



ALLIANCE™

<https://www.globalseafood.org>**Responsible
Seafood**
ADVOCATEHealth &
Welfare

Rapid Norovirus detection kit for oysters hits the UK market

28 June 2024

By Responsible Seafood Advocate

Detection kit promises rapid, accurate testing for Norovirus in oysters to enhance food safety and mitigate risks for shellfish farmers

Primerdesign, a company that makes and sells real-time PCR kits and reagents, has released **the genesig® Easy_oys Detection Kit** (<https://www.primerdesign.co.uk/products/qpcr/norovirus-gi-gii-for-oysters/>), for detecting Norovirus in oysters. This kit uses quantitative PCR (qPCR) to quickly and accurately find GI and GII Norovirus in oyster tissue. It's easy to use and affordable, allowing it to be used directly at the site of oyster production to identify contamination sources. This helps lower public health risks and prevents the closure of shellfish farms.

“Many farmers are under pressure to test for Norovirus to prevent an outbreak and risk consequent closure,” said Dr. Stephanie Anderson, product manager at Primerdesign. “However, the lack of approved commercially available tests currently available in the UK and limited accredited testing facilities often results in delays, presenting a significant challenge to the industry.”

The highly sensitive kit can detect both GI and GII Norovirus down to 500 copies per gram, making it a reliable tool for identifying oysters with high infection risk. It includes all the necessary reagents for



Primerdesign, a company that makes and sells real-time PCR kits and reagents, has released the genesig® Easy_oys Detection Kit for detecting Norovirus in oysters. Photo credit: Primerdesign.

viral testing according to ISO 15216 guidelines and does not require prior lab experience. The testing process uses the exisgMag extraction kit, genesig Easy_oys Norovirus kit, and the genesig q16 instrument, providing results within four hours. Developed with oyster farmers and the Shellfish Association of Great Britain, this kit is easy to use and helps quickly assess food safety, ensuring the quality of the oysters.

“The workflow offers a rapid, specific and user-friendly virus monitoring system that delivers results in just a matter of hours on-site, providing the industry a vital tool to safeguard oyster quality from farm to plate,” said Anderson.



A comprehensive solution for the wild seafood supply chain.

- ✓ Crew rights
- ✓ Food safety
- ✓ Environmental responsibility

Best Seafood Practices

LEARN MORE >

[\(https://bspcertification.org/\)](https://bspcertification.org/)

Read more here (<https://www.primerdesign.co.uk/products/qpcr/norovirus-gi-gii-for-oysters/>).

@GSA_Advocate (https://twitter.com/GSA_Advocate)

Author



RESPONSIBLE SEAFOOD ADVOCATE

editor@globalseafood.org (<mailto:editor@globalseafood.org>)

Copyright © 2024 Global Seafood Alliance

All rights reserved.