



BIOMÉRIEUX

# GAME CHANGING APPROACHES TO IMPROVE FOOD SAFETY AND QUALITY

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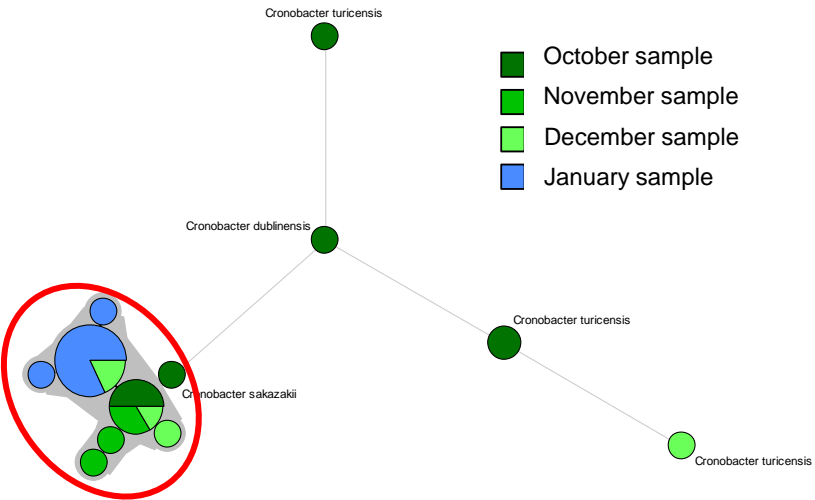
PIONEERING DIAGNOSTICS

# HOW TO BETTER ANTICIPATE RISK?

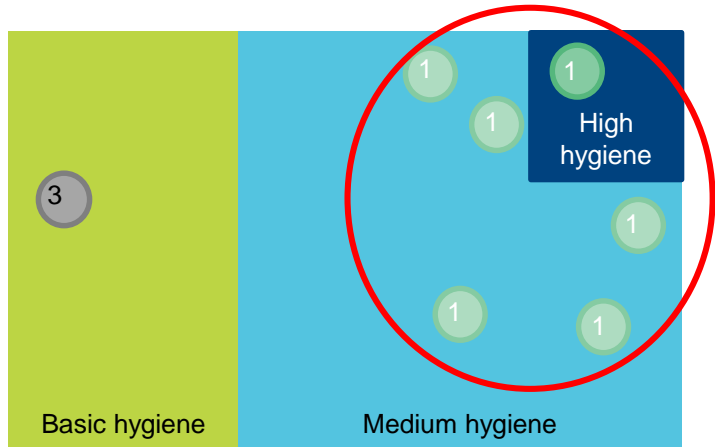


# REAL LIFE EXAMPLE: CRONOBACTER IN PIF

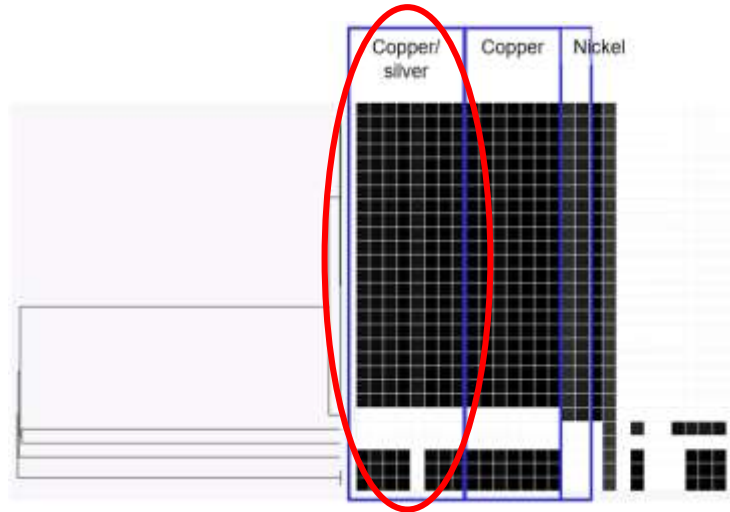
## WHAT?



## WHERE?

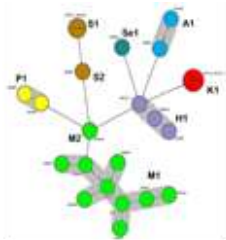


## WHY?



# MOLECULAR TOOLS: NEW INSIGHTS

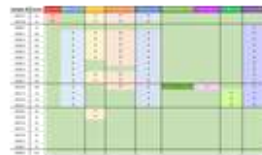
## WHOLE GENOME SEQUENCING



Is it the same issue or is it something new?  
(Relationships)



Where does it come from and how does it spread?  
(Transmission)



Why is it persistent?  
(Resistance)

## METAGENOMICS



What is my product actual microbiome?  
(metagenomics)



Which ones cause product spoilage?  
(data science)



Can I screen them?  
(custom PCR test)

# EXAMPLE 2: SPOILAGE IN BEVERAGE



## PROBLEM

- Natural ingredients
- Spoilage susceptibility
- Limited shelf life
- Limitaion of traditional methods

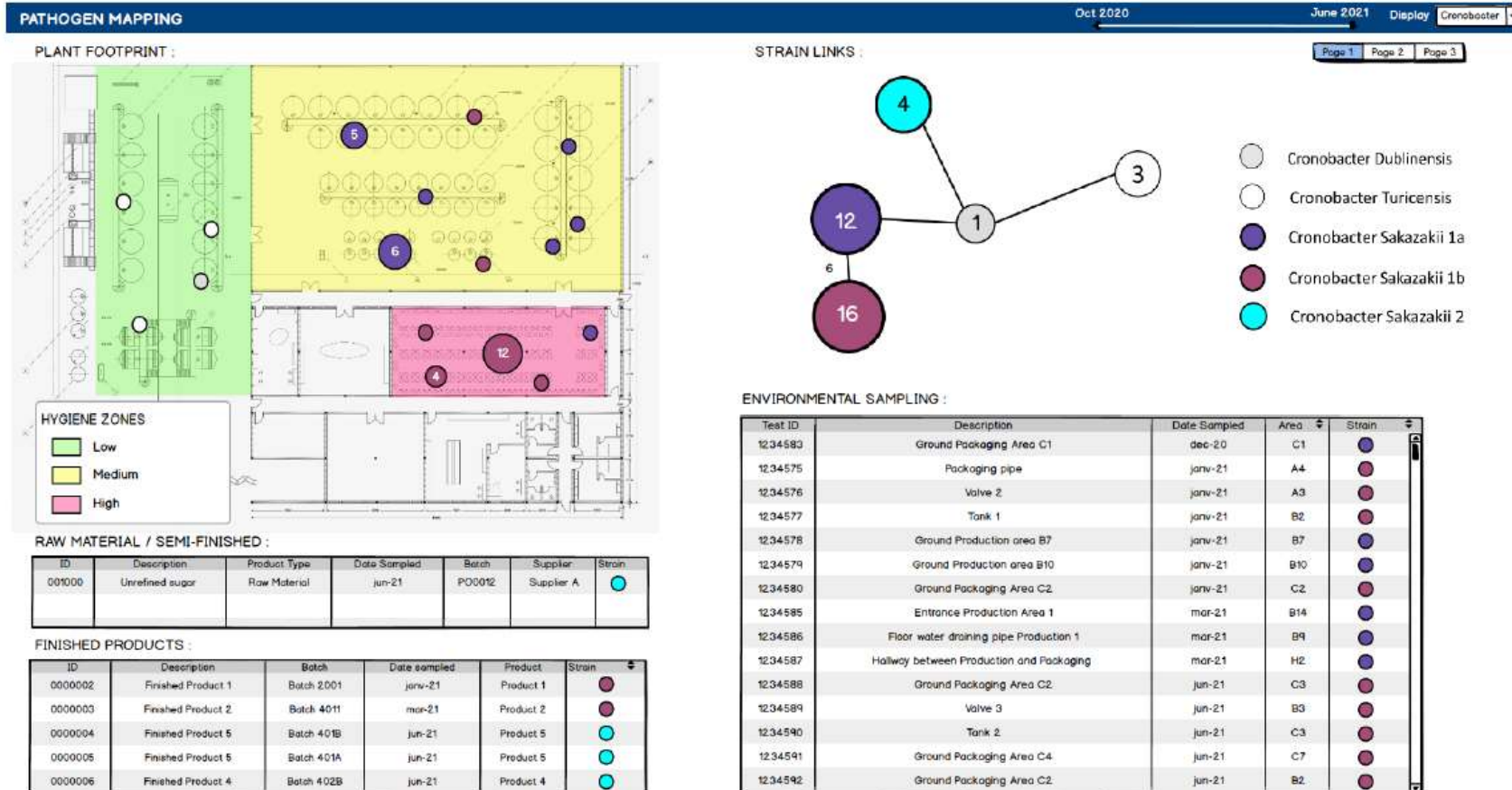
## METHOD

- Metagenomics

## SOLUTION & OUTCOME

- **Custom multiplex PCR assay**
- **Targets only relevant to spoilers**
- **Scrap reduction**
- **Shelf life extension**

# DIGITAL TOOLS: FROM INSIGHT TO ACTION



# DATA SCIENCE TOOLS: CONNECTING THE DOTS

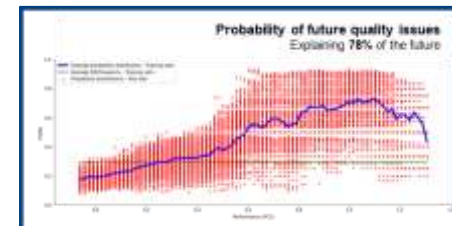


What issue / challenge are we trying to solve?

*Framing the question*

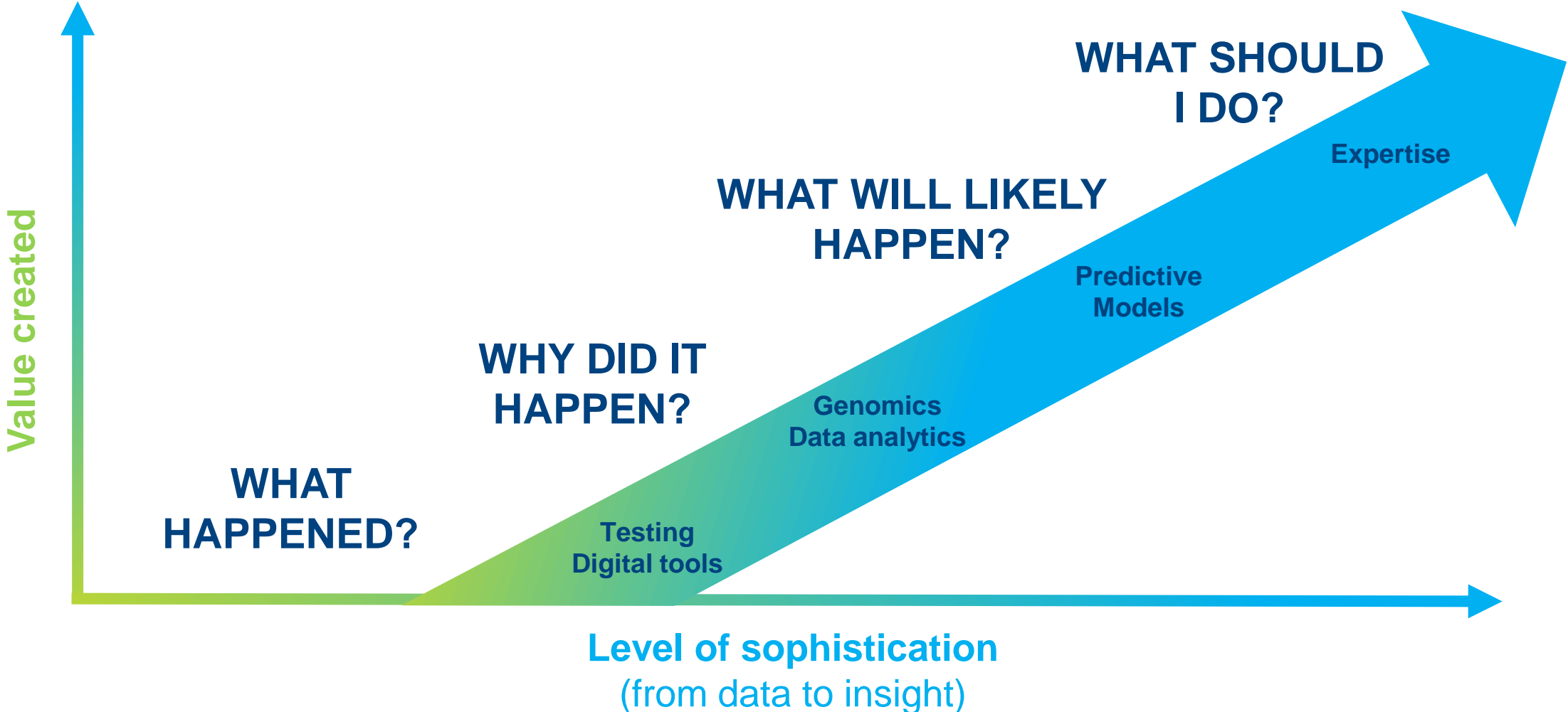


*Data Collection & validation, Analysis & modeling*



*Predictive data model*

# CONCLUSION: FROM DATA TO ACTIONNABLE INSIGHTS







PIONEERING DIAGNOSTICS