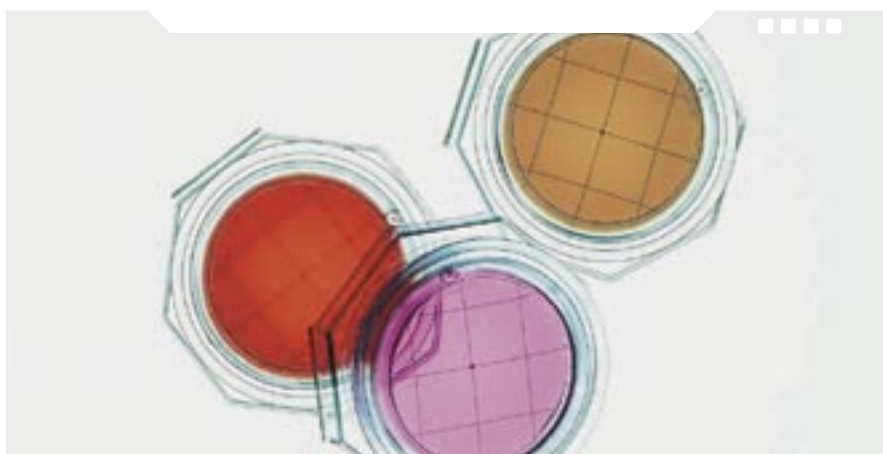


.... HyServe



.... Food Stamp

*For hygiene inspection on foods and for
environmental surface sampling*

Deoxycholate Agar



Sabouraud Agar



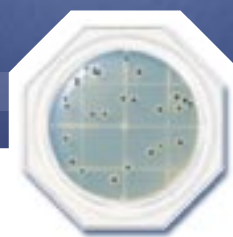
Standard Method Agar



TCBS Agar



TGSE Agar



Food Stamp – For hygiene inspection on foods and for environmental surface sampling

Food Stamp Rodac™ (Replicate Organism Detection and Counting)¹ plates are a *simple-to-use* bacteriological method to check critical control points (CCP's) within the HACCP (hazardous analytical critical control points) for the microbiological hygiene of surfaces. Food Stamps are designated for hygiene control of viable bacteria on foodstuffs and working areas. It is a *simple-to-use* bacteriological method which indicates the presence of bacteria.

The test is also an *easy-to-use* method. The test can easily be conducted without any special equipment or knowledge.

Food Stamp method is an *easy-to-read-results* testing method. The possible presence of bacteria can be detected by the growth of the coloured colonies.

Practical advantages versus wiping method

- No special instruments or equipment required.
- Time saving as no time for preparation is needed.
- Simple and easy test leads to reliable results.
- Unique products utilizing a chromogenic reaction give more distinctive color development for easy reading.
- Agar inside the container is firmly attached to prevent the disintegration.
- Compact and easy to handle.
- Portable incubator: IncuBox which is specially designed for Food Stamps (up to 30 plates).
- Broad menu – 11 different Food Stamps available for different bacteria.

IncuBox

Portable with about 2 Kg weight

Small space with about 700 cm²

Setting temperature $\pm 1.5^{\circ}\text{C}$

Temperature 37 or 42°C

Maximum plate number for incubation is 20 plates of Food Stamp respectively or 16 plates of Compact Dry



¹ Rodac is a registered Trademark of Becton Dickinson, USA.

Cereus Agar

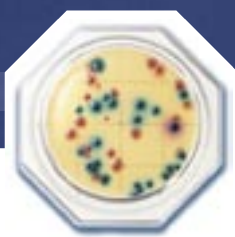
Potato Dextrose Agar

MLCB Agar

X-GAL Agar

XM-G Agar

X-SA AGAR



Specimen suitable for Food Stamp-testing:

Food stuffs, carcasses, also suitable for testing the hands and fingers of people working on production sites. Kitchen tables and apparatus (like board and knife), surfaces in general.

Specimen not suitable for Food Stamp testing:

Liquid materials, Materials with rough surface, Materials with much fat or oil.

Product overview

Food Stamps are packed in boxes of 3 x 10 or 10 x 10 plates, cellophane wrapped and sterilized by gas.

Food Stamps should be stored at 2 – 8°C.

	ID-Number	Packaging	Application	Incubation
Deoxycholate Agar Food Stamp	1 000 025	100 plates	Coliforms	24 – 48 hours at 37°C or 48 hours at room temperature
	1 000 026	30 plates		
Sabouraud Agar Food Stamp	1 000 027	100 plates	for fungi	48 – 72 hours at 30°C
	1 000 028	30 plates		
Standard Method Agar Food Stamp	1 000 029	100 plates	for total viable bacterial count	24 – 48 hours at 37°C or 48 – 96 hours at room temperature
	1 000 030	30 plates		
TCBS Agar Food Stamp	1 000 031	100 plates	<i>Vibrio parahaemolyticus</i>	24 hours at 37°C or 48 hours at room temperature
	1 000 032	30 plates		
TGSE Agar Food Stamp	1 000 033	100 plates	<i>Staphylococcus aureus</i>	48 hours at 37°C or 72 – 96 hours at room temperature
	1 000 034	30 plates		
Cereus Agar Food Stamp	1 000 035	100 plates	<i>Bacillus cereus</i>	24 hours at 37°C or 48 hours at room temperature
	1 000 036	30 plates		
Potato Dextrose Agar with chloramphenicol Food Stamp	1 000 037	100 plates	for food-borne fungi	48 – 72 hours at 30°C
	1 000 038	30 plates		
MLCB Agar Food Stamp	1 000 039	100 plates	Salmonella	24 hours at 37°C or 48 hours at room temperature
	1 000 040	30 plates		
X-GAL Agar Food Stamp	1 000 041	100 plates	Coliforms	24 hours at 37°C or 48 hours at room temperature
	1 000 042	30 plates		
XM-G Agar Food Stamp	1 000 043	100 plates	<i>E. coli</i> and coliforms	18 – 22 hours at 35°C
	1 000 044	30 plates		
X-SA AGAR Food Stamp	1 000 046	100 plates	<i>Staphylococcus aureus</i>	22 – 24 hours at 27 – 35°C
	1 000 047	30 plates		
IncuBox	1 000 048	1 piece	Small Incubator for FoodStamps and/or Compact Dry	

HyServe

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