

## DNAFOIL – 30 MINUTES TEST TO DETECT UNDECLARED INGREDIENTS AND CONTAMINATIONS IN FOOD



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### **Problem – Challenge**

*To be safe for consumption, food needs to be free from pathogen contaminants. In addition, many consumers want to be able to detect and avoid specific foods such as for example peanuts, pork or horse meat. DNA testing is possible but currently takes up to 7 days and can only be done in a laboratory setting. Food is however produced and consumed much faster, often in only about 2 days. The resulting gap constitutes a big risk for food companies who often have to resort to expensive and image-damaging food recalls.*

### **Solution**

*Researchers at the University of Geneva have invented a DNA-reacting, color-changing ink that can be used to detect specific DNA bar codes with the naked eye, outside a laboratory setting. SwissDeCode, a spin-off company from the University of Geneva, has developed a point-of-need test kit that allows food factory staff to screen raw materials and finished products for undeclared ingredients and contaminations in 30 minutes. SwissDeCode has won a MassChallenge Accelerator Gold prize in November 2016 and has started commercializing its first kit for meat detection in early 2017.*

SwissDeCode

