



SCAN test

for the detection of antibiotics



WAGENINGEN
UNIVERSITY & RESEARCH

Fast and sensitive screening test for the detection of antibiotics

Antibiotics are used in animal husbandry for the treatment and prevention of animal disease. To avoid undesired residues of these substances in edible tissues, Maximum Residue Limits (MRLs) have been established in the European Union. Products for sale in or exported to the EU have to fulfil these requirements. Fast, cost-efficient and effective monitoring is an important tool to ensure product reliability.



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SCAN test

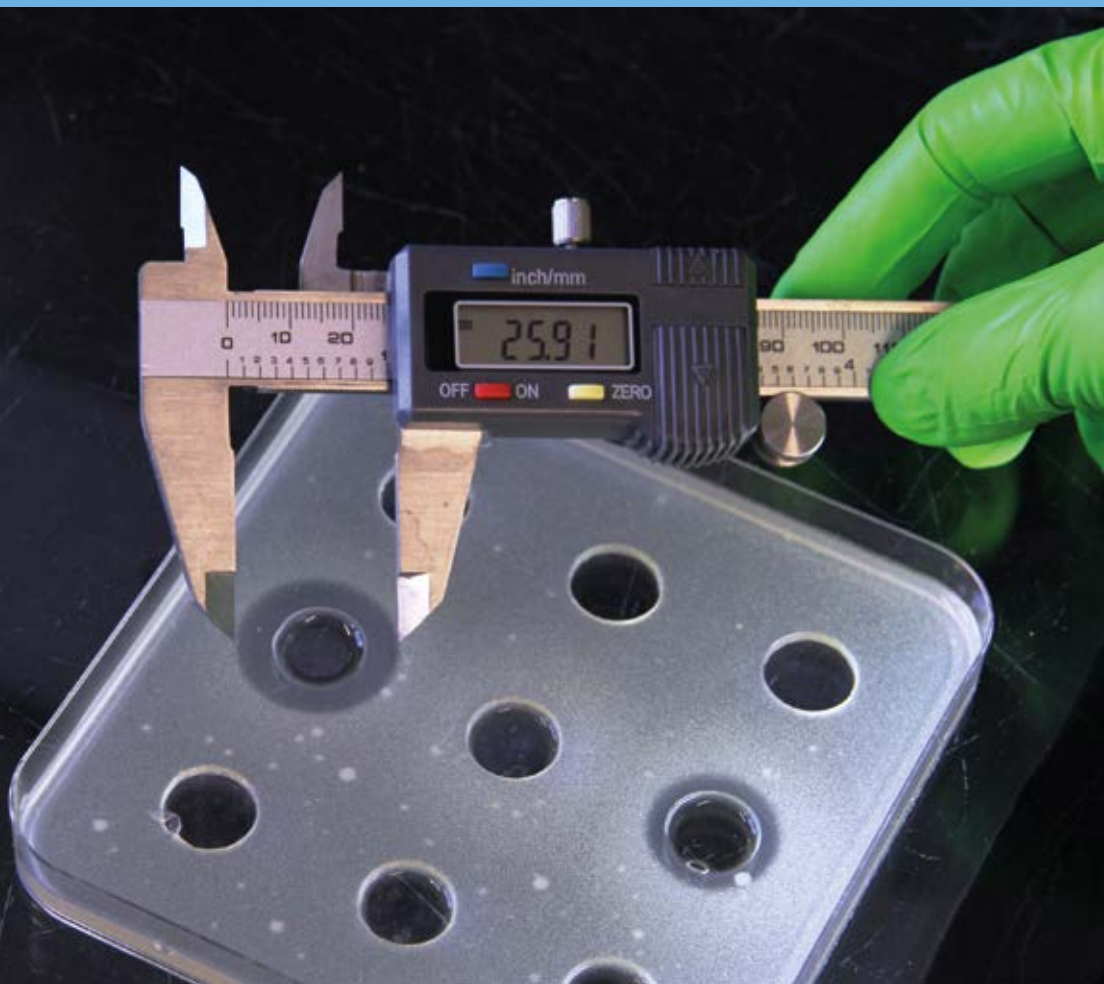
For this purpose Wageningen University & Research developed the S**CR**eening **AN**Tibiotics (SCAN) tests, microbiological screening methods for the detection of antibiotic residues in fresh meat (poultry, pig, bovine), fish, milk and eggs. The full method comprises five individual test plates that can be prepared in-house. With these plates all major antibiotic classes (tetracyclines, quinolones, sulphonamides, aminoglycosides and macrolides/ β -lactams) can be detected.

Fast & reliable

The SCAN tests are based on direct application of meat or fish extract or homogenized egg or milk onto a growth medium seeded with a sensitive test bacterium. After overnight incubation, the presence of antibiotic residues is observed by growth inhibition zones around the sample holes. An animation on the use of the SCAN tests can be found online (search for antibiotic scan test). The SCAN tests are validated according to EU-guideline 2002/657/EC and show detection limits at or below the EU MRLs.



The SCAN tests are recommended by the Association of Dutch Poultry Processing Industries for their self-control program on antibiotic residues. Yearly approximately 25,000 chicken breasts are routinely screened with the Poultry SCAN tests.





SCAN test

- Detection of antibiotics in poultry, meat, fish, milk and eggs
- Fast (results after overnight incubation)
- Reliable
- Sensitive
- On site application
- Inexpensive



'For safe and reliable food'



To explore
the potential
of nature to
improve the
quality of life

Contact us

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