

NEW N-LIGHT[™] ENVIRONMENTAL SCREENING EMPOWERING PRODUCTION TO EMBRACE FOOD SAFETY AT THE LINE 24/7

Reimagine your approach to food safety Fast, flexible and mobile for wherever you need it

Easy and safe to use, tamper-proof and accessible **for anyone** Affordable, accurate and highfrequency testing whenever needed

Managing your food safety risks for L.monocytogenes, Listeria spp., Salmonella, E.coli and ATP



RAPID Reliable results in 24 hours

SAFE Closed system for lab-free screening



COST-EFFECTIVE Affordable high frequency testing



"Thanks to NEMIS, we have continuously improved our environmental monitoring and are looking forward to future projects."

Reto Benz, Quality manager, Bianchi









N-LIGHT™ LISTERIA MONOCYTOGENES

Qualitative test method for rapid detection of the foodborne bacterial pathogen *Listeria monocytogenes* in food processing areas and equipment. Final test results are available 24h after sampling.



N-LIGHT™ SALMONELLA RISK

Qualitative test method for rapid evaluation of the contamination risk for the foodborne bacterial pathogen *Salmonella* in food processing areas and equipment. Final test results are available 24h after sampling.



N-LIGHT™ E.COLI

Qualitative test method for rapid detection of the bacterial hygiene indicator *Escherichia coli* in food processing areas and equipment. Final test results are available 16 h after sampling.



BENCH TOP LUMINOMETER (BTL1)

Compact and versatile, our state-ofthe-art luminometer can be used for the entire N-Light[™] portfolio and is suitable both for use in the field and back in the lab. RLU-readout in just 10 seconds!



The digital dry block heater for 24 N-Light[™] tubes incubates only the sample while protecting the tablets contained in the cap. Easy-to-use with minimal maintenance, also available for 48 tubes.