

## News release

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### **Idaho Technology Inc. Receives AOAC-RI Validation For *E.coli* O157:H7 Test**

**SALT LAKE CITY, UT 06 October, 2009**– Idaho Technology, Inc. (ITI) has been granted Performance Tested Methods Status by the AOAC Research Institute (Certificate No. 100901) for its *E.coli* O157:H7 test used with the R.A.P.I.D.<sup>®</sup> LT Food Security System (FSS). The assay uses real-time PCR technology to identify the presence of *E.coli* O157:H7 in raw ground beef and uncooked spinach food samples.

The system marks a milestone in real-time PCR testing of foodborne pathogens as this platform enables detection of *E.coli* O157:H7 in less than one hour after only 8 hours of enrichment. The validation studies on ground beef and spinach prove that the R.A.P.I.D. LT FSS performed as well or better than traditional culture methods with faster time to result. The complete system provides the easiest end-to-end protocol for PCR-based detection methods, and the *E.coli* O157:H7 test joins the Idaho Technology *Listeria spp.* and *Salmonella spp.* assays as AOAC-RI approved.

“Our objective is to help food processors effectively test for *E.coli* O157:H7 in order to prevent illness in consumers,” said David Nielsen, ITI vice president of product development. “This new test from Idaho Technology provides easy, accurate and timely pathogen identification to enhance food companies’ productivity.”

The validation of this rapid screening tool for *E.coli* is an important development for all food manufacturers since *E.coli* O157:H7 is a major health problem and is estimated to cause infection in more than 70,000 patients a year in the United States alone. The use of an *E.coli* O157:H7 screening tool that is both rapid and accurate will

permit earlier release of products without fear of potential outbreaks or possible food recalls. The assay is intended for use by trained laboratory personnel.

### **About the R.A.P.I.D. LT FSS**

Built upon LightCycler<sup>®</sup> technology, the R.A.P.I.D. LT FSS combines rapid air thermocycling and a real-time fluorimeter to reliably identify food and environmental samples. In addition to the instrument, robust freeze-dried reagents have been designed and optimized to run on this instrument and provide precise results. Because of its sensitivity, accuracy, and high speed, it is the ideal instrument for rapid foodborne pathogen identification and represents a significant improvement over traditional microbiology tests that currently require 5 to 7 days.

### **About Idaho Technology, Inc.**

Idaho Technology, Inc., based in Salt Lake City, Utah, is the originator of rapid DNA analysis with applications including DNA amplification, real-time PCR and mutation discovery. ITI's systems include biothreat detection systems (R.A.P.I.D.<sup>®</sup> and RAZOR<sup>™</sup> systems), a biomedical research system for gene quantification and mutation scanning (LightScanner<sup>®</sup> system), and a food protection system (R.A.P.I.D.<sup>®</sup> LT). Founded in 1990, ITI is a privately held company focused on worldwide applications in the defense, research, industrial and food testing markets. For more information, please visit <http://www.idahotech.com>.

### **About AOAC International**

AOAC International is a not-for-profit scientific association committed to worldwide confidence in analytical results. For more information, please visit <http://www.aoac.org/>.

Source: Idaho Technology, Inc.

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