



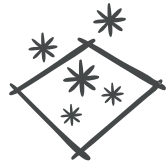
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**EINFACH, RICHTIG GUTE
ANALYSENTECHNIK!**

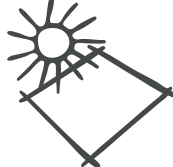
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WHICH TEST?



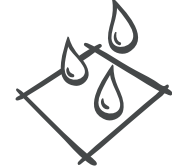
ALLERGENES



OUTDOOR



SURFACES



H2O



AllerGiene®



FieldSwab®



PocketSwab® Plus



WaterGiene®

Charm AllerGiene is an ATP-based allergen control test designed to prevent cross-contact from allergenic food soil on process equipment. It measures ATP (adenosine triphosphate) at low levels as an indicator for the presence of food on wet-cleaned surfaces or rinse waters. AllerGiene is a simple 20-second swab test with sufficient high sensitivity to allergenic food residues to achieve detection comparable to specific allergen methods - 0.1 to 25 ppm for most of the eight allergen food groups: Peanut butter, wheat, soybeans, crustacean (shrimp), milk, tree nuts, egg, and sesame.

The Charm AllerGiene hygiene test can be implemented in HACCP programs, helping manufacturers prevent allergen cross-contamination by verifying the cleaning and removal of food residues from shared processing lines. Immediate results from AllerGiene enables re-cleaning before the next production cycle.

The Charm FieldSwab ATP swabs enable food safety programs to be implemented outdoors. Like the PocketSwab Plus ATP swab, the FieldSwab rapidly detects ATP (adenosine triphosphate) as a measure of surface cleanliness. This is done by measuring the light units produced when ATP reacts with luciferin/ luciferase. The FieldSwab has a light-blocking cover to prevent interferences from daylight and uses a specially calibrated channel on the novaLUM luminometer.

The FieldSwab provides outdoor sanitation monitoring in 30 seconds. It is ideal for testing food grade trucks, including gaskets and hoses. Grain producers can test bins, conveyors, rail cars, screeners, and other equipment. In the field, produce manufacturers can test harvesting equipment, blades, belts, chutes, irrigation equipment, and other farming equipment.

The PocketSwab Plus rapid ATP (adenosine triphosphate) swab is room-temperature stable, self-contained, single service test that enables total surface hygiene verification in only 5 seconds, allowing real-time corrective action. The PocketSwab Plus ATP swab is relied on for cleaning verification and validation of sanitation and hygiene practices to help prevent cross-contamination and microbial challenges due to ineffective sanitation procedures. Data is collected track/trended for HACCP documentation and food safety/quality audit purposes. Used by the food processing, pharma and healthcare industries, the PocketSwab Plus gives managers an objective tool for monitoring sanitation practices and hygiene control. The PocketSwab Plus rapidly verifies a surface is clean so workers can safely proceed with food production or providing clean rooms for patient admission.

Charm WaterGiene is used to test the sanitation of water, including CIP water, rinse waters, and cooling water. WaterGiene measures water cleanliness in 20 seconds by measuring total ATP. High ATP levels indicate that microorganisms, food, and other biologicals are present in the water. Water quality is measured by dipping and twirling a WaterGiene swab in the water sample or by swabbing a rinsed surface. WaterGiene is used by food processing plants to test process water, pipes, and tanks/silos. Hospitals and surgical centers use WaterGiene to verify equipment is clean.

PROFESSIONELLES-HYGIENE-MONITORING

MIT PATENTIERTEM REAGENZIIEN-SYSTEM - FÜR RICHTIG GUTE ERGEBNISSE



ATP-SWABS CHARM SCIENCES				
NACHWEISS-GRENZE ATP	1 femto mol $1 * 10^{-15}$ mol	0,1 femto mol $1 * 10^{-16}$ mol	1 femto mol $1 * 10^{-15}$ mol	0,005 femto mol $5 * 10^{-18}$ mol
Typischer ATP-Gehalt HEFE/BAKTERIE ca.:	$200 * 10^{-18}$ mol / $2 * 10^{-18}$ mol			
Entspricht NACHWEIS ca. HEFEN/BAKTERIEN	5 / 500	1 / 50	5 / 500	1 / 5
LAGERTEMPERATUR	2 – 25° C	0 – 7° C	2 – 25° C	0 – 7° C
VERWENDBARKEIT	bis zu 12 Monate	bis zu 12 Monate	bis zu 12 Monate	bis zu 12 Monate
LAGERTEMPERATUR	25° C	25° C	37° C	25° C
VERWENDBARKEIT BEI 25°-37°C	bis zu 12 Monate	7 Tage	bis zu 48 Stunden	7 Tage
TYPISCHE	HYGIENE MONITORING kritischer Komponenten, Anlagen und Oberflächen IM BETRIEB	HOCHSENSITIVER ATP-TEST Hygienemonitoring Überwachung von SPÜLL- & PROZESSWASSER	HYGIENE MONITORING kritischer Komponenten, Anlagen und Oberflächen IM FELD, VOR-ORT	ULTRASENSITIVER ATP-TEST Für Multiallergen-Screening & Hygiene Monitoring
ANWENDUNGS-	Hygienekontrolle von:	Evaluierung und Kontrolle von Reinigungsprozessen	Hygienekontrolle von:	Evaluierung und Kontrolle sehr kritischer Reinigung
BEISPIELE	Verpackungsmaterial Lebensmittel-Produktion, Transport & Handel Papierherstellung	Lebensmittel- Produktion und Transport Schwimmbäder	Verpackungsmaterial Lebensmittel-Produktion, Transport & Handel. Zb. Obst, Gemüse, Käsereien	Lebensmittel-Produktion, Transport & Handel Arzt, Spital und Medizintechnik

MENGENRABATT

FÜR GRÖßERE MENGEN KÖNNEN WIR IHNEN SEHR ATTRAKTIVE SONDERPREISE ANBIETEN

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