALSUPP-200	Solus One Supplement	Supplements up to 400 L of media

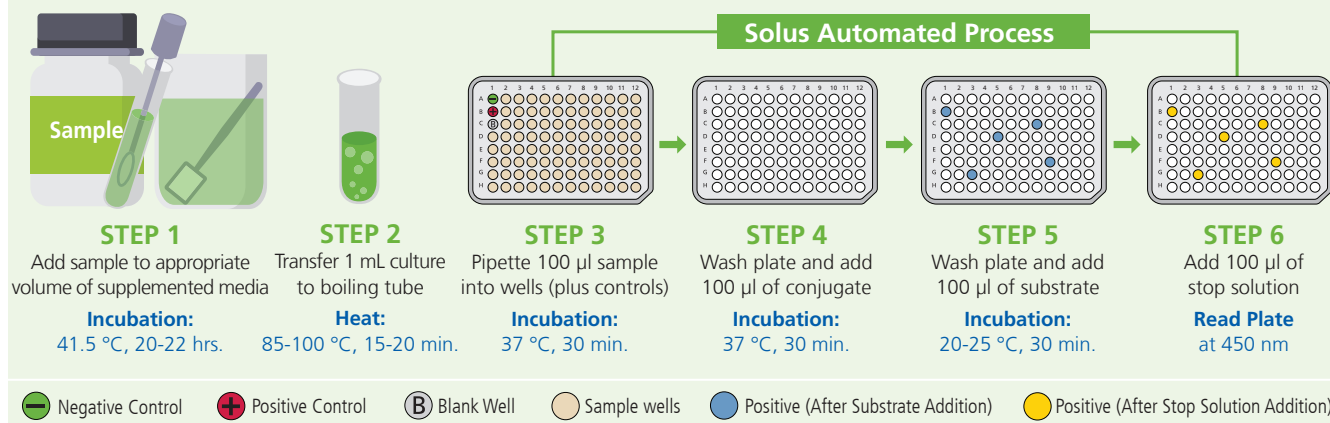


Solus One *Salmonella* is certified by the AOAC Performance Tested Method (PTM) program certificate #101801 for the detection of *Salmonella*.



Solus One *Salmonella* is validated to ISO 16140 and approved for use by AFNOR. Certificate#: SOL 37/04-12/18.

### Test Methodology



For sales and support contacts, please visit [www.solusscientific.com](http://www.solusscientific.com)

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