

## 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.

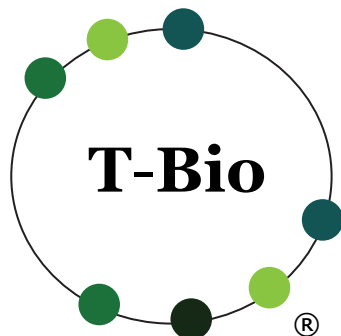


### Of Interest to

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

#### For further information contact:

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