

The innovative proposition

to attract investors and buyers

1. Name of innovation

**ACCELERATED DEFINITION OF BACILLARY AGENTS
OF FOOD POISONING AND FOOD SPOILAGE**

2. Intellectual Property

Select the appropriate position, put the mark «+». Write relevant information.

- Patented Innovation countries: Ukraine
- Filed for a patent countries: _____
- License agreement or Exclusive rights. Exclusive rights
- Other (specify) _____

3. Type of innovation

Select the icon by replacing from "-" to "+"

-	Product
-	Technology

+	Result of R&D
-	Other (discussed separately)

4. Areas of innovation

Select one or more applications innovation by replacing from "-" to "+" .

-	Automobiles, transport and logistics
+	Agriculture and food technology
-	Aerial and space technology
+	Biochemical technology
-	Building
-	Military Industrial and Safety
-	Energy and Energy Saving
-	IT-technology, ICT industry and services
-	Light industry
-	Marine industry and services
+	Environment
-	Nano- and Micro Technology
-	New materials
+	Medicine and Health
-	Creative industry
-	Tourism and cultural heritage
-	Other. (Please specify below the scope)

5. Novelty

What does innovation superior (in digits or qualitatively) already existing? (The answer should be clear and concise - three main arguments in support of the use of promising innovations in domestic and/or foreign markets)

Hygienic safety of food products and food raw materials, and issues of environmental safety are of primary importance for agro-industrial enterprises, therefore, the accelerated identification of pathogens causing food poisoning and food spoilage is extremely topical. The development can be used in the food industry, biology, molecular biology, medicine, microbiology in laboratories staffed with appropriate equipment and qualified personnel.

The methodology for determining bacillary pathogens of food poisoning and food spoilage is based on polymerase chain reaction (PCR). Molecular genetic diagnostics in chosen conditions and with pairs of primers allows to accelerate the process 2-3 times compared to the known methods of phenotypic diagnosis of regulated bacilli due to the detection of specific genes that determine entero- and emetic toxicity at the same time. Due to the detection of regulated microorganisms, in particular *B. cereus*, as well as bacilli that cause food damage (*P. polymyxa*, *P. macerans*), it is possible to evaluate complex bacillary contaminants according to the developed schemes for different product groups. The proposed approach and methodology allow to accurately and quickly identify potentially hazardous objects with contaminants of microbial contaminants, which is important for defining the safety of food and food raw materials and environmental safety, as well as monitoring the quality of food systems.

Two applications for the invention and four applications for the utility model were submitted for development. Received 1 patent for utility model.

For all modern food enterprises which have laboratories, for the regional veterinary inspectorates to control safety and quality in order to preserve and improve the health of country's population.

The schemes of sanitary-hygienic research with precise detection of regulated bacillary microorganisms using molecular-genetic diagnostics for different groups of products are already elaborated.

6. Stage of Innovation

What is innovation's stage of development? Select the icon by replacing from "-" to "+"

+	The concept, proof of concept
-	The prototype, which tested and available for demonstration
-	The technologies for small-scale production
-	The technology is ready for industrial application
-	Commercialized

7. The presentation innovations

Select one or more forms by replacing badge from «-» to «+»

-	The demonstration model
+	Multimedia presentation
-	Report

8. Information about the participants, which apply innovation

	<i>If innovation is filed away</i>
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