



# Noroviruses and hepatitis A in food

Food hygiene is our mission. AGROLAB offers reliable detection of noroviruses and hepatitis A viruses in food using state-of-the-art analytical methods such as RT-PCR. Protect your products and consumers with our expertise!

## Precise diagnostics for maximum safety

Noroviruses and hepatitis A virus are among the most common RNA viruses that can be transmitted through food. Both viruses are characterised by high infectivity and environmental resistance and pose a significant threat to food safety. Consumption of contaminated food, especially raw or undercooked products such as fresh or frozen fruits and vegetables, is a major source of infection. Frozen berries in particular have been implicated in several outbreaks of norovirus and hepatitis A in recent years. Reliable diagnostic methods are therefore essential to prevent outbreaks and ensure food safety throughout the supply chain.

## Noroviruses:

### The main cause of acute gastroenteritis

Noroviruses are the most common cause of acute gastroenteritis worldwide, accounting for about 18% of cases each year and causing more than 200,000 deaths worldwide. Noroviruses are extremely resistant: they can survive on surfaces for several weeks and can also survive in frozen foods for a long time.

## Hepatitis A virus:

### an underestimated threat to food safety

Hepatitis A virus (HAV) causes inflammation of the liver (hepatitis) and is also transmitted through contaminated food. As with noroviruses, faecal-oral



## Your plus:



### state-of-the-art analytical methods

Our laboratory AGROLAB Polska carries out accredited detection of noroviruses and hepatitis A using the latest RT-PCR method in fruit and vegetables.



### Personal and competent support

- Laboratory customer service offers individual support for order and product inquiries.
- Expertise in food and feed analysis to address complex issues and special requests.



### ALOORA - The AGROLAB customer port

- Our free digital service for you
- Individual and secure export of results
- Password-protected online access to your order confirmations, test reports (also as preliminary findings) and invoices
- Data archive for all order-related documents
- You keep track of everything and can access it at any time

transmission via infected food, water or direct contact with sick people is the main route of infection. Raw or undercooked fruit and vegetables are also a common route of transmission for HAV.

### RT-PCR: Precision technology for detection viral contamination

Reverse transcriptase PCR (RT-PCR) is the preferred method for detecting norovirus and hepatitis A virus in food. Both viruses have RNA genomes that can be transcribed

into DNA using RT-PCR and then amplified to detect even the smallest amounts of viral RNA. RT-PCR offers high sensitivity and specificity, making it the ideal technique for detecting these viruses in food. In particular, RT-PCR allows accurate analysis of frozen berries, which can remain infectious despite long storage. Because of its ability to detect viruses even in raw and processed foods, RT-PCR is an indispensable tool for identifying food contamination and preventing outbreaks at an early stage.



All information without guarantee. This document was prepared by AGROLAB GROUP with the utmost care. However, we assume no liability.



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