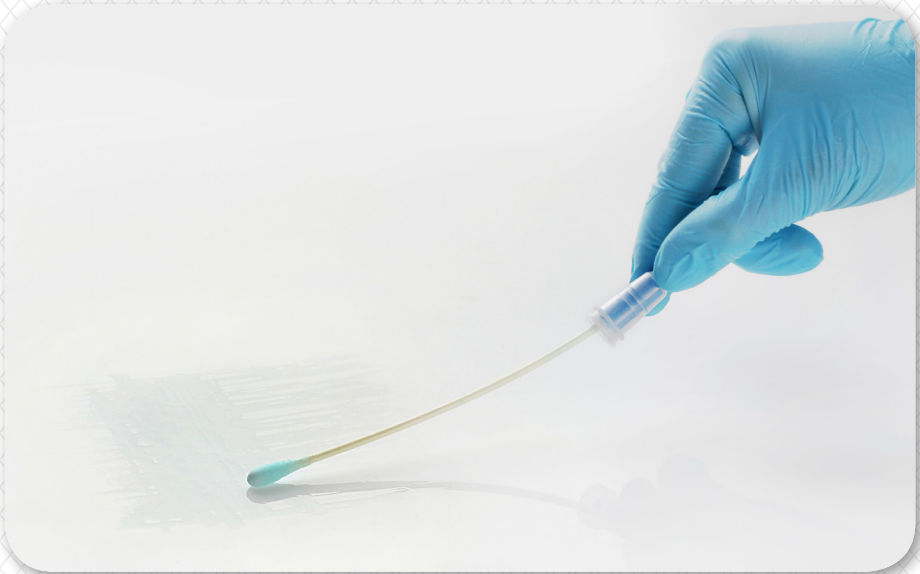


Allergen & Meat Species **FlowThrough™** testing



Assessing the effectiveness of cleaning (Pass/Fail)
Qualitative tests for the detection of food allergens and
meat species on environmental surfaces

The latest Food Safety standards are proving more challenging

• Food fraud • TACCP • Vulnerability Assessments • Food Allergens



How do you mitigate the risk of contamination occurring in the supply chain & production and then label foods accordingly?

All food producers must do everything possible to avoid cross contamination. They must have documented risk assessment systems to identify routes of contamination and controls to mitigate risks from food allergen / species contamination. The emphasis is on prevention. Only after all options have been explored can labelling statements be considered. Cleaning is the principal intervention most food producers will use to

segregate and/or protect a product from unwanted allergens/meat species. Documented cleaning procedures must have been validated to ensure they will minimise cross contamination. There are many codes of practice which determine how this should be done and all advocate some validation testing. Equally, they require testing to verify that cleaning has worked each time it is performed.

Introducing better tests for
ALLERGENS & MEAT SPECIES

Improve your cleaning validation and verification with **Bio-Check**



Once 'visibly clean', how clean is 'clean'?

Onsite tests with sufficient sensitivity are needed to detect those residues of allergens and meat species which have been risk assessed. For food allergens, clinical research is now establishing the lowest levels that can trigger allergic reactions. Threshold doses have started to become established for some allergens e.g. by VITAL 2.0. Efforts should be made to reduce cross-contamination in foods to at least below those levels. Similarly, proposals are being considered to control undeclared meat content; where it is between 0.1% and 1% w/w corrective actions are needed.

Bio-Check has combined advances in biotechnology with its' specialist analytical expertise to develop an improved range of specific onsite tests, called **FlowThrough™**. They address the current key demands for ease of sampling, high sensitivity with speed and ease of use to verify that allergen/meat species controls are working.

*The right tools
for the right job*

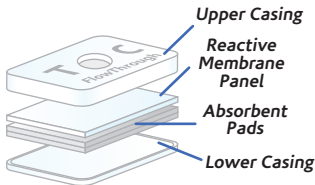
Why FlowThrough™?



- quicker than other tests
- fewer steps and easier to perform
- easier to read and understand the result

The quickest way to reliable decisions

Easy to use



Fast



Easy to read



The sensitivity of the tests is ideal for assessing the effectiveness of cleaning by environmental swabbing, but should always be validated. The tests do not 'overload' should high levels of contamination be detected.

All this adds up to stricter process controls to minimise the potential for cross-contamination. This enhances brand reputation, raising consumer confidence and trust in labelling information.

How would you use FlowThrough™?

FlowThrough™ tests take a few minutes to perform and are inexpensive; they can be used almost anywhere and by your non-technical staff.



USE FLOWTHROUGH™ TO ASSESS YOUR PROCESS CONTROLS

Storage
& physical
segregation

Use of
equipment &
utensils

Cleaning
down
procedures

Staff
handling
procedures

Contact Bio-Check for the current tests available

FAST, SIMPLE, EASY TO READ



Swab

Using a consistent technique swab the selected area



Snap

Holding the Swab Device (SD), push the bulb back and forth, until it snaps twice



Extract

Firmly squeeze bulb to release the colour reagent through the swab tip into SD tube, release pressure & repeat 3 more times



Squeeze

Squeeze the bulb to empty the liquid onto the test area through the swab tip



Read

Not Detected



Detected



Read the test once the liquid is completely absorbed

Not Detected (PASS) = Only Control (C) spot appears
Detected (FAIL) = Both the Test (T) and Control (C) spots appear
* PASS/FAIL criteria can be used when the clean & the test are validated; please ask Bio-Check for more details.

Total Test time - 8 minutes



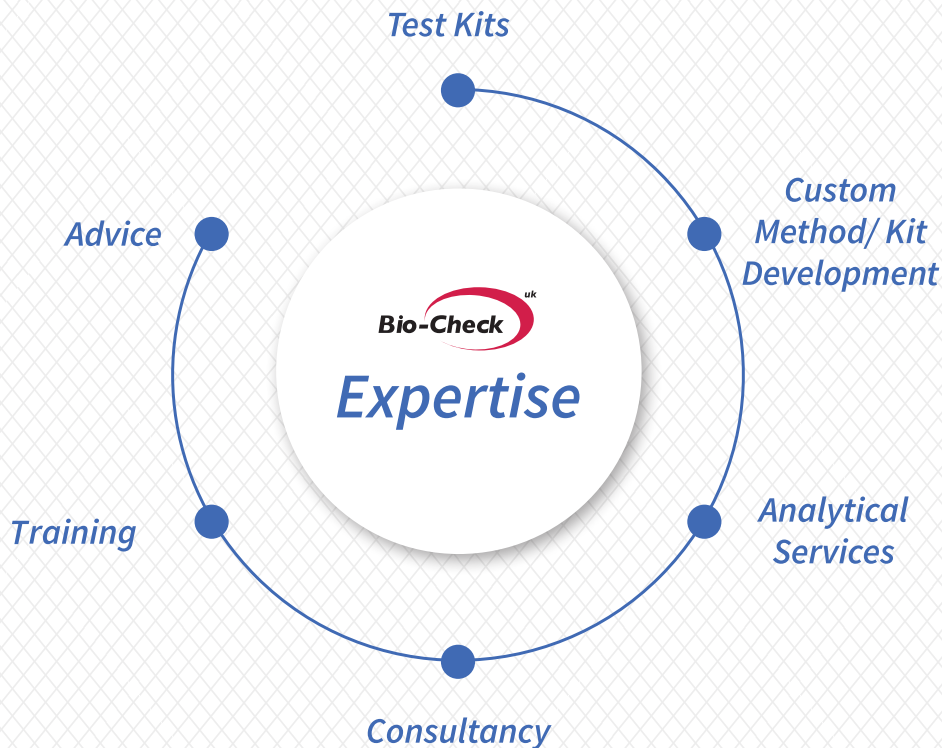
Put us to the test

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Specialist expertise in Food Testing



Products are available worldwide through a network of distributors

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