



One Health Diagnostics[®]

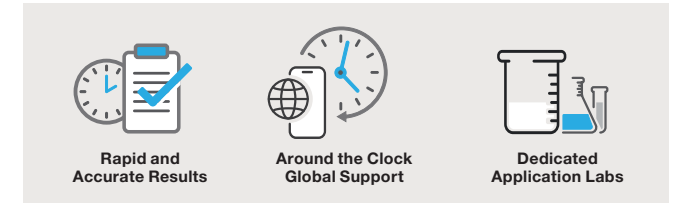
Dairy Solutions

Your Innovative Partner

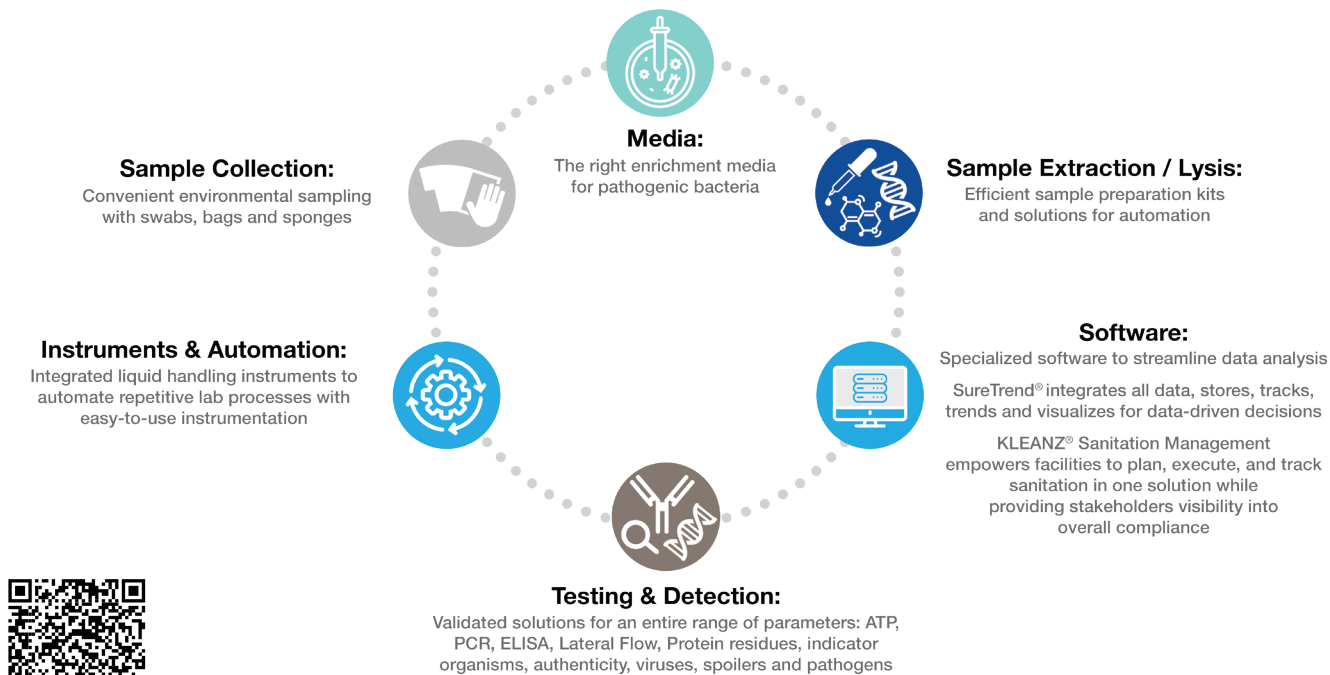
Hygiena® creates innovative diagnostics for a healthier world. As a global leader in rapid diagnostic tests, specializing in food safety, animal health and environmental monitoring, our solutions are reliable, easy to use and accurate, backed by industry-leading customer service and technical support.

Hygiena is one of the few companies worldwide focused on providing comprehensive food safety solutions across the value chain. Our products detect, quantify, and reduce the risk of foodborne illnesses to consumers.

Our One Health Diagnostics® solutions are applicable at every step of the Dairy production chain.



360° Food Safety Solutions



Hygiena



Worldwide Trusted Food Safety Testing Solutions and Expertise

The Hygiena Difference

- Trusted by 90% of *Forbes'* largest global food companies
- Application labs across the world
- Comprehensive validation recognition to fulfill domestic and export regulation requirements
- 90,000+ customers in 96 countries
- 160+ technical sales and support team members available around the world
- Serving all Dairy categories – from farm to final product

Tangible Benefits

	Consumer health protection
	Test results that are accurate and reliable
	Early-phase intervention and risk mitigation

	Quick product release
	Product quality and safety
	Recall and waste prevention by catching contamination early

Comprehensive Validation and Recognition to Meet Global Dairy Food Industry Requirements



A Complete Portfolio Solution for Dairy Foods



Our Dairy Solution

One Partner for Dairy Testing

Our comprehensive dairy portfolio supports you at every stage of production. From on-site and laboratory testing for all key parameters to innovative software that simplifies sanitation and data management, Hygiena provides the tools you need to ensure quality, consistency, and efficiency across your entire operation.

Environmental Monitoring | Data Management and Analytics | Sanitation Management

Allergens
Animal ID
Hygiene Monitoring

GMO Screening, Identification & Quantification
Quality & Indicator Organisms
Commercial Sterility Testing

Mycotoxins
Pathogens
Spoilage Organisms



FARM & FEED



WATER



RAW MILK



PASTEURIZATION



ENVIRONMENTAL TESTING



FINAL PRODUCT

Tangible Benefits



Effective Process
Chain Monitoring



Early-Phase Intervention
& Risk Mitigation



Quick Product
Release



Product Quality
& Safety



Consumer Health
Protection



Verify
Biosecurity



Detect Unwanted
Pathogens



Waste
Reduction

Product-Specific Testing: Solutions Across Dairy Categories

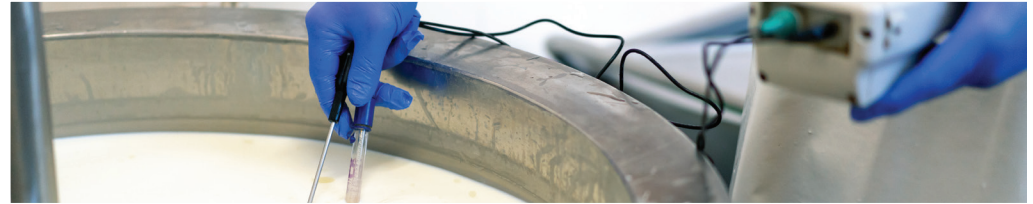
Optimized Tools Designed for Specific Challenges in Milk, Cheese, Yogurt, and More



RAW MILK

Mycotoxin: Detect heat-resistant mycotoxins such as Aflatoxin M1 to safeguard milk quality.

BAX® System Assay: Detect *E. coli* O157:H7 using the AOAC RI certified BAX System Real-time *E. coli* Exact PCR Assay.



HEAT-TREATED MILK

ZymoSnap ALP: Validate pasteurization effectiveness in just 5 minutes to ensure product safety.

Innovate™ Rapid Microbial Screening System: For Commercial Sterility assessment by quickly performing microbial screening to confirm the quality and integrity of extended shelf life (ESL) and UHT dairy products.



CHEESE

BAX System and foodproof® PCR Assays: Screen for pathogens (such as *Listeria*, *Salmonella*, *Staphylococcus aureus*) to prevent contamination.

AlerTox®: Protect allergen-sensitive consumers by preventing cross-contamination in multi-product facilities.

MicroSnap®: Provides rapid detection and enumeration of total viable aerobic bacteria.



YOGURT & ICE CREAM

BAX System & foodproof PCR: Target all relevant pathogens & spoilers (including, but not limited to, *Listeria*, *Salmonella*, yeast & mold), or Norovirus & Hepatitis A, especially common in berry-flavored products.

Innovate System: Ensure final products are contamination-free with rapid, reliable commercial sterility assessment.

MicroSnap: Provides rapid detection & enumeration of total viable aerobic bacteria.

AlerTox: Protect allergen-sensitive consumers by preventing cross-contamination in multi-product facilities.

Product Testing Solutions

Hygiena Offers Testing Solutions at Every Step of the Dairy Production Cycle



Solutions For	Parameter	Farm	Raw Milk	Processing	Final Product-Milk	Further Processed Products
Feed, Raw Materials, Processing and Final Product	GMO	X (Feed)	X		X	X
	Mycotoxins	X (Feed)	AFM1		X	X
	Pathogens and Spoilers (PCR)	X (Feed)	X	X	X	X
	Quality Indicator Organisms - MicroSnap		X	X	X	X
	ALP - ZymoSnap			Heat Treatment	X	
	Allergens			X	X	X
	Commercial Sterility through Innovate				X	X (Liquid)
Sample Automation	Innovate Autosampler III				X	X
Data Management	SureTrend	X	X	X	X	X
Sanitation Management	KLEANZ	X	X	X	X	X

Solutions for Environmental Monitoring

Hygiena Offers Environmental Monitoring Solutions at Every Step of the Dairy Production Cycle



Solutions For	Parameter	Farm	Processing	Processing – CIP Monitoring	Final Product - Packaging
Feed, Raw Materials, Processing and Final Product	ATP (Surfaces & Water)	X	X	X	X
	Quality Indicator Organisms - MicroSnap	X (Feeders, etc.)	X	X	X
	Allergens		X	X	X
Pathogen and Quality Indicators Testing	Pathogens and Quality Indicators	X	X	X	X
Data Management	SureTrend	X	X	X	X
Sanitation Management	KLEANZ	X	X	X	X



World-Class Applications Support for Dairy Testing Programs

Advancing Your Dairy Testing Capabilities Through Expert Collaboration and Validation

How Our Application Centers Support Your Testing Needs

Global Lab Network

Access our accredited application labs across key dairy-producing regions, ensuring faster turnaround and local expertise.

Real-World Method Validation

Simulate your dairy production process to validate our methods under real operating conditions.

Customized Workflow Optimization

Receive expert guidance on implementing rapid testing solutions tailored to your dairy workflows, from raw milk to finished goods.

Instrument and Assay Performance Testing

Benchmark system performance on your actual samples or process water.

Data-Driven Decision Support

Get actionable lab reports to improve detection accuracy, reduce false positives, and support compliance documentation.



Example Validation Report

Rapid Detection of Microorganisms in ESL Milk Using the Innovate System

A dairy-customer was struggling with the accuracy and turnaround time of culture-based testing methods in their particular matrix. By partnering with the Applications Lab, they were able to develop a solution to detect low levels of microorganisms in ESL-processed milk using the RapiScreen™ Dairy Kit on the Innovate System, determining that this method was superior to other methods, including pH and plate inoculation/growth.

The objective of this study was to evaluate the Innovate System for the detection of low levels of microorganisms in ESL-processed Milk, using the RapiScreen Dairy Kit for ATP detection, and comparing results to other methods, including pH and plate inoculation/growth.

The baseline studies showed successful depletion of background ATP when presenting, resulting in stable RLU values for the ESL chocolate milk product.

Food Type	Product RLU Threshold	Organism	Spike Count	24 hr. RLU (Avg)
ESL Chocolate Milk	29	<i>Bacillus cereus</i> (high spike)	74 CFU / 100 mL	73,782
ESL Chocolate Milk	29	<i>Bacillus cereus</i> (low spike)	0.74 CFU / 100 mL	32,962
ESL Chocolate Milk	29	<i>Pseudomonas aeruginosa</i> (high spike)	2,663 CFU / 100 mL	1,357
ESL Chocolate Milk	29	<i>Pseudomonas aeruginosa</i> (low spike)	26.63 CFU / 100 mL	222
ESL Chocolate Milk	29	<i>Salmonella</i> Typhimurium (high spike)	4,158 CFU / 100 mL	24,701
ESL Chocolate Milk	29	<i>Salmonella</i> Typhimurium (low spike)	41.58 CFU / 100 mL	18,741

Process Control: Safeguarding Dairy Quality from Farm to Final Product

Comprehensive Testing Solutions for Mycotoxins, GMOs and Pasteurization Verification

The foundation of dairy safety starts with high-quality raw materials and is supported by functioning processes like pasteurization. Rapid testing solutions from Hygiena help manufacturers verify safety at every step.

The foodproof® GMO Screening assays ensure feed compliance. Our Hygiena ELISA Kits detect mycotoxins in feed to prevent contamination from reaching dairy products which can compromise product integrity and lead to regulatory challenges. ZymoSnap ALP provides five-minute pasteurization verification to ensure milk is properly treated. These tools help manufacturers maintain quality, meet safety requirements and protect their supply chain.



Example Diagnostic Kits Scan QR Code For Full Range	Product #
Aflatoxin M1 ULTRA ELISA	KIT5003
Aflatoxin B1 Rapid/Low Matrix ELISA	KIT5004/KIT5005
Deoxynivalenol ELISA/Rapid ELISA Kit	KIT5010/KIT5011
ZymoSnap Alkaline Phosphate Test*	ZS-ALP-100
foodproof® GMO Screening Kit	KIT230045

*AOAC RI PTM #022201

Why Choose Hygiena for Process Control?



Feed to Final Product: Protect milk quality by monitoring critical control points from animal feed through production.



Process Validation: Verify critical processes like pasteurization to ensure product safety and quality.



Prevent Product Loss: Early detection of contaminants prevents costly product rejections and waste.



Quality Assurance: Support certification programs and regulatory compliance.



Dairy Products

Pathogen & Spoiler Testing: Safeguarding Dairy Products from Contamination & Quality Issues

Minimize Contamination Risks and Protect Product Quality with Rapid, Reliable Detection Tailored for Dairy Matrices

Reliable Detection for a Safer Dairy Supply

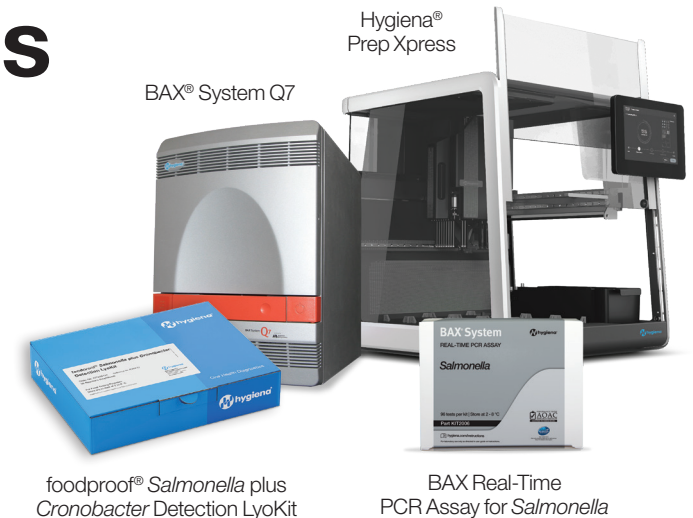
Throughout the dairy supply chain, from raw milk collection and processing to finished product packaging, conditions are ideal for pathogens such as *Listeria*, *Salmonella*, and *Cronobacter* to thrive. If not detected early, these bacteria can lead to costly recalls and serious safety concerns.

The BAX System and foodproof kits by Hygiena deliver highly sensitive PCR testing that quickly and accurately identifies harmful pathogens at every stage of production. Whether testing raw materials, in-process samples, or final products, our systems offer high-throughput screening and specialized DNA extraction methods designed for complex dairy matrices.

Example Diagnostic Kits – Scan QR Code for full range	Product #	AOAC RI PTM	AFNOR	Health Canada	NordVal	Other Certs.*
		Certification #	Certification #	Certification #	Certification #	Certification #
BAX® Real-Time PCR Assay for <i>Salmonella</i>	KIT2006	PTM #081201	#QUA 18/08-03/15	MFLP #114		AOAC-OMA #2013.02
BAX® PCR Assay for <i>Salmonella</i> 2	KIT2011	PTM #100201	#QUA 18/03-11/02	MFLP #29	#030	AOAC-OMA #2003.09
BAX® Real-Time PCR Assay for Genus <i>Listeria</i>	KIT2019	PTM #081401	#QUA 18/09-01/19	MFLP #79		
BAX® Real-Time PCR Assay for <i>L. monocytogenes</i>	KIT2005	PTM #121402	#QUA 18/10-01/19			
BAX® Real-Time <i>E.coli</i> O157:H7	KIT2000	PTM #031002	#QUA 18/07-07/10, #QUA 18/11-12/20	MFLP #76		
BAX Real-Time <i>E.coli</i> O157:H7 Exact	KIT2039	PTM #102003		MFLP #115		
foodproof® <i>Salmonella</i> Detection LyoKit	KIT230049, KIT230050	PTM #120301				MicroVal 2011LR39, 2011LR40, 2011LR42
foodproof® <i>Listeria</i> plus <i>Listeria monocytogenes</i> Detection LyoKit	KIT230129				#054	
foodproof® STEC Screening LyoKit	KIT230077	PTM #102004				
foodproof® STEC Identification LyoKit	KIT230079	PTM #102004				
foodproof® <i>Enterobacteriaceae</i> plus <i>Cronobacter</i> Detection Kit	KIT230043					MicroVal 2007LR08091920
foodproof® <i>Enterobacteriaceae</i> plus <i>Salmonella</i> Detection LyoKit	KIT230137					MicroVal 2020LR90
foodproof® <i>Salmonella</i> plus <i>Cronobacter</i> Detection LyoKit	KIT230131		#QUA 18/12-12/24, #QUA 18/13-12/24			



Pathogen Detection



Why Choose Hygiena For Pathogen Testing Over Traditional Methods?

- Faster Results:** Cut testing time from days to hours, enabling quicker product release and reduced cold storage costs.
- Validated Solutions:** Confidence in results backed by global certifications like AOAC RI PTM, NordVal, AFNOR, MicroVal or Health Canada.
- Test Challenging Matrices:** Ensure accuracy in high-fat, fermented, and complex dairy products like cheese, yogurt, and cream.
- Prevent Quality Issues:** Verify critical processes like pasteurization to ensure product safety and quality.

* Other certifications include AOAC-OMA and MicroVal

Environmental Monitoring: A 360° Approach to Hygiene

Comprehensive Testing Solutions Connected to the EnSURE® Touch Platform for a Cleaner and Safer Production Environment

Strengthen Sanitation and Hygiene Controls Across Your Facility

Maintaining a clean production environment is essential for product safety and compliance, but verifying sanitation effectiveness can be time-consuming. The EnSURE® Touch system centralizes hygiene monitoring, combining ATP and indicator organism testing into one powerful, easy-to-use system.



All your Food Safety Data in one powerful solution. For details on KLEANZ® Sanitation Management, see Page 19.



Environmental
Monitoring
Solutions

The #1 Hygiene Monitoring System

- Ultimate Versatility:** Run multiple cleaning and sanitation tests on a single system.
- Make Faster, Smarter Data-driven Decisions:** With real-time alerts, centralized analysis, and reporting.
- Easy to Use, Easy to Train:** Simple design and workflow reduce training time and minimize errors.
- Reliable Performance Year-After-Year:** Achieve accurate, first time results, ensuring compliance and safeguarding your brand.

Diagnostic	Test Use	Product #
EnSURE® Touch	Versatile, easy to use, rapid device	ETOUCH
SuperSnap®	Instant ATP Results	SUS3000
UltraSnap®*	Instant ATP Results	US2020
AquaSnap® Free	Instant ATP Results	AQ-100FX
AquaSnap® Total	Instant ATP Results	AQ-100X
SpotCheck Plus	Unwanted Cross-Contamination/Residues	GL100
PRO-Clean®	Unwanted Cross-Contamination/Residues	PRO-100
AllerSnap®	Unwanted Cross-Contamination/Residues	ALS-100

*AOAC RI PTM #101803



Residue Test



ATP Cleaning Verification Test



Pathogen Screening Test



Indicator Organism Test



Enzyme and Efficiency Test



Rapid Indicator Testing: Same-Shift Microbial Results for Dairy Safety

Proactive In-house Microbial Monitoring to Ensure Safety and Quality in Dairy Production

Quality at Speed: Same-Shift Indicator Testing

Spoilage bacteria can reduce shelf life, increase waste and disrupt production, making early detection essential. Waiting days for lab results isn't practical, which is why the Hygiena MicroSnap platform provides same-shift microbial detection for routine and environmental testing. MicroSnap Total measures

bacterial levels in raw milk, finished products and process water, helping track hygiene trends. MicroSnap *Enterobacteriaceae*, Coliform and *E. coli* ensure sanitation efforts are effective and that dairy products meet the required quality and regulation criteria.

1 SWAB

Swab the surface using the pre-moistened swab



2 INCUBATE

Incubate the device for 6 or 7 hours, depending on the required precision



3 TRANSFER

Transfer sample to detection device and activate with snap-valve



4 ANALYZE

Insert the activated device into EnSURE® Touch and read results in 10 seconds



Rapid Indicator Testing



MicroSnap Spoilage Testing Benefits

-  **Same-Shift Results:** Actionable microbial results in as few as 6 hours.
-  **Act Early and Prevent Risks:** Identify contamination risks before they escalate into safety or quality failures.
-  **Streamlined Monitoring:** In-house testing reduces reliance on external lab results, saving time and costs.

Diagnostic	Device	Product #	Certification
MicroSnap® Total	Enrichment Device	MS1-TOTAL	AOAC RI PTM #031501
	Detection Device:	MS2-TOTAL	AOAC RI PTM #031501
MicroSnap® <i>E. coli</i>	Enrichment Device	MS1-CEC	AOAC RI PTM #071302
	Detection Device:	MS2-ECOLI	AOAC RI PTM #071302
MicroSnap® <i>Enterobacteriaceae</i>	Enrichment Device	MS1-EB	
	Detection Device:	MS2-EB	
MicroSnap® Coliform	Enrichment Device	MS1-CEC	AOAC RI PTM #071302
	Detection Device:	MS2-COLIFORM	AOAC RI PTM #071302

On-Site Testing for Dairy Environments: Rapid Risk Detection with InSite® & MicroSnap®

In Dairy Production, Hygiene Breakdowns Can Emerge Anywhere - from Raw Milk Reception to Final Packaging. On-site Testing Lets Your Team Find Issues Fast, Take Action the Same Shift, and Keep Product Moving Without Waiting on a Lab.



Indicator Organism
Testing

Why Test On-Site?

- ✓ **Faster Decisions:** Screen high-risk zones and verify cleaning effectiveness in hours, not days.
- ✓ **Lower Cost to Monitor:** Run routine environmental checks without lab fees or specialist staffing.
- ✓ **Target Corrective Action:** Pinpoint hot spots early to prevent escalation and rework.

InSite®- Simple, On-Site Pathogen Screening for *Salmonella*, *Listeria* and *L. mono*

All-in-one environmental test (enrichment + detection) designed for daily use by production teams.

-  **Self-Contained Format:** Swab, incubate, read — no additional equipment required.
-  **Clear Presumptive Result:** Intuitive color change in 24–48 hours.
-  **Practical For Dairy Zones:** Ideal for drains, floors, conveyors, fillers, and hard-to-clean areas.
-  **Cost-Effective Coverage:** Enables frequent screening at critical control points.

MicroSnap: Same-Shift Hygiene Indicator Counts for Total Viable Count (TVC), *Enterobacteriaceae* (EB), *Coliforms* & *E. coli*

Rapid detection and enumeration of key indicator organisms to verify sanitation effectiveness.

Diagnostic	Device	Product #	Certification
InSite® <i>Listeria</i>	Rapid On-Site Pathogen Detection	ILC050/ILC100	AOAC RI PTM #121902
InSite® <i>Salmonella</i>	Rapid On-Site Pathogen Detection	ISO50	AOAC RI PTM #022302
InSite® <i>L. mono</i> Glo	Rapid On-Site Pathogen Detection	ILMG050/ ILMG100	AOAC RI PTM #061802



How They Work Together (Simple Workflow)

- ✓ **Screen On-Site:** Use MicroSnap for same-shift hygiene indicator counts and InSite for presumptive pathogen screening.
- ✓ **Act Immediately:** If results indicate risk, implement targeted cleaning and resample to verify.
- ✓ **Confirm When Needed:** For any presumptive positive, send a sample for lab-based PCR confirmation and specification to meet regulatory or customer requirements.



Allergen Testing: Ensuring Safety and Labeling Accuracy


Allergen
Detection

Validate Cleaning Processes and Verify Allergen-Free Claims with Confidence

Accurate Labeling for Consumer Safety

Even small amounts of milk proteins, lactose, or gluten in the wrong product can lead to recalls and serious health risks. Our allergen testing solutions help dairy producers verify that products are correctly labeled and free from unintended allergens.

AllerSnap® provides 15-minute protein residue detection to confirm effective cleaning between production runs. **SpotCheck Plus** verifies lactose-free lines in just one minute. **AlerTox® Sticks** detect milk allergens like casein and β -lactoglobulin, while **GlutenTox®** ensures gluten-free claims meet strict safety standards. For ingredient and finished product testing, **AlerTox® ELISA** quantifies allergen levels and **foodproof PCR** ensures compliance with global labeling regulations.

Example Diagnostic Kits – Scan QR Code for full range	Product #
AlerTox® ELISA Milk (96 Wells)	KIT2019
AlerTox® ELISA Beta-Lactoglobulin (96 wells)	KIT3042
AlerTox® ELISA Casein (96 wells)	KIT3043
AlerTox® Sticks Total Milk (10 Tests)	KIT3015
AlerTox® Sticks Beta-Lactoglobulin (10 Tests)	KIT3018
AlerTox® Sticks Casein (10 Tests)	KIT3021
SpotCheck Plus	GL-100
AllerSnap®	ALS-100
Allerflow Gluten	ALF-GL
foodproof® Gluten Detection Kit	KIT230061
foodproof® Soya Detection Kit	KIT230058
foodproof® Peanut Detection Kit	KIT230060
foodproof® Hazelnut Detection Kit	KIT230059
foodproof® Celery Detection Kit	KIT230057
GlutenTox® Rapid G12 ELISA*	KIT3075

* AOAC RI PTM #042301

Why Choose Hygiena Allergen Management Solutions?



Quick Results: Verify cleaning effectiveness in minutes, reducing production downtime.



Regulatory Compliance: Meet global allergen labeling standards with dairy-specific solutions.



Cross-Contamination Prevention: Confidently switch between dairy and allergen-free production lines.



Complete Validation: Support dairy-free claims with trusted testing from raw materials to finished products.



AlerTox® ELISA Milk



AlerTox® Sticks Total Milk



GlutenTox® Rapid G12 ELISA



foodproof® Celery Detection Kit

Infant Formula Safety and Quality: Reliable Solutions for High-Stakes Production

Ensuring Safety, Compliance and Consumer Trust for Infant Formula Manufacturers Worldwide

Ensuring the safety of infant formula and related ingredients is a top priority for manufacturers worldwide. Regulatory bodies, including the EFSA, FSANZ, SAMR and FDA, mandate stringent testing to prevent contamination by *Salmonella* and *Cronobacter* - two pathogens that pose serious health risks to infants. However, traditional testing methods require separate tests for each pathogen, increasing time, cost and complexity.

foodproof *Salmonella* plus *Cronobacter* Detection LyoKit: KIT230131 - the first and only ISO-validated solution that allows manufacturers to detect both *Salmonella* and *Cronobacter* in a single test.

- ✓ Combines detection of *Salmonella* and *Cronobacter* in a single ISO 16140-2 validated assay
- ✓ Validated for test portions up to 375 g, aligning with evolving industry standards
- ✓ LyoKit options meet stringent EC 2073 compliance for safe powdered formula. (PIF)
- ✓ 100% inclusivity for 100 *Salmonella* and 50 *Cronobacter* strains
- ✓ 100% exclusivity against 30 non-target strains, reducing false positives
- ✓ Comply with regional regulations requiring absence of *Salmonella*, *Cronobacter*, and *Enterobacteriaceae* in PIF

Additional Assays

- ✓ foodproof *Cronobacter* plus *Enterobacteriaceae* and foodproof *Salmonella* plus *Enterobacteriaceae*

Environmental and Allergen Monitoring:

- ✓ Ensure surface hygiene and allergen control with real-time ATP validation and allergen-specific testing.



Reliable Results for Infant Formula Safety:

-  **Regulatory Compliance:** Solutions compliant with regulations, such as EC 2073.
-  **Comprehensive Coverage:** Suitable for both small-scale and high-volume formula production.
-  **Time-to-Results:** Accelerate decisions with pathogen detection in under 24 hours.

foodproof® *Salmonella* plus *Cronobacter* Detection LyoKit



Food Safety Innovation Award



Infant Formula

Commercial Sterility Testing: Ensuring Product Safety and Quality

Streamline and Accelerate Your Sterility Testing with Intelligent Automation For the Dairy Industry

Final Product Checks for Contamination-Free Assurance

The Innovate™ Rapid Microbial Screening System, paired with the RapiScreen™ Dairy Kit, outperforms traditional microbial testing with rapid screening technology - enabling faster product release and reducing warehouse costs.

Innovate System

- ✓ Simultaneous testing of 96 samples
- ✓ Results in 30 minutes after incubation
- ✓ AOAC RI PTM certified for dairy matrices
- ✓ Seamless LIMS integration
- ✓ Optimized for a broad range of products and pH levels



RapiScreen Dairy Kit: KIT4000

- ✓ Specifically designed for dairy matrices
- ✓ Industry-leading 5-day reagent stability
- ✓ Low risk of false positives
- ✓ Validated for UHT and ESL products
- ✓ AOAC RI Performance Tested MethodSM Certified (#092301)



Beverage Kit			Dairy Kit			
2	3	4	5	6	7	8
Fruit Juice	Ketchup	Cold Brew Coffee	Tea Concentrate	Cheese Sauce	Cold Brew w/ Creamer	Almond Creamer
Lemon Juice	Mustard	Sport Drink	Broccoli Soup	Chicken Broth	Meal Replacement Drink	
Cranberry Juice	Orange Juice	Iced Tea		Chocolate Milk	UHT & ESL Milk	
	Strawberry Puree	Tomato Paste		Half & Half, Heavy Cream	Full-fat Milk	
	Apple & Grape Juice	Tomato Soup		Whole & Flavored Milk	Low-fat Milk	
	Exotic Mixed Fruit Juice	Vegetable Puree		Nutrition Drink Milk	Almond, Nut, Oat, Soy Milks	
	Mango Juice with Sugar	Coconut Water		Pudding	Non-dairy Creamer	

Test on
Matrices
Across the
pH Scale

◀
Strong
Acid

▶
Strong
Base

Why Choose the Innovate System for Commercial Sterility Testing?



Accelerated Product Release: Release products days faster vs. traditional methods.



Built for Production: Optimized for complex Ready-To-Eat and Ready-To-Drink matrices.



Increased Efficiency and Traceability: Automated workflow reduces opportunity for human errors and manual data entry.



Broad Spectrum: Detects any type of contamination.



Innovate

Automated Product Sampling: The Innovate Autosampler III

The Innovate Autosampler III is a high-volume automated sampling solution for high-throughput bottling and aseptic packaging facilities. It streamlines product sampling from any style carton to the testing plate, increasing efficiency and consistency. Designed for flexibility, the Autosampler III can be customized for your particular workflow.

Autosampler III

- ✓ Processes up to 2,000 samples/hour
- ✓ Handles package sizes from 2.5–5,000 mL
- ✓ Continuous sampling capability
- ✓ Enhanced traceability with barcoded plates
- ✓ Automates sample loading, mixing, and pipetting
- ✓ Continuous workflow eliminates interruption from the sampling process to maximize efficiency
- ✓ Minimizes human error in microbial detection
- ✓ Industry 4.0 Compliant, giving you access to state-of-the-art software and components for remote troubleshooting and real-time KPI tracking



Why Autosampler III for Product Sampling



Increase
Lab Productivity



Flexible
Design



Sample
Tracking



Simplified
Workflow



Onboard
Control Features



Industry 4.0
Compliant

Winner of the
2022 Product of
the Year Award

Applied
Microbiology
International



Autosampler III

SureTrend[®] ✓

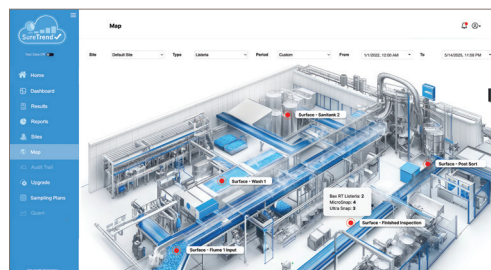
Real-Time Data for Smarter Food Safety & Compliance

Turn Daily Testing Results Into Clear Insights that Help Your Team Stay on Top of Hygiene and Always Be Ready For Any Audit

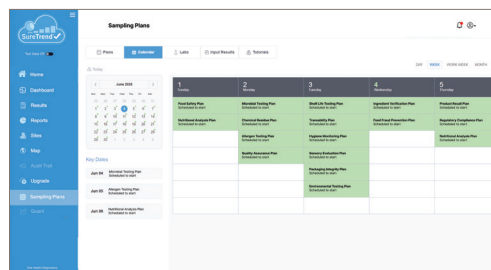
Use SureTrend to track hygiene data across all facilities in one place – so you can spot trends, respond faster, and keep operations running smoothly. From ATP to allergen and indicator organism results and PCR pathogen testing, SureTrend brings all your testing data together to help your team catch issues early and reduce risk.

SureTrend Benefits

- Instant Monitoring & Alerts:** Track hygiene trends in real time and identify risks before they impact production.
- Performance Optimization:** Compare cleaning effectiveness across production lines and identify inefficiencies, so that you can replicate what works best and fix what doesn't.
- Audit-Ready Compliance:** Automatically generate reports and simplify regulatory record-keeping so that you are always prepared for inspections or surprise audits.
- User-Friendly & Mobile:** Access insights anytime, anywhere with an intuitive interface designed for fast decision-making on the go.



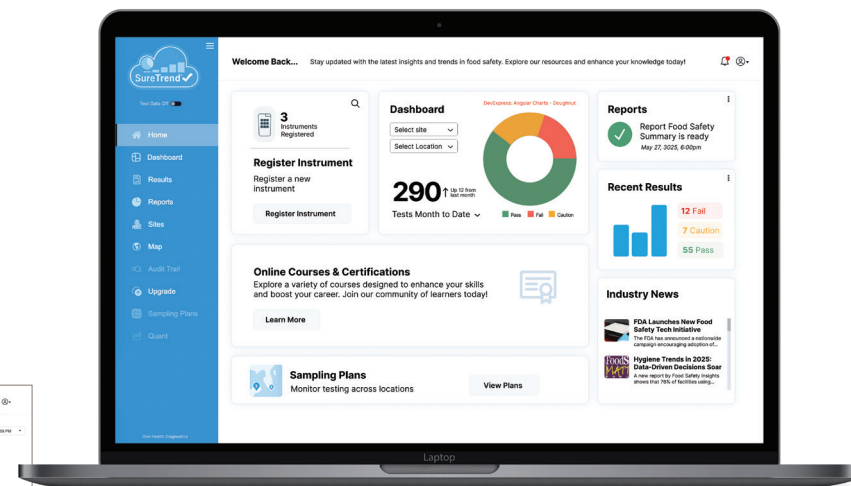
Turn your floor plan into a live hygiene heat map – see where to act before small issues grow.



From planning to results, streamline your entire sampling workflow and stay audit-ready.



SureTrend





KLEANZ

Sanitation Management Platform

**Improved Sanitation.
Strengthened Processes.
Empowered Teams.**

KLEANZ brings people, process and data together to elevate your sanitation program and protect what matters most. Teams are empowered to mitigate risk, drive continuous improvement and meet all applicable compliance requirements while optimizing resources. KLEANZ protects your product quality and brand reputation.



KLEANZ Benefits



Work Scheduling & Assignment: Plan sanitation and cleaning work tasks across your team at the touch of a button with the flexibility to change assignments on the fly or create ad-hoc work.



Inspections & Audits: Perform paperless inspections, mock-audits, releases, and more at will - configured to your compliance initiatives and business needs.



Insights & Reporting: Track and trend your food safety data using custom dashboards and reports; drill down for proactive, informed decision making across your organization.



Corrective Actions & Requests: Create or automatically trigger corrective actions addressing non-compliance immediately or schedule and assign the work to your team for later.



Compliance System of Record: Comply with any regulatory standards or certifications, document once using a single solution, consolidating all your food safety and sanitation information.



Enterprise Enabled: Integrate with other business systems, including ERP, Financial, IIoT, CMMS, LIMS, Swab/ATP, Power BI, SAP, Data Lake, and more.





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