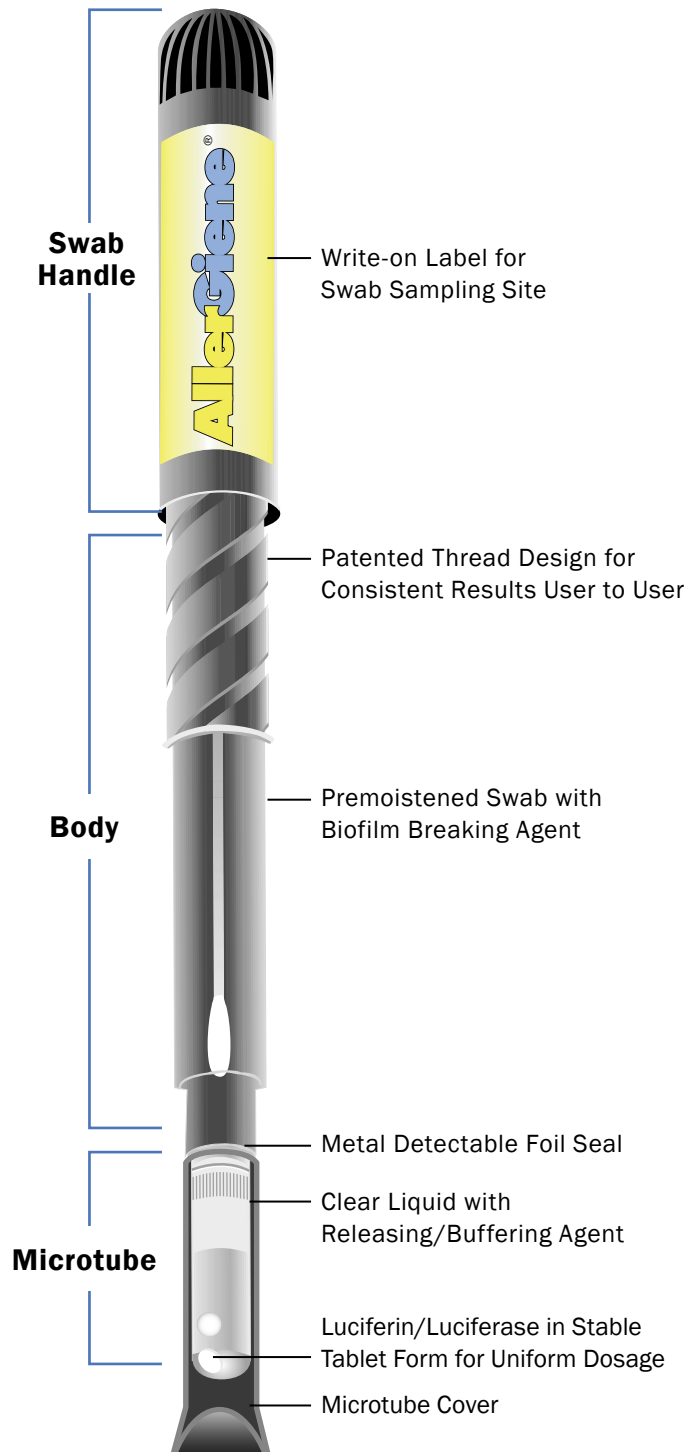


AllerGiene® : An ATP Based Food Cross-Contact Control

AllerGiene®

THE FIRST PRACTICAL AND COST-EFFECTIVE AVOIDANCE PLAN FOR FOOD CROSS-CONTACT DURING WET CLEANING



AllerGiene® is a convenient single use swab that detects ATP (Adenosine Triphosphate) in food residues at levels similar to protein levels detected by specific allergen tests.

In just 30 seconds, an AllerGiene test detects surface ATP common to multiple allergenic foods, e.g. peanut butter, whole egg, soybeans, milk. Its speed, versatility and convenience make AllerGiene a valuable tool in preventing food allergen cross contact during cleaning.

The AllerGiene ATP hygiene system shifts the focus in food allergen avoidance toward prevention and pre-production verification of hygiene practices.

Cleaning verification with AllerGiene is convenient and practical to be used by food production personnel. There is no reagent preparation, or extraction, and the assay consists of 3 simple steps: Swab, Twist and Shake, Count.

In keeping with HACCP principles AllerGiene makes possible a monitoring program to avoid food cross contact through the use of remediation, re-cleaning and investigation, before any food product overlay. The assay is performed post-cleaning and pre/post sanitization of food contact surfaces before the next food process cycle. AllerGiene improves productivity, and helps make a safer product.

ALLERGENIC FOOD RESIDUES CONTAINING ATP

- Peanut Butter
- Soybeans
- Non-Fat Milk Powder
- Whole Egg Powder
- Whole Wheat Flour
- Crustacean [shrimp]



Designed for use with:

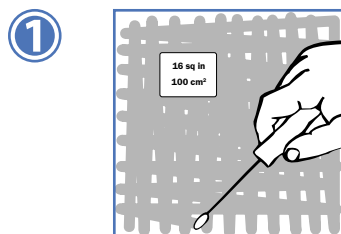


novaLUM™

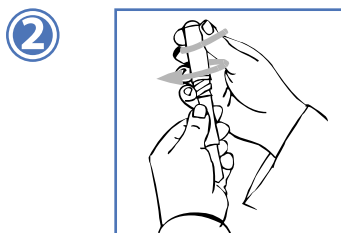


LUMGiene™

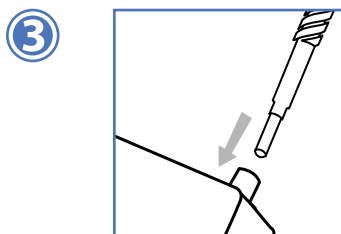
TEST PROCEDURE



Swab a 16 sq inches surface (100 cm²), rotating the handle to achieve full swab contact with surface. For rinse water, place swab in water for 5 seconds while twirling.



Reinsert swab into body and engage the threads. Screw the swab all the way down. Shake gently 3 times with Swab upright. Twist swab back up and shake 3 times to bring liquid down to bottom of tube. Twist swab back down.



Remove microtube cover. Immediately insert swab into instrument chamber. Press down until swab is fully seated. Select AllerGiene (AG) channel on instrument. RLU [Relative Light Unit] values greater than 0 (or greater than determined limit) indicates positive, food residue or other biological material has been detected [see table below].

TABLE 1: SENSITIVITY

Examples of AllerGiene Sensitivity to Allergenic Food Residues Compared with Specific Allergen Tests[§]

Food Type	AllerGiene® Food Residue (ppm)	Specific Allergen Test(s) Food Residue (ppm) ^
Egg (Powder, whole egg)*	25	4-25
Fish	25	N/A
Peanut Butter*	0.5	0.5-5
Non-Fat Milk Powder*	5	2.5-10
Sesame	10	6
Soybeans	2	2.7
Tree Nuts (almond)	5	12.5
Wheat Flour	20	7.5-75

§ Before use, test specific food with AllerGiene and specific allergen tests to ensure comparable sensitivity.

^ Commercial allergen tests detect protein or multiple proteins. This data was converted to food residue ppm for purposes of comparison in this table (Sensitivity/amounts were sourced from manufacturer web sites - July 2005)

* Prepared from NIST (National Institute of Standards and Technology) food standard.