

The breakthrough in food safety and quality testing

ALDEN

Fast. Simple. Smart.



Fact Sheet | Last Updated August 2024

Alden, a multinational, Kansas City-based biotechnology company, delivers a robust, all-in-one platform for true end-to-end microbe testing including:

New Era of Science

With only a small sample, Alden's novel suspended simultaneous sandwich assay (SSSA) reduces turnaround while eliminating wash steps, amplification, and other cumbersome procedures. This proprietary process reduces the risk of error and accelerates testing, enabling faster product clearance and reducing delays throughout your supply chain.

Embedded Hardware

Alden's diagnostic device is your gateway to read QR codes, connect sample IDs, determine settings, conduct analysis, and algorithmically process raw data - all performed in less than 6 seconds per sample. By streamlining the sample process, the platform reduces manual intervention, enhancing operational efficiency and minimizing production interruptions.

Intelligent Software

Alden software interprets data autonomously, delivers qualitative and quantitative results, tracks the chain of custody, and aggregates data in real time. With instant access to real-time data through informative interfaces, you can streamline regulatory compliance and make informed decisions that reduce operational risks.

KEY FEATURES

Fast:

Laboratory grade diagnostic results delivered in hours instead of days.

Simple:

Four-step workflow, intuitive software, and digital results.

Smart:

Real-time data aggregation with integrated software interfaces for advanced operational reporting and data visualization.

Certifications

Our revolutionary technologies are certified by the Association of Official Analytical Collaboration (AOAC), validated by MRI Global, and supported through grants from the United States Department of Agriculture (USDA) National Institute of Food and Agriculture (NIFA).

The AOAC Research Institute *Performance Tested Methods*SM (PTM) Program recently certified Alden's S1 for *E. coli* O157 testing method for *E. coli* O157 (including H7) detection in ground beef (375 g and 25 g) and beef trim (375 g) (PTM #042401). Comparing the SSSA approach to the USDA/FSIS Microbiology Laboratory Guidebook (5C.03) and the ISO Technical Standard 13136:2012 PCR reference methods, the PTM program found "no statistically significant difference from the reference methods."



Industry note

Food recalls, outbreaks, and damage derivatives resulting from pathogens like *E. coli*, listeria, and salmonella cost \$7 billion per year. Roughly 75 percent of food and ingredient companies do not have the resources to conduct on-site food safety pathogen testing. And slow turnaround times of 3-7 days can significantly disrupt business operations and pose a risk to product health. Compared to legacy testing methods, Alden delivers results in hours instead of days, accelerates turnaround time by 50 percent, and empowers businesses to ensure operational continuity, maintain product safety, and comply with regulatory standards.

Elijah Sharpe, Founder & Chief Executive Officer



Elijah Sharpe is actively engaged in the invention, design, development, and commercialization of Alden's innovative and modern technologies. After completing research fellowships at NASA and General Electric, he began leading the development of USDA, NSF, and DoD-funded nanotechnologies, biosensors, diagnostic devices, and embedded systems – which set him on the path to co-founding Alden in 2016. He was recognized in 2021 by The Kansas City Business Journal as one of 10 rising stars under age 25 who are driving the future of innovation (KC Inno Under 25).

For information and interview requests, contact Jill Jensen Chadwick at (913) 223-3974 or media@alden.tech.