

## Vacci-Test Receives U.S. Approval for FoodChek<sup>TM</sup> - E. coli O157 Test

**Calgary, Alberta, Canada – June 24, 2009** - The AOAC Research Institute, the approval body for all U.S. food safety tests, has certified Vacci-Test's FoodChek<sup>TM</sup> - E. coli O157 as a Performance Tested<sup>SM</sup> method for detecting E. coli O157 in raw ground beef. This extremely rapid and accurate new test is seen as a technological breakthrough for meat-processors. This approval clears the way for FoodChek<sup>TM</sup> - E. coli O157 to be sold as a certified food safety test in the United States and internationally.

Fifty times more sensitive than PCR methods, FoodChek<sup>TM</sup> - E. coli O157 is revolutionizing the industry and setting the new standard for accuracy and speed in food safety testing. By utilizing magnetic nanotechnology and an inexpensive easy-to-use magnetic reader, FoodChek<sup>TM</sup> - E. coli O157 provides the most sensitive and quantitative result in a fraction of the time required by conventional testing.

Dr. Richard J. Flanagan, Chief Scientific Officer, said "We have now received confirmation that our state-of-the-art technology can easily be implemented in routine food safety testing. We also know that its extraordinary sensitivity will provide highly accurate results in much shorter testing times, enabling meat-processors to quickly and confidently release products into the marketplace with less likelihood of product recalls."

### **ABOUT AOAC:**

The AOAC Research Institute, a subsidiary of AOAC International ([www.aoac.org](http://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 VACCI-TEST:**

Vacci-Test is a privately held Canadian corporation based in Calgary, Alberta that specializes in the development and commercialization of proprietary food safety tests, based on magnetic nanotechnology, for the rapid, accurate detection and quantitative measurement of pathogens in food.

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