NEWS | SUPPLIER

PerkinElmer offers efficient E. coli detection system to food processors

PerkinElmer, a global leader committed to innovating for a healthier world, has launched the Solus One E. coli O157 Pathogen Detection Assay for raw ground beef and raw beef trim. This system is designed for customers who receive a high volume of food sam

By **BioSpectrum Bureau** | January 28, 2021



perkinelmer-offers-efficient-e-coli-detection-system-to-food-processors

> WordPress post #11859

PerkinElmer’s Solus One E. coli O157 system features a single, 10-hour enrichment, one-step sample preparation and automated workflow to process up to 192 tests per run

PerkinElmer, a global leader committed to innovating for a healthier world, has launched the Solus One E. coli O157 Pathogen Detection Assay for raw ground beef and raw beef trim. This system is designed for customers who receive a high volume of food samples daily and need a highly sensitive, cost-effective assay. The assay is compatible with the Dynex DS2 automated reader, offering industry-leading result sample volume.

PerkinElmer’s Solus One E. coli O157 system features a single, 10-hour enrichment, one-step sample preparation and automated workflow to process up to 192 tests per run. The user-friendly instrument, kits and methods also require less training than traditional approaches for lab technicians, enabling them to “set it and forget it” for up to two hours, freeing their time to conduct other lab work such as running another automated protocol to maximize sample throughout.

Escherichia coli (E. coli) is bacteria commonly found as part of normal gut flora of humans and animals. Most are harmless; however, some strains -- including the most common E. coli O157 -- produce toxins that can cause intestinal illness especially in people in higher-risk categories such as pregnant women, immunosuppressed people and the elderly. Having robust and accurate E. coli testing capabilities enables food suppliers to take action faster if the pathogen is detected in their facilities.

“E. coli O157 is important and requires scientific expertise to provide solutions that food processors and contract labs can trust,” said Greg Sears, VP and GM of Food at PerkinElmer. “With our new high throughput offering, we can help food processors stay ahead of the constant E. coli testing cycle by streamlining their testing workflows and increasing productivity while helping to protect consumer safety in the global food chain.”

Read online: https://nuffoodsspectrum.in/news/12/16985/perkinelmer-offers-efficient-e-coli-detection-system-to-food-processors.html

© 2026 NUFFOODS Spectrum. All rights reserved.