



Kylt[®]

Food Safety Diagnostic Products

Kylt[®] Professional *in vitro* Diagnostic Solutions

www.kylt.eu

2018

Kylt® Food Safety Products



Kylt® Food Safety products are designed for detection of bacterial pathogens with relevance to food safety in samples originating from the whole food chain, such as raw materials, food, feed or hygienic environmental testing. Kylt® Food Safety products enable a constant, easy-to-use and reliable monitoring of all steps of food production processes to ensure high-quality food products.

| Name of Product / Product Category | Tested Parameter / Features | Quantity of Reactions | Article Number |
|--|---|-----------------------|----------------|
| Kylt® <i>Salmonella</i> spp. (FS) | <i>Salmonella</i> spp. (validated according to ISO 16140) | 100 | 31000 |
| Kylt® SE DIVA 1 (FS) | Salmonella Enteritidis - DIVA* 441/014 (ade ⁻ /his ⁻) | 100 | 31189 |
| | | 25 | 31190 |
| Kylt® SE DIVA 2 (FS) | Salmonella Enteritidis - DIVA* Sm24/Rif12/Ssq | 100 | 31191 |
| | | 25 | 31192 |
| Kylt® SE (FS) | Salmonella Enteritidis | 100 | 31205 |
| | | 25 | 31206 |
| Kylt® ST (FS) | Salmonella Typhimurium | 100 | 31207 |
| | | 25 | 31208 |
| Kylt® SE / ST Triplex (FS) | Simultaneous and separate detection of Salmonella Enteritidis and Salmonella Typhimurium | 100 | 31165 |
| | | 25 | 31166 |
| Kylt® <i>Campylobacter jejuni/coli</i> | food-borne thermophilic <i>Campylobacter</i> spp. (<i>C. jejuni</i> , <i>C. coli</i> & <i>C. lari</i>) | 100 | 31006 |
| Kylt® <i>Listeria monocytogenes</i> | <i>Listeria monocytogenes</i> | 100 | 31013 |
| | | 25 | 31014 |
| Kylt® MRS | Methicillin resistant <i>Staphylococci</i> | 100 | 31007 |
| | | 25 | 31008 |
| Kylt® SA | <i>Staphylococcus aureus</i> | 100 | 31009 |
| | | 25 | 31010 |
| Kylt® MRSA | Methicilin-resistant <i>Staphylococcus aureus</i> | 100 | 31011 |
| | | 25 | 31012 |

*DIVA - differentiating infected from vaccinated animals - allows for differentiation of defined vaccine strains from field strains, please refer to product-specific documents (Validation Report, Direction For Use)

Kylt® is developed and produced by AniCon Labor GmbH.

For food and feed safety applications only. For *in vitro* use only.

Regulatory requirements vary by country, this product may not be available in your geographic area.

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Discover the advantages of Kylt® Food Safety Products

- Detection of pathogens in food samples with Kylt® Food Safety products is based on Real-Time PCR. The procedure includes three steps: cultural pre-enrichment (where applicable), DNA extraction and Real-Time PCR.
- Kylt® DNA-Extraction and Real-Time PCR kits contain all reagents required for DNA extraction and for the subsequent Real-Time PCR reaction. These steps were developed in combination to ensure optimal performance.
- A Positive Control and a Negative Control are included, ensuring excellent specificity and efficiency and monitoring absence of contaminations or potential inhibitors.
- All products include an Internal Amplification Control for reliable detection and for control of potential inhibitory effects.
- Detection is fast: after cultural pre-enrichment and DNA extraction results are generated by Real-Time PCR within 1 to 2 hours.
- Kylt® Food Safety products are fully validated to meet all potential regulatory requirements by your authorities.



Food safety from farm to fork is a necessity that can only be achieved by reliable testing. Kylt® Food Safety products can be applied to food and feed, including raw materials and environmental samples, and to partly-processed or ready-to-eat food and foodstuffs. This allows standardized monitoring of the complete food production chain.

Our product catalogue is continually being extended and updated to fulfill the requirements of novel food diagnostic needs and monitoring programs.

For more information about our Kylt® Food Safety DNA-Extraction and Real-Time PCR Detection Kits visit us at www.kylt.eu



The following services are provided to users of Kylt® DNA-Extraction & Real-Time PCR Detection kits

- Direct support by your local technical and academic contact partner.
- Background support by our experts in Germany.
- A choice of different hands-on training options at your location, at the local distributor's site or at AniCon's training center in Germany.
- The **Kylt® Software** package, especially developed for easy entry of all sample data, PCR runs, analysis and reporting of results, is provided to our customers free of charge and may be customized to your individual equipment and requirements.

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ISO 16140-Validation of Kylt® *Salmonella* spp.

Kylt® *Salmonella* spp. is comprehensively validated according to the international standard EN ISO 16140. By the validation process Kylt® *Salmonella* spp. was shown to be a fully accepted alternative method to EN ISO 6579. Validation data of the study were generated in cooperation with national and international laboratories and reference institutes by using Kylt® *Salmonella* spp. By this way, the practicality was tested in different labs and institutes and was assessed as easy to use.



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For a reduced workload in the daily laboratory work we offer our **Kylt® Software** package. The Kylt® Software is clearly tailored to the lab technicians needs and thus facilitates a convenient and reliable sample data input, start of the Real-Time PCR run as well as managing the final qualitative test result analysis and documentation. **Please feel free to contact us.**



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Use of this product is covered by one or more of the following: US patent 6,127,155; and US patents 5,677,152, 5,773,258 and corresponding patent claims outside the US. Further, use of this product is covered by one or more of the following: US patent 5,804,375; and US patents 5,538,848, 5,723,591, 5,876,930, 6,030,787, 6,258,569, 6,821,727 and corresponding patent claims outside the US. The purchase of this product includes a limited, non-transferable immunity from suit under the foregoing patent claims for using only this amount of product solely in food testing applications, including reporting results of purchaser's activities for a fee or other commercial consideration, and also for the purchaser's own internal research. No right under any other patent claim is conveyed expressly, by implication, or by estoppel. Further information on purchasing licenses may be obtained from outlicensing@lifetech.com or Out Licensing, Life Technologies, 5791 Van Allen Way, Carlsbad, California 92008.