

FoodChekTM - E. coli O157 Demonstrates Superior Accuracy in a Field Trial at American Foodservice

Calgary, Alberta, Canada – January 27, 2009 - Vacci-Test Corporation (“Vacci-Test”) is pleased to announce that its revolutionary new food safety test, FoodChekTM - E. coli O157, demonstrated superior performance at a field trial conducted at the Fort Worth, Texas, facility of American Foodservice (AFS), a leading supplier of high-quality ground beef products to the U.S. fast-food market. The trial was organized by AFS, as a comparison against three other current vendors of E. coli O157 tests. FoodChekTM - E. coli O157 clearly outperformed the other three products tested and offered the highest sensitivity, specificity and accuracy. Additionally, FoodChekTM - E. coli O157 only required a six hour enrichment period compared to eight and a half hours for the other tests and was the only test that could provide a quantitative measurement of the amount of E. coli O157 contamination.

AFS (www.bestinburgers.com) is widely recognized as an industry leader and innovator in ground beef food safety programs. AFS has plants in Fort Worth, Texas, Thomasville, Georgia and King of Prussia, Pennsylvania. Timothy P. Biela, Senior VP Operations and Chief Food Safety and Quality Officer at AFS stated “Vacci-Test exceeded all of our expectations and we were thoroughly impressed with the superior performance of their FoodChekTM - E. coli O157 test.”

Mr. Sandy MacPherson, Chairman of the Executive Operating Committee of Vacci-Test said “We have now received in-field confirmation from both U.S. and Canadian meat-processors that FoodChekTM - E. coli O157, is a proven and practical technological breakthrough that will enable the food industry to offer safer products with greater confidence and in a much shorter testing time. We are looking forward to the launch of FoodChekTM - E. coli O157 in early 2009.”

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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For more information contact:

FoodChek Systems Inc.

Suite 450, 1414 – 8th Street S.W.

Calgary, Alberta, Canada T2R 1J6

Tel (403) 269-9424 Toll Free: (877) 298-0208

wjhogan@foodcheksystems.com

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