

FOR IMMEDIATE RELEASE

Hygiena[®] receives AOAC RI certification for its InSite[®] *Salmonella* test device

AOAC RI independent laboratory certification awarded to Hygiena, demonstrating the highest level of test performance in support of greater food safety

Camarillo, California (April 6th, 2023) — Representative of the company's commitment to offering a food industry-leading test portfolio, Hygiena's InSite[®] *Salmonella* test device has recently received AOAC RI *Performance Tested Methods*SM certification. As a leader in food safety and quality, Hygiena has repeatedly demonstrated its ability to deliver innovative diagnostics and software that meet global food safety requirements, while making the testing easier to do, providing faster results and at an affordable price. This latest AOAC RI approval for InSite *Salmonella* demonstrates the method's sensitivity, reliability and matrix robustness.

Based on rigorous and independent analyses, the InSite *Salmonella* device is an easy-to-use test for the screening and detection of *Salmonella enterica* on food contact surfaces and other processing equipment containing stainless steel, plastic, rubber, ceramic or sealed concrete surfaces after cleaning. It is a self-contained device, which consists of a liquid medium formulated with growth enhancers and chromogenic compounds selective for *Salmonella* species. All InSite test devices contain neutralizers in the wetting solution to help combat potential sanitizer side effects and improve sample collection.

"Our core business is to provide food and beverage safety solutions to reduce the risk of individuals becoming sick from foodborne illnesses. This is something we take very seriously and it is our aim to help our customers in any way we can to build brand trust and loyalty. With this approval, we are adding another product to our food safety portfolio that is extremely reliable and demonstrates high-level performance. I want to congratulate the R&D team on creating such a great test," said Steven Nason, CEO of Hygiena.

"We are proud that our testing products continue to be recognized by such a globally acknowledged agency. The validations have a reputation for the highest standards of excellence and thorough analysis. Such independent assessments give us the assurance we need to continue safeguarding our customers' businesses and protecting end consumers by providing trusted, reliable diagnostics solutions to the food and beverage industry," concluded Steven Nason.

For more information on Hygiena's InSite *Salmonella* test device, please visit:

[InSite Salmonella - Pathogen Detection - Hygiena](#)

Product Highlights:

- Simple to swab the environmental test area and incubate
- No expensive lab equipment is required
- Rapid time-to-results of 24-48 hours
- Reduce material and labor
- Self-contained reagent
- Easy to interpret color change (a change in color after incubation is considered presumptive positive for *Salmonella enterica*)



PRESS RELEASE

Hygiena – We create innovative diagnostics for a healthier world

About Hygiena

At Hygiena, our mission is to create innovative diagnostics for a healthier world. We develop, produce and provide best-in-class One Health diagnostics solutions from farm to fork to our global customer bases. As one of the few organizations in the world to uniquely focus on food safety throughout the value chain, we maintain the belief that the health of people is closely connected to the health of animals and our shared environment. Our molecular rapid tests and analysis tools for food and beverage safety, veterinary diagnostics and environmental monitoring help prevent illness, save lives and contribute to making the world a safer place. As the global leaders in rapid diagnostic tests, we provide solutions that are reliable, easy to use and accurate, backed by industry-leading customer service and support. With a sizeable global presence, Hygiena is headquartered in Camarillo, California with numerous offices and customer application centers in the Americas, Europe, Africa, Asia and Australia. We also partner with over 180 distributors in more than 100 countries worldwide. Learn more about us at www.hygiena.com.

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