



Reduction of Listeria on shrimp by PhageGuard Listex

Smart

PhageGuard Listex on unpeeled cooked shrimp can specifically reduce Listeria between 1 to 3 logs.

Green

PhageGuard Listex is OMRI listed and considered a processing aid, hence does not require labeling. Use of phage does not affect organoleptic properties and has no detrimental effect on personnel and equipment.

Easy

Easy to apply. PhageGuard Listex can be applied via a dip application. Alternatively, it can also be sprayed on the surface of shrimp.

The natural solution for Listeria - PhageGuard Listex

PhageGuard Listex is a highly concentrated solution containing phage P100. The phage P100 used in PhageGuard Listex is selected from nature for its specific killing ability against *Listeria monocytogenes*. PhageGuard Listex is also effective against all Listeria strains.

Application of PhageGuard Listex

Listeria contamination is typically found on cooked shrimp products. Shrimp products are especially at risk since Listeria continues to grow at refrigeration storage temperatures. We work closely with major equipment suppliers to offer an optimal application solution.



PhageGuard Listex

Dosage

1% or 5% solution shows adequate kill of Listeria on shrimp

Distribution

Dipping into a solution containing PhageGuard Listex to ensure good coverage of the irregular surface of shrimps

Application techniques

Dip / Spray onto product prior to packaging or spray on food contact surfaces

Contact time

Allow minimum of 30 minutes before the next surface intervention

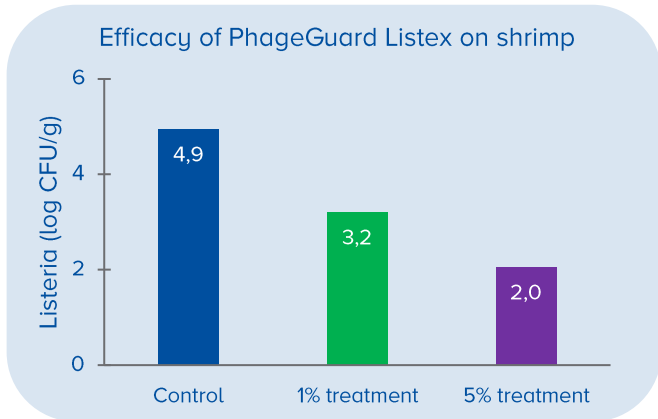


Figure 1. Dose response to PhageGuard Listex after 24 hours (4°C) when applied on unpeeled, cooked shrimp

Figure 1 represents the results from a trial in which shrimp samples were treated via dip application in two solutions: PhageGuard Listex at 1% and 5% dilution. Subsequently, samples were artificially inoculated with a bacterial concentration of approximately 100.000 CFU (colony forming units)/gram.

Good distribution of PhageGuard Listex on the surface of the samples shows a significant decrease in bacterial concentration of the treated samples. After storage of 24 hours at 4°C, there was a bacterial reduction of up to 3 logs, when comparing to the results of samples without treatment.

For more information regarding this application data bulletin

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