



Young's Seafood Limited improves productivity with VIDAS®

Context

Young's Seafood Limited, the UK's number one fish and seafood business, implemented VIDAS®, an automated food pathogen detection system.



Objectives and Action

Young's imports a large amount of raw material to produce Ready-To-Eat seafood that needs to be used rapidly to make the best possible product, avoid storage, and keep costs down.

The UK Team from bioMérieux met with Jessica to evaluate the system in 2007. VIDAS® was integrated within their systems in late 2007, helping the detection of *Listeria monocytogenes*, *Listeria* spp and *Salmonella*. In 2009, a new version of VIDAS® was installed to take on increased workloads. VIDAS® LPT Next Day Solution was added in 2014 to allow results in 3 days. Across all versions of the systems, the objectives were: Optimize workflow and ensure a rapid detection to release Ready-To-Eat seafood products in a timely and validated manner.

Key Results

Despite increased demand for testing, VIDAS® adaptability allowed Young's to upgrade and cope with workload, whilst getting the latest technologies to speed up results. Combined systems VIDAS® LDUO & VIDAS® LPT are the perfect match for Young's to deliver timely validated results and ensure consumers' safety for their line of Ready-To-Eat seafood. UK's number one fish and seafood business relies on VIDAS®.

“ The VIDAS platform delivers timely results that makes sure all of my Ready-To-Eat seafood material is released on time. Food safety is our key priority, and the AFNOR validations carried out on each VIDAS method give confidence in the results. The service we receive is very good and we can always rely on consistently high quality products from bioMérieux. ”

Jessica Taylor, *Laboratory Manager*
Young's Seafood Limited