



## Food Safety Solutions Newsletter

Did you know PerkinElmer has not ceased operation in producing pathogen detection kits through the pandemic? We continued to manufacture kits, deliver training, installations, and repairs across the globe. It wasn't easy. However, we have an amazing team who make it all possible by always going the extra mile to ensure our customers are not affected during this difficult time.

Steve White, Solus Service Manager for PerkinElmer, has been working tirelessly over the last few months. He has successfully been installing DS2 units that provide automation solutions for the Solus Pathogen Detection range. Some of our stand out installations were in Canada, Mexico, and Spain.

*"It has been an interesting change to host a video conference and not just go visit the customer. However, the reality of the situation meant it had to be done this way. All our customers were very understanding and were just thrilled we could install and train remotely."* Steve White.

To ensure our customers received all the information and at all angles. We held Microsoft® Teams Meetings, Team Viewer, Video Calls, Pre-Recorded Clips and Direct Calls. We wanted to make the installation process as smooth as possible and worked with the customer directly on how the installation/training was delivered.

### Did you join us for our live panel discussion on pathogen detection in food safety on the July 27th?

If you were able to attend our discussion, we are extremely grateful for your time and for any questions you may have posed to our panel. If you were not able to attend, do not worry as you can catch up on-demand by clicking on the link below.

[VIEW ON-DEMAND DISCUSSION](#)

We welcome any feedback you may have, so do please email us at [solus.info@perkinelmer.com](mailto:solus.info@perkinelmer.com) with any recommendations you have...

1. What topic do you think required more discussion?
2. What did you enjoy?
3. Did you have any unanswered questions that you would like answered now?

## News



From last to first, find out how PerkinElmer helps keep the #INDY500 races fast, furious, and (fuel) fair.

That is where PerkinElmer comes into play. The official analytical instrumentation and fuel certification sponsor for the INDYCAR races since the late 60's, PerkinElmer's Mobile Fuel Analysis Team works all 17 INDYCAR races to analyze fuel samples. The current equipment includes a PerkinElmer Clarus® 580 GC (gas chromatography) system with a thermal conductivity detector (TCD) that is part of a mobile lab set up in the back of an INDYCAR semi- tractor trailer.

[LEARN MORE](#)

## New Product Launch

### Solus *Listeria Monocytogenes*



PerkinElmer are extremely proud to announce that we are launching a new pathogen detection assay! Please allow us to introduce Solus *Listeria monocytogenes* for the specific detection of *L. monocytogenes* in foods and environmental samples.

[LEARN MORE](#)

## Surface Testing for SARS-COV-2 Detection



PerkinElmer's new surface testing solutions allow labs throughout the food industry to test environmental surface swab samples for the 2019 coronavirus. PerkinElmer's system brings highly sensitive and specific testing to environmental testing ensuring food companies maintain a strong sanitation and disinfectant program.

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## What else is going on?

PerkinElmer is working on a brand-new project...

As you may know, more and more women are rising to highest levels of management/ leadership within the food science related disciplines. As the percentage of women in our industry continues to grow, we thought it would be great time to initiate "Women in Food Science" which will aim to connect, support and recognise female employees across our diverse industry from research and development, to industry KOL's and everything in between.

Here at PerkinElmer, we want to develop a community that encourages woman throughout the industry to speak out about past experiences to guide woman in taking their next professional step.

### Want to be involved?

PerkinElmer are keen to speak to woman out there who are willing to share their stories or just wanting to be an active member in the community. If you have any questions or just want to voice your interest, please get in contact by emailing [solus.info@perkinelmer.com](mailto:solus.info@perkinelmer.com) or [sandra.evans@perkinelmer.com](mailto:sandra.evans@perkinelmer.com).

## TECHNICAL TIP: SWABBING ENVIRONMENTAL SURFACES

1. Ensure the swab/sponge is within its use-by date.
2. Check the seal/packet is intact before use. A broken seal could indicate contamination.
3. Ensure neutralizing broth is present in sufficient quantity to moisten the entire swab/sponge.
4. Select your chosen test area prior to removing the swab from its collection tube/bag. Use a pre-made template if required.
5. Remove the pre-moistened swab/sponge from its collection tube/bag, being careful not to touch any surfaces accidentally.
6. Thoroughly swab the test area using zigzag strokes horizontally, vertically, then diagonally across the square, turning the swab/sponge with each change of angle.
7. Carefully return the swab/sponge to its collection tube/bag, seal and label.
8. Store at  $5\pm 3$  °C if further processing is delayed.

[LEARN MORE](#)

## Product Portfolio



**SOLUS ONE SALMONELLA – NEXT DAY DETECTION**



**SOLUS ONE LISTERIA – NEXT DAY DETECTION**



**SOLUS SALMONELLA**



**SOLUS LISTERIA**



**SOLUS E.COLI O157**

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