**Path-Chek Hygiene Pathogen System**

**Rapid tests for the detection of pathogenic bacteria from work surfaces or processing equipment**

- **High levels of sensitivity (<1 CFU per 10cm²) and specificity**
- **Compliant with the requirements of ISO 18593:2004(E)**
- **Meets the requirements of USDA/FSIS and US FDA testing methods**
- **Pre-moistened swabs increase recovery from wet and dry surfaces, neutralises residual detergents and sanitising agents and preserves organisms.**
- **Specific pathogen detection broth available for Listeria, coliforms and salmonella**
- **Convenient and easy-to-use**
- **No need to take incubation media into production area**

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Protecting Food and Health
As food manufacturers and processors realise the importance of microbiological environmental hygiene monitoring as part of a good manufacturing practices in the food industry, the need for a cost-effective, easy-to-use, rapid and accurate method for environmental sampling has become increasingly more important. Microgen Bioproducts Ltd has met this need by developing a new range of environmental pathogen detection systems: Path-Chek Hygiene Pathogen Systems. These systems meet all of the requirements of ISO Standards for environmental sampling (ISO 18593:2004 (E)) through the use of pre-moistened swabs for the sampling of surfaces, combined with organism specific chromogenic detection broth into which the swab is placed and incubated at the appropriate temperature.

The range of Path-Chek Hygiene Pathogen Systems consist of tests for 3 organism types; Listeria, Coliforms and Salmonella.

All three systems utilise an identical test principle. Bacteria are recovered from the surface of food manufacturing or processing equipment using a pre-moistened swab, which is capable of neutralising commonly employed detergents and sanitisers. The sample swab is then transferred into an organism specific media (swabs have a conveniently located break point so that they can easily be broken off into the growth media). The test media are then incubated at 35-37°C for 18-24 hours for Coliforms and Salmonella, and at 28-30°C for 24-48 hours for Listeria (If Path-Chek Hygiene Listeria is incubated at 35-37°C, there will, in certain circumstances, be an increased risk of false positives). If the specific target bacteria are present on the sample swabs, bacterial growth will cause the colour of the media to change.

Test reactions:

**Coliform Results:**
- Positive
- Negative

![Coliform Results](image)

**Salmonella Result:**
- Positive
- Negative

![Salmonella Result](image)

**Listeria Result:**
- Positive
- Negative

![Listeria Result](image)

**Microgen Path-Chek Hygiene Pathogen Detection Broth**

<table>
<thead>
<tr>
<th>Swabs</th>
<th>Pack Size</th>
<th>Storage</th>
</tr>
</thead>
<tbody>
<tr>
<td>Microgen Path-Chek Hygiene Swabs</td>
<td>100 swabs</td>
<td>Room temperature</td>
</tr>
<tr>
<td><strong>Pack Size</strong></td>
<td>100</td>
<td><strong>Storage</strong></td>
</tr>
<tr>
<td><strong>Listeria</strong></td>
<td>PC080</td>
<td><strong>Salmonella</strong></td>
</tr>
<tr>
<td><strong>Coliforms</strong></td>
<td>PC010</td>
<td><strong>Microgen Path-Chek Hygiene Swabs</strong></td>
</tr>
</tbody>
</table>

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