FOOD SAFETY

Ready to use sterile devices for MICROBIOLOGICAL SURFACE TESTING
ADVANTAGES COMMON TO ALL DEVICES:

- **Controls**
  Registered selfcontrols during production. For each production:
  checking efficiency of ionization dose, doing bacteriological
  testing, keeping production specimen of each batch.

- **Continuous improving process**
  - 100% certified ISO 9001, from Research & Development to
    shipping.
  - Traceability guaranteed: Batch number and validity period on
    each device, box, invoice.

- **Sterilization process**
  Ionisation at 15 kilograys minimum. Outside process monitored
  by our quality program. Ionisation proof label and certificate for
  each box.

- **Validity**
  Moistened devices: 1 year, dry devices: 2 years.

- **Storage**
  Room temperature between +15° / +25° Celsius.

OPERATING SAMPLING PROCESS

Recommended: cooled samples, 4° to 8° Celsius, should be transferred by express mail or else as soon as possible and not later than 25 hours following the sampling.

- **Swab cloth**

- **SteriSox, swab socks**