

Blown Pack Spoilage Testing (T-Bio®)

Teagasc researchers have developed a specialist blown pack spoilage (BPS) test which uniquely detects all three species of Clostridia known to cause BPS. This test is available at Teagasc Food Research Centre, Ashtown as a service to the meat industry specifically and other food industries where Clostridia bacteria are a concern.

Background

Blown pack spoilage destroys vacuum packaged chilled meats and is caused by cold loving Clostridia. The meat pack swells like a balloon rendering the meat unfit for sale resulting in significant economic loss. Teagasc has developed a blown pack spoilage assay based on years of experience working, with Irish abattoirs, to control and reduce the problem. Teagasc was the first to identify a third Clostridia strain which causes this spoilage problem and has succeeded in developing a unique assay to detect all three species.

Competitive Advantage

- **T-Bio®** test is based on novel intellectual property generated at Teagasc and represents a trademarked service.
- It is unique in that it detects all three species of Clostridia known to cause blown pack spoilage.
- It is 100% accurate.
- Test results can be expected back in 3-4 working days.

Testing Details

This **T-Bio®** test will identify, in a short timeframe, whether a sample is contaminated with 100% accuracy, and costs €30 per sample. Results are available within 3-4 working days. Meats, meat drip and swabs of surfaces in contact with food can be tested.

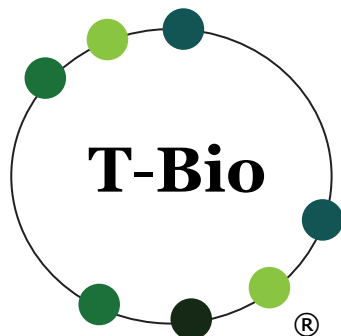


Of Interest to

The **T-Bio®** test is primarily of interest to abattoirs and meat processing plants but could be used to examine all types of foods and food contact surfaces.

Intellectual Property

Teagasc has registered the service under the Trademark **T-Bio**.



How to Proceed

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