



Norovirus and Hepatitis A virus together account for millions of cases of foodborne illness each year. Potentially introduced by food handlers, water, and other environmental factors, the highly contagious viruses are difficult to eliminate on the surfaces of minimally processed foods that are often consumed raw. With many factors that may be challenging or outside of your control, understanding your process is key to managing this risk.

## **How Eurofins Can Help**

Our team of experts provides testing for Norovirus and Hepatitis A to strengthen your surveillance program and aid in investigations. Eurofins Microbiology Laboratories utilize a custom, ISO-compliant VIRSeek Solution designed to amplify and detect the RNA of Norovirus genogroups I, Norovirus genogroups II, and Hepatitis A virus in real-time.

## **Understand Your Process and Protect Your Product**

- Determine baseline/normal occurrence of Hepatitis A and/or Norovirus in your processing environment
- Identify when a risk increases
- Perform root cause analysis for a known incident
- Evaluate high-risk suppliers and products

## **ISO Validated Matrices**

- Soft fruits
- Leaf, stem and bulb vegetables
- Bottled water
- Bivalve molluscan shellfish
- Food surfaces
- Processing surfaces