BAX® SalQuant™
for the Poultry Industry
Generating
Actionable Data

What happens when a sample tests positive for *Salmonella*?

How actionable is presence/absence?

What if you could know the load of *Salmonella* in a positive sample within the same shift or day?

---

**Quantification throughout Poultry Production Chain**

**Primary Product** 8-10h → **Process Controls** 6h → **Final Products**

- **Primary Product**: Boot Swab
- **Process Controls**: Pre-Scald, Rehang, Evisceration, Pre-Chill, Post-Chill
- **Final Products**: Whole Carcass, Parts, Ground

---

- **8-10h Process Controls**:
  - Pre-Scald
  - Rehang
  - Evisceration
  - Pre-Chill
  - Post-Chill

- **6-8h Final Products**:
  - Whole Carcass
  - Parts
  - Ground
• Utilizing BAX® Real-Time *Salmonella* assay.

• Shortened enrichment time and time-to-results:
  - On-Farm Samples: 8-10h
  - Processing Rinsates: 6h
  - Final Products: 6-8h

• Rapid, data driven decision making for slaughter order, intervention efficacies, corrective actions, line speed increases, vaccination efficacy, water contamination, and more.

• Alternative to MPN: increased accuracy, wider enumerable range.

• Industry-driven matrices: boot swabs, ceca, whole carcass and parts rinsates, ground chicken and turkey.

• Enumerate anywhere from flock to final product.