

AOAC Awards Approval to FoodChekTM - E. coli O157 for N-60 Beef Trim Sample

Calgary, Alberta, Canada – July 6, 2010 - FoodChek Systems Inc. (“FoodChek” / “the Company”) is pleased to announce that the AOAC Research Institute, the approval body for all U.S. food safety tests, has awarded another approved beef sample modification to the Company’s existing AOAC approved FoodChekTM - E. coli O157 test. This extended AOAC approval for the N-60 Beef Trim sample is a USDA prescribed procedure for beef trim testing and compliments FoodChek’s other AOAC milestone approvals including 25g, 65g, 325g and the industry-standard sample size of 375g for detecting E. coli O157 in raw ground beef.

The AOAC N-60 Beef Trim approval for FoodChekTM-E. coli O157 further supports the Company’s proprietary MICT magnetic technology platform as being a robust analytical method. FoodChek’s suite of approved food safety tests provides meat processors with the ability to monitor and verify the effectiveness of their microbial interventions in less than 8 hours, including the enrichment time. As such, FoodChekTM - E. coli O157 will provide processors with the fastest verification tool to divert trim that has tested positive for E. coli O157 from being used in the production of raw ground beef.

William J. Hogan, President & CEO, stated “AOAC approval of our FoodChekTM - E. coli O157 test for N-60 Beef Trim is the validation that our target customers have been asking for. FoodChek’s state of the art tests, that incorporate nanotechnology, are not only fast, accurate and simple, but also cost-effective for detecting E. coli O157 in raw ground beef and now in beef trim. This news is being well received by processors as trim testing is by far the largest tested sample matrix for beef production. From a risk management perspective, being able to confirm within the same production shift that products are safe to release will have an enormous impact on lowering costs and improving plant productivity for processors around the world.”

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About AOAC:

The AOAC Research Institute, a subsidiary of AOAC International (www.aoac.org), is an independent non-profit corporation whose stated purpose is to promote and carry out activities related to the development, improvement, and understanding of analytical practices and procedures affecting public health and welfare.

About FoodChekTM Systems Inc:

FoodChek specializes in the development of advanced state of the art food safety testing. FoodChek utilizes its revolutionary MICT proprietary magnetic nanotechnology for the fast and accurate, yet simple and cost-effective detection of food-borne pathogens. FoodChekTM - E. coli O157 is an AOAC-approved Performance Tested Method (Certificate #060902).

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