



# McCain Foods India Strengthens Food Safety in Ready-to-Eat Frozen Foods with the Hygiena® BAX® System

## Customer Overview

McCain Foods India is one of the world's leading frozen food manufacturers, producing a wide range of ready-to-eat frozen products. Because these products contain no preservatives, pathogen control and environmental monitoring are essential to ensuring product safety and regulatory compliance.

To support its food safety program and meet the Food Safety and Standards Authority of India (FSSAI) pathogen testing requirements, McCain Foods relies on the Hygiena BAX® System for pathogen detection.



BAX System



## The Challenge

As a manufacturer of ready-to-eat frozen foods, McCain faces ongoing pressure to prevent environmental pathogens from entering finished products. One of the company's primary concerns is controlling *Listeria monocytogenes* within the manufacturing environment, where contamination can pose risks to consumer safety, brand reputation and regulatory compliance.

The company needed a pathogen testing solution that could deliver reliable results, support FSSAI compliance requirements and provide rapid turnaround times to support production and release decisions.

## The Solution

More than seven years ago, McCain Foods transitioned from a competing molecular testing platform to the Hygiena BAX® System.

According to microbiologists Bhavdip Sadharia and Vishal Motwani, the decision was driven by the system's accuracy, reliability and validated performance. Today, the BAX® System supports pathogen testing across finished products, raw materials, environmental monitoring samples and hygiene verification programs.

By combining validated PCR technology with a robust environmental monitoring program, McCain is able to proactively identify contamination risks and maintain confidence in its food safety processes.



## Results

### Improved Testing Efficiency

The BAX® System has helped McCain streamline pathogen testing workflows and maintain turnaround times that support production schedules and timely product release decisions.

### Greater Confidence in Results

The microbiology team relies on the BAX® System's accuracy, reliability and validated performance to support critical food safety decisions across the facility.

### Reduced Testing Costs

By implementing rapid PCR testing, McCain has improved operational efficiency while reducing testing costs and maintaining compliance with FSSAI requirements.

### Stronger Environmental Monitoring

Routine environmental monitoring helps the team identify potential contamination risks early, allowing corrective actions to be implemented before they impact products or consumers.

### Supporting Food Safety for More Than Seven Years

For more than seven years, McCain Foods has relied on the Hygiena BAX® System as part of its food safety program. The combination of validated PCR technology, reliable performance, and operational efficiency has helped the company strengthen pathogen detection while protecting product quality and consumer trust.

