

The FoodChek™ MICT® System is the most fastest, accurate and easiest-to-use in-house pathogen testing system without compromising safety.

FoodChek™

Food safety, **simplified.**

Food Safety Testing within your facility, producing accurate results within scheduled production-shifts.

✓ Fastest "Time-to-Results" for E. coli O157 – *in less than 8 hours*

✓ Save up to 50% on your cost of testing

✓ FoodChek's MICT® System is AOAC Certified

✓ Protect your brand, your customers and their families

✓ The timeline for the sample enrichment phase is **up to 30% faster** for E. coli O157

✓ The FoodChek E. coli O157 product line delivers complete AOAC approved tests to be used in ground beef, beef trim and carcass swab

✓ FoodChek Listeria and Salmonella cassettes coming soon in 2016



Nanotechnology

The FoodChek™ MICT® magnetic nanotechnology uses a compact desktop based diagnostic reading device (the "MICT® Reader") and reports the test results from disposable assay cassettes loaded with food samples that have been previously enriched with Actero™ Enrichment Media for bacterial growth. Together, the two key FoodChek™ components, the MICT® Reader and the Actero™ Enrichment Media, satisfy the most important requirements in food safety pathogen testing: faster "time-to-results" and uncompromising accuracy.

Easy to Use

FoodChek™'s patented MICT® magnetic nanotechnology system virtually eliminates human error by using an easy 5-step process from sampling to results. It consistently produces results in as little as 8 hours. All you need is one lab technician with good laboratory practices to ensure the accuracy of your results.

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Affordable

The MICT® System increases your product value by reducing product handling and holding costs, and also recapturing lost shelf life. Testing at critical points of production lowers the chances of a recall and protects your corporate brand in addition to your customers. This pathogen screen testing is done and controlled in-house, using your facility, and eliminates the costs of transporting sample products to commercial laboratories and storing products until test results are confirmed.



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