

DETECT THE UNSEEN

ATP Swab Procedure

Quality Control

Procedure

Ensure all product contact and high touch surfaces are clean and free of contaminants by simply scanning the surface with the BioDtex UV lamp. The lamp can illuminate large areas of work surfaces, aseptic lines, tanks, cheese vats and other vessels, ensuring high hygiene standards are maintained.

The BioDtex UV (Ultraviolet) lamp works as part of your:

Biofilms identified with BioDtex in a filling machine

A HANDHELD, IMAGE CAPTURING BIOFILM DETECTION LAMP

Microorganisms Associated with Potential Biofilm Risks	
FOOD ITEMS	TARGET MICROORGANISMS
Milk and meat products	Listeria monocytogenes, Staphylococus aureus, E. Coli, Bacillus spp., Enterococcus spp., Cronobacter spp., Lactobacillus Spp.
Meat and meat products	Salmonella spp., S. aureus, L. monocytogenes, E. coli, E. coli 0157:H7, Campylobacter jejuni, Clostridium perfringens, Enterococcus spp., Enterobacter cloacae
Seafood	L. monocytogenes, Staphylococcus spp., Vibrio spp.
Vegetables and fruits	E.coli, Salmonella spp., L. monocytogenes, Cronobacter spp., Bacillus cereus

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Cleaning Validation Procedure

Contamination

Inspection and

Control

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BioDtex has been independently tested by Campden BRI against a range of bacterial organisms and was successful in the detection of all.