The tests are not intended for direct testing of faecal specimens. The Oxoid DrySpot E. coli Serocheck kit which detects the presence of any of the 6 serogroups named above. The Oxoid DrySpot E. coli Seroscreen kit is a single test card. Six Serocheck kits are available, one for each non-O157 serotype – O26, O91, O103, O111, O128 and O145. These are among the serotypes most commonly associated with Verocytotoxin producers. However, a number of non-O157 serotypes have been shown to produce Verocytotoxin.

Infection with Verocytotoxin (VT)-producing strains is associated with a range of symptoms from non-bloody diarrhoea, fever and vomiting, to cases of Haemorrhagic Colitis (HC) and Haemolytic Uraemic Syndrome (HUS). Transmission of these organisms may produce Verocytotoxin. Serotype O157 is the most significant in human foods. The major foods implicated in outbreaks include cheese and other dairy products. A0157 and Shiga toxin positive E. coli (STEC) are major foodborne pathogens.  

Transmission of these organisms is most commonly through contaminated foodstuffs. Infection with Verocytotoxin (VT)-producing strains is associated with a range of symptoms from non-bloody diarrhoea, fever and vomiting, to cases of Haemorrhagic Colitis (HC) and Haemolytic Uraemic Syndrome (HUS). Transmission of these organisms occurs primarily through the consumption of contaminated foods. The major foods implicated in outbreaks include cheese and other dairy products. A0157 and Shiga toxin positive E. coli (STEC) are major foodborne pathogens.

Introduction

1. INTRODUCTION

Enterohaemorrhagic Escherichia coli belong to a number of O antigen serotypes. Serotype O157 is the most significant in human disease.143,144 and these strains are often Verocytotoxin producers. However, a number of non-O157 serotypes have been shown to produce Verocytotoxin.

Infection with Verocytotoxin (VT)-producing strains is associated with a range of symptoms from non-bloody diarrhoea, fever and vomiting, to cases of Haemorrhagic Colitis (HC) and Haemolytic Uraemic Syndrome (HUS). Transmission of these organisms occurs primarily through the consumption of contaminated foods. The major foods implicated in outbreaks include cheese and other dairy products. A0157 and Shiga toxin positive E. coli (STEC) are major foodborne pathogens.  

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then biochemical tests should be performed to confirm that the organism is an E. coli strain.

E. coli Serocheck/Seroscreen latex tests do not confirm the isolate as a toxin-producing strain. Other serogroups not detected by these kits have been found to produce Verocytotoxin.

14. PERFORMANCE CHARACTERISTICS

The reagents in the Oxoid DrySpot E. coli Serocheck and Seroscreen kits have been tested for cross-reactivity against a panel of organisms listed below. No cross-reactivity was observed with any of the organisms.

E. coli O1
E. coli O2
E. coli O12
Citrobacter freundii
E. coli O14
Escherichia blattae
E. coli O18
Escherichia fergusonii
E. coli O22
Escherichia fermanii
E. coli O48
Enterobacter cloacae
E. coli O62
Klebsiella pneumoniae
E. coli O74
Klebsiella claccae
E. coli O113
Plesiomonas shigelloides
E. coli O115
Proteus mirabilis
E. coli O116
Providencia spp.
E. coli O118
Pseudomonas aeruginosa
E. coli O125
Pseudomonas fluorescens
E. coli O127
Salmonella spp.
E. coli O129
Shigella boydi
E. coli O135
Shigella dysenteriae
E. coli O157
Shigella flexneri
E. coli O158
Shigella sonnei
E. coli O160
Yersinia enterocolitica
E. coli O166

A clinical trial of the Serocheck and Seroscreen kits was carried out at the UK National Reference Laboratory for Enterobacteriaceae, each isolate tested was confirmed by serology. The following results were obtained.

15. REFERENCES


Symbol Legend

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