





For Immediate Release

"FoodChek-Tested" launches in US marketplace

New Jersey-based Rastelli Foods Group is first to receive FoodChek's food safety approval

Calgary, Alberta, Canada - February 24th, 2014 - FoodChek™ Systems Inc. ("FoodChek") has approved Rastelli Foods Group Inc. ("Rastelli Foods") as the first "FoodChek-Tested" processor. With its outstanding commitment and practice of food safety excellence in its everyday operations, Rastelli Foods exceeds government regulatory requirements and meets FoodChek-Tested standards for its ongoing daily food safety testing.

This new FoodChek-Tested program identifies food processors who have embraced robust food safety standards throughout their daily food production, and provides these select processors with a product labeling solution. Recognizing a superior product geared towards heightening consumer awareness, this solution features a QR code on Rastelli Foods' packaging label. When scanned, this QR code connects consumers to further online food safety information.

The fresh food industry has been plagued with numerous food contamination recalls that can cause serious harm to consumers. FoodChek-Tested identifies those processors whose commitment to food safety testing is more than compliant with current government regulatory standards. FoodChek-Tested is all about embracing FoodChek's state-of-the-art equipment and processes, due diligence when positive results occur and a willingness to accept regular, unannounced facility audits.

"This is another giant step forward for FoodChek as we continue to challenge the global fresh food industry to improve processes and standards for food safety testing," said William J. Hogan, President and CEO of FoodChek.

Chip Zerr, Quality Assurance Manager of Rastelli Foods, stated: "Government food safety testing regulations are a minimal standard and enforcement remains an issue...The risk for consumers needs to be reduced. Rastelli Foods has already embraced this culture of highest quality that incorporates the best in food safety. Now with the FoodChek-Tested label, we have a way to promote it to our customers." Chip Zerr is well known in the industry as a responsible SQF Certified Practitioner, ISO Certified Auditor and is HACCP Certified. Rastelli Foods is a world-class provider of products that set the standard in taste, quality, cleanliness and safety from each of its food processing plants.

- 30 -

For more information on FoodChek products and services, visit www.foodcheksystems.com or contact:

FoodChek Systems Inc. Tel (403) 269-9424

Suite 450, 1414 – 8th Street S.W. Toll Free: (877) 298-0208

Calgary, Alberta, Canada T2R 1J6 wjhogan@foodcheksystems.com



About FoodChek Systems Inc:

FoodChek specializes in the development and commercialization of proprietary rapid, accurate and cost effective food safety tests. FoodChek's industry-leading testing system utilizes proprietary Actero™ Enrichment Media together with its revolutionary MICT magnetic nanotechnology, allowing for the quantitative and qualitative detection of pathogens in food and environmental samples.

This information release may contain certain forward-looking information. Such information involves known and unknown risks, uncertainties and other factors that may cause actual results, performance or achievements to be materially different from those implied by statements herein and therefore these statements should not be read as guarantees of future performance or results. All forward-looking statements are based on the FoodChek's current beliefs as well as assumptions made by and information currently available to it as well as other factors. Readers are cautioned not to place undue reliance on these forward-looking statements, which speak only as of the date of this press release. Due to risks and uncertainties, including the risks and uncertainties identified by FoodChek in its private filings, actual events may differ materially from current expectations. FoodChek disclaims any intention or obligation to update or revise any forward-looking statements, whether as a result of new information, future events or otherwise.