



One Health Diagnostics[®]

Ready-To-Eat 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.

Hygiena One Health Diagnostics® solutions are applicable at every step of the Ready-To-Eat (RTE) production chain.



**Rapid and
Accurate Results**



**Around the Clock
Global Support**



**Dedicated
Applications Lab**



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 Ready-To-Eat categories – freshly prepared meals, ready-to-heat entrees, frozen foods, acidified shelf-stable products, and more

Comprehensive Validation and Recognition to Meet Global Ready-To-Eat Food Industry Requirements



QUA 18/12-12/24, QUA 18/13-12/24
Alternative Analytical Methods for Agribusiness
<http://nf-validation.afnor.org/en>



Black Pearl Corporate Excellence Award (IAFP) 2005



Food Safety Innovation Award (IAFP) 2021

Applied Microbiology International

Product of the Year Award (AMI) 2022



Ecovadis Sustainability Rating 2023



IBIE Best in Baking 2025



International Dairy Federation (IDF) Innovation Award 2025



Food Tech Summit Food Innovation Award 2025

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
✓	Prevent costly recalls and waste by catching contamination early

A Complete Portfolio Solution for Ready-To-Eat Foods



RTE Foods

One Partner for Reliable Ready-To-Eat Testing

The Hygiena portfolio is comprehensive, spanning environmental monitoring, surface hygiene, pathogen detection, allergen testing, quality indicators, commercial sterility, and complete sanitation and data management – all tailored for Ready-To-Eat operations.

Environmental Monitoring | Data Management and Analytics | Sanitation Management

Allergen
Testing

Commercial
Sterility

Data
Management

Hygiene
Monitoring

Pathogen
Detection

AnimalID

Norovirus
Hepatitis

Quality & Indicator
Organism Testing



RTE-FRESH



RTE-FROZEN



HEAT & EAT-FRESH



HEAT & EAT-FROZEN



CANNED FOODS



STABLE AFTER OPENING

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

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.

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 #	Certification
EnSURE® Touch	Versatile, easy to use, rapid device	ETOUCH	
CalCheck	Quick, built-in instrument verification	CAL	
SuperSnap®	Instant ATP Results	SUS3000	
UltraSnap®	Instant ATP Results	US2020	AOAC RI PTM #101803
AquaSnap® Free	Instant ATP Results	AQ-100FX	
AquaSnap® Total	Instant ATP Results	AQ-100X	
AllerSnap®	Unwanted Cross-Contamination/Residues	ALS-100	
InSite® <i>Listeria</i>	Rapid on-site pathogen detection	ILC050 / ILC100	AOAC RI PTM #121902
InSite® <i>L. mono</i> GLO	Rapid on-site pathogen detection	ILMG050	AOAC RI PTM #061802
InSite® <i>Salmonella</i>	Rapid on-site pathogen detection	IS050	AOAC RI PTM #022302
SpotCheck Plus	Unwanted Cross-Contamination/Residues	GL100	
Pro-Clean	Unwanted Cross-Contamination/Residues	PRO-100	



All your Food Safety Data in one powerful solution. For details on KLEANZ® Sanitation Management, see Page 11.



Residue Test



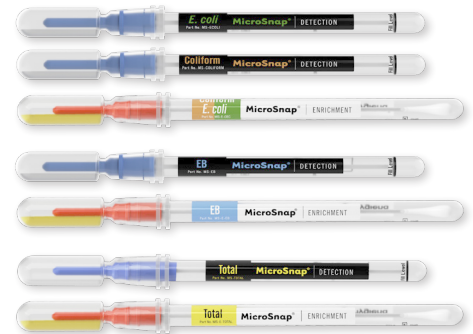
ATP Cleaning Verification Test



Pathogen Screening Test



Indicator Organism Test



Enzyme and Efficiency Test



Allergen Testing: Ensuring Safety and Labeling Accuracy

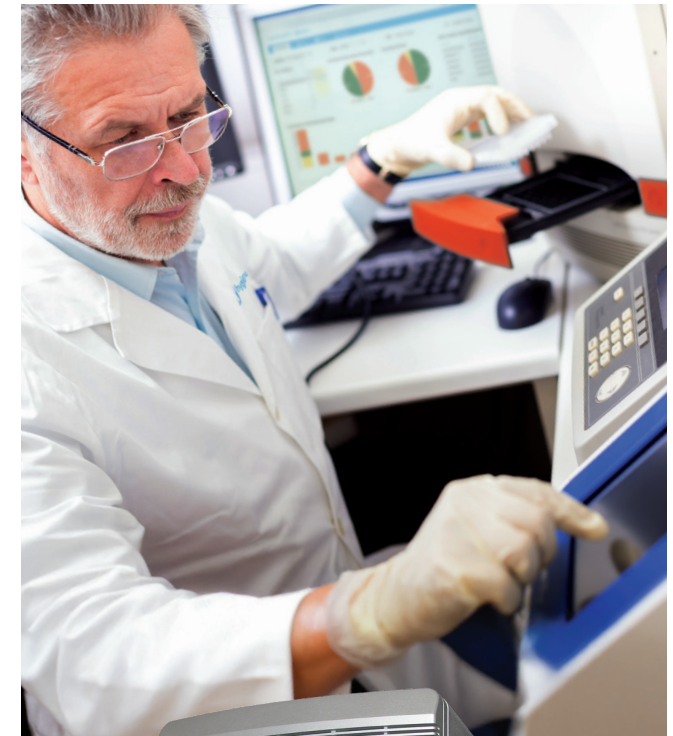
Prevent Allergen Recalls Before They Happen. Verify Cleaning Processes and Validate Allergen-Free Claims with Confidence

Accurate Labeling for Consumer Safety

Hygiena allergen testing solutions help RTE food producers verify that products are correctly labeled and free from cross-contamination. **AllerSnap** provides an easy-to-use and affordable protein residue detection to confirm effective cleaning between production runs. **SpotCheck Plus** verifies allergen-free lines in just one minute. **AlerTox® Sticks** detect common allergens with fast, easy-to-use lateral flow tests, while **GlutenTox® Pro** ensures gluten-free claims meet strict safety standards. To validate allergen control plans and product claims, Hygiena offers sensitive ELISA and PCR tests to quantify allergen levels and ensure compliance with global labeling regulations, **AlerTox**, **GlutenTox** ELISA assays and **foodproof®** PCR assays.

Allergen Management Portfolio Benefits

-  **Quick Results:** Verify cleaning effectiveness in minutes, reducing production downtime.
-  **Regulatory Compliance:** Meet global allergen labeling standards with specific solutions.
-  **Cross-Contamination Prevention:** Confidently switch between allergen-free production lines.
-  **Complete Validation:** Support claims with trusted testing from raw materials to finished products.



Diagnostic Kit	Product #	Certification
AlerTox ELISA Milk	KIT3041 (96 Wells)	
AlerTox ELISA Beta-Lactoglobulin	KIT3042 (96 wells)	
AlerTox ELISA Casein	KIT3043 (96 wells)	
AlerTox Sticks Total Milk	KIT3015 (10 Tests)	
AlerTox Sticks Total Milk	KIT3016 (25 Tests)	
AlerTox Sticks Beta-Lactoglobulin	KIT3018 (10 Tests)	
AlerTox Sticks Beta-Lactoglobulin	KIT3019 (25 Tests)	
AlerTox Sticks Casein	KIT3021 (10 Tests)	
AlerTox Sticks Casein	KIT3022 (25 Tests)	
AllerSnap	ALS-100 (100 Tests)	
Allerflow Gluten	ALF-GL	
foodproof Detection Kit	KIT230057(Celery), KIT230058 (Soya), KIT230059 (Hazelnut), KIT230060 (Peanut), KIT230061 (Gluten)	
GlutenTox Pro	KIT3000	AOAC RI PTM #061502
GlutenTox ELISA Rapid G12	KIT3075	AOAC RI PTM #042301
Spotcheck Plus	GL-100	



Allergen

Rapid Indicator Testing: Same-Shift Microbial Results for Ready-To-Eat Safety

Proactive Microbial Monitoring to Ensure Safety and Quality in Ready-To-Eat Food Production.

Stop Spoilage Before it Starts

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 MicroSnap® platform provides same-shift microbial detection for routine product and environmental testing. MicroSnap Total measures bacterial levels in RTE products and process water, helping track hygiene trends. MicroSnap *E. coli* ensures sanitation efforts are

effective, while MicroSnap *Enterobacteriaceae* (EB) identifies spoilage risks before they escalate. Faster results mean faster corrective actions, helping manufacturers reduce waste and keep products fresher for longer, ensuring your interventions are effective and your process is in control.

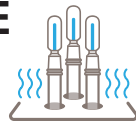
1 SWAB

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



MicroSnap



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

Pathogen Testing: Safeguarding Products from Safety and Quality Issues



Pathogens

Minimize Contamination Risks and Protect Product Quality with Rapid, Reliable Detection Designed for Ready-To-Eat Foods.

Ready-To-Eat foods are highly vulnerable to contamination from pathogens, posing serious safety risks if not identified early. The Hygiena BAX® System and foodproof PCR platform has one of the most comprehensive portfolios in the industry, covering critical pathogens relevant to RTE foods, including *Salmonella*, *Listeria*, STEC (Shiga toxin-producing *E. coli*), *Clostridia*, *Bacillus cereus*, *Vibrio* spp., and *Staphylococcus aureus*. Our solutions support rapid, accurate detection to ensure product safety and compliance, with same or next day results.

Why Choose Our Pathogen Testing Over Traditional Methods?



Faster Results: Cut testing time from days to hours, enabling quicker product release and reducing cold storage costs.



Validated Solutions: Confidence in results backed by global certifications like AOAC, NordVal, AFNOR, MicroVal or Health Canada.



Test Challenging Matrices: Ensure accuracy in challenging Ready-To-Eat products, including high-fat, fermented, and complex matrices like deli meats, salads, and prepared meals.



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

Diagnostic	Product #	Certification
BAX System Real-Time PCR Assay for Genus <i>Listeria</i>	KIT2019	AOAC RI PTM #081401, AFNOR #QUA 18/09-01/19, Health Canada MFLP #79
BAX System Real-Time PCR Assay for <i>L. monocytogenes</i>	KIT2005	AOAC RI PTM #121402, AFNOR #QUA 18/10-01/19
BAX System Real-Time <i>E. coli</i> O157:H7	KIT2000	AOAC RI PTM #031002, AFNOR #QUA 18/07-07/10, 18/11-12/20, Health Canada MFLP #76
BAX System Real-Time STEC Screening	KIT2021	AOAC RI PTM #091301, AFNOR #QUA 18/11-12/20, USDA-FSIS MLG 5B.05
BAX System Real-Time <i>Salmonella</i>	KIT2006	AOAC RI PTM #081201, AFNOR #QUA18/08-03/15, AOAC-OMA (#2013.02)
BAX System Real-Time <i>Staphylococcus aureus</i>	KIT2020	AOAC RI PTM #12070,1 Health Canada MFLP #29
foodproof <i>Salmonella</i> Detection LyoKit	KIT230131	AFNOR #QUA 18/12-12/24
foodproof <i>Listeria</i> Genus Detection LyoKit	KIT230088	
foodproof <i>Listeria monocytogenes</i> Detection LyoKit	KIT230092	AOAC RI PTM #070401, NordVal #025
foodproof <i>Listeria</i> plus <i>Listeria monocytogenes</i> Detection LyoKit	KIT230129	NordVal #054
foodproof <i>E. coli</i> O157 Detection Kit	KIT230042	
foodproof STEC Screening LyoKit, STEC identification LyoKit	KIT230077, KIT230079	AOAC RI PTM #102004
foodproof <i>Vibrio</i> Detection LyoKit	KIT230117, KIT230118	AOAC RI PTM #061901
foodproof SL <i>Clostridium perfringens</i> Detection Kit	KIT230202	
foodproof <i>Clostridium</i> Quantification LyoKit	KIT230230, KIT230231	
foodproof <i>Clostridium botulinum</i> Detection LyoKit	KIT230110, KIT230111	
foodproof <i>Staphylococcus</i> Detection LyoKit	KIT230103, KIT230104	
foodproof SL <i>Bacillus cereus</i> Detection Kit	KIT230201	
foodproof Yeast and Mold Quantification LyoKit	KIT230112	



Reliable Detection of Species DNA in Meat & Feed Samples





Protect from Adulteration and Mislabeling, Comply with Regulations, Confirm Labeling, Avoid Adulteration, Uphold Religious and Ethical Standards

Animal identification testing ensures compliance with food labeling regulations, confirms product authenticity, and prevents economically motivated adulteration (EMA) such as substituting higher-value meat with cheaper alternatives. Clear labels build trust, strong rules set the standard, and sharp oversight keeps fraud in check. From Codex to regional and national laws, these frameworks form the global backbone of food authenticity and consumer protection. They also support accurate allergen declaration and verification of claims (e.g., halal, kosher, vegan) where required. Animal identification testing is essential to meet legal obligations for truthful labeling and consumer transparency. Real-time PCR is the most suitable method, offering superior sensitivity and specificity for reliable results.

Diagnostic	Product #
foodproof Animal Detection 1 LyoKit Bovine, Equine (Horse, Donkey and Zebra), Porcine	KIT230127(LP), KIT230128(RP)
foodproof Animal Detection 2 LyoKit Chicken, Poultry (Aves), Turkey	KIT230032(LP), KIT230033(RP)
foodproof Porcine Detection LyoKit	KIT230115(LP), KIT230116(RP)
foodproof SL Bovine Species Detection Kit	KIT230223
foodproof SL Sheep Species Detection Kit	KIT230224
foodproof SL Chicken Species Detection Kit	KIT230226
foodproof SL Goat Species Detection Kit	KIT230227
foodproof SL Duck Species Detection Kit	KIT230228
foodproof SL Shrimp and Crab Species Detection Kit	KIT230229
foodproof StarPrep Five Kit	KIT230191

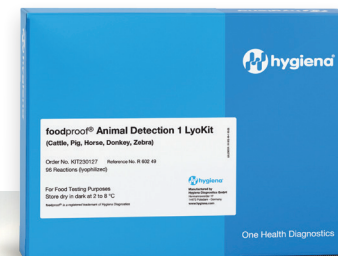
The foodproof StarPrep Five is the fastest, most user-friendly column-free method on the market with minimal contamination risk—thanks to a single-tube workflow, just two pipetting steps, and no tube opening during extraction.

Hygiena foodproof Lyokit Benefits

- 
LyoKits for Cost and Stability: Reaction mix comes pre-filled and lyophilized, reducing hands-on time and minimizes the risk of pipetting errors and contamination. Storage and shipping is conveniently at 2° to 8°C.
- 
Efficient and Cost-Saving Multiplexing: Many LyoKits allow for the detection of multiple animal species in a single reaction. Compared to running individual tests, this saves significant time, reagents, and consumable costs.
- 
High Performance - Speed, Sensitivity, and Specificity: The entire workflow provides results in less than 2.5 hours and is extremely sensitive. The assays have been inclusivity and exclusivity tested and are 100% specific. With internal amplification control and integrated UNG system.
- 
Proven Robustness for Difficult RTE Samples: Compatible with a broad range of food matrices and pharmaceutical products, including highly processed products with degraded DNA and difficult samples like ready meals (e.g., lasagna), confectionery, milk powder, pet food, and gelatin products.



Animal Identification



Commercial Sterility Testing: Ensuring Product Safety and Quality

Streamline and Accelerate Your Sterility Testing with Intelligent Automation for the Ready-To-Eat Food Industry.

Rapid Contamination-Free Assurance

Traditional sterility tests for shelf-stable Ready-To-Eat foods can take days – the Innovate™ Rapid Microbial Screening System cuts that down to hours, so you can save on warehouse costs and ship product sooner with confidence.

Innovate™ System

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



Autosampler III

- ✓ Continuous sampling capability
- ✓ Handles package sizes from 2.5–5,000 mL
- ✓ Enhanced sample traceability with barcoded plates
- ✓ Processes up to 2,000 samples per hour



**Test on
Matrices
Across the
pH Scale**

◀
Strong
Acid

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	

▶
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 matrices.



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



Broad Spectrum: Detects any type of contamination.



Innovate System



Autosampler III

SureTrend[®] ✓

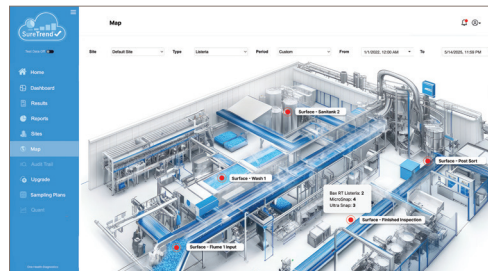
Real-Time Data for Smarter Food Safety & Compliance

Turn Daily Testing Results into Clear Insights That Help Your Team Stay on Top of Hygiene and Ready for Any Audit.

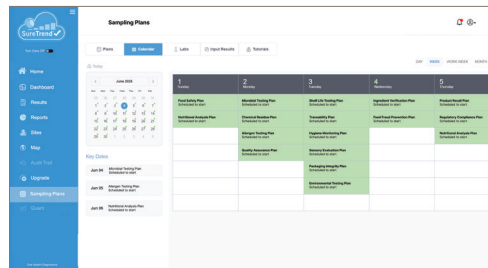
Use SureTrend[®] to track hygiene data across all facilities in one place – so you can spot trends, respond faster, and keep operations running smoothly. From ATP to allergen and indicator organism results, SureTrend brings all your testing data together to help your team catch issues early and reduce 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:** Detect any type of contamination.



Turn your floor plan into a live hygiene heatmap—see where to act before small issues grow.

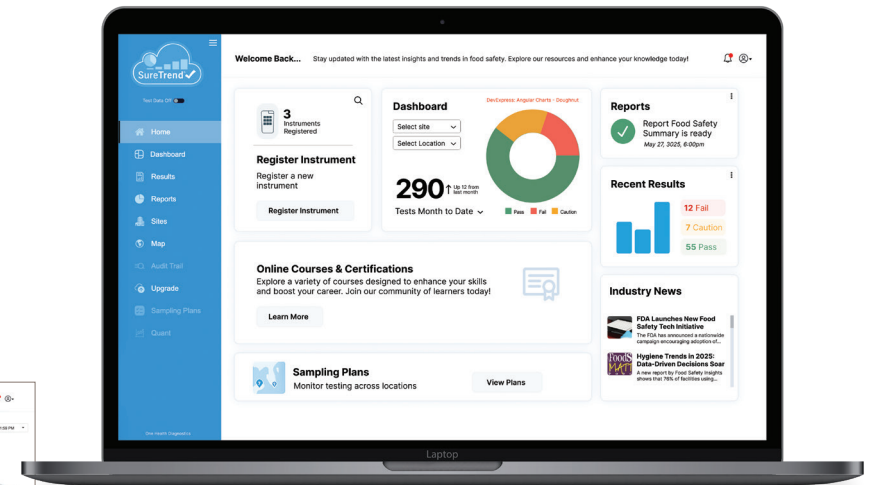


Plan	1	2	3	4	5
Food Safety Plan	Completed	Completed	Completed	Completed	Completed
Sanitation Plan	Completed	Completed	Completed	Completed	Completed
Quality Control Plan	Completed	Completed	Completed	Completed	Completed
Food Safety Plan	Completed	Completed	Completed	Completed	Completed
Sanitation Plan	Completed	Completed	Completed	Completed	Completed
Quality Control Plan	Completed	Completed	Completed	Completed	Completed

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



SureTrend

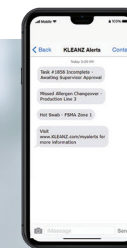
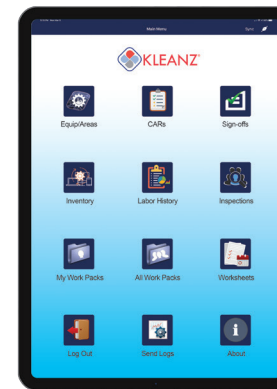
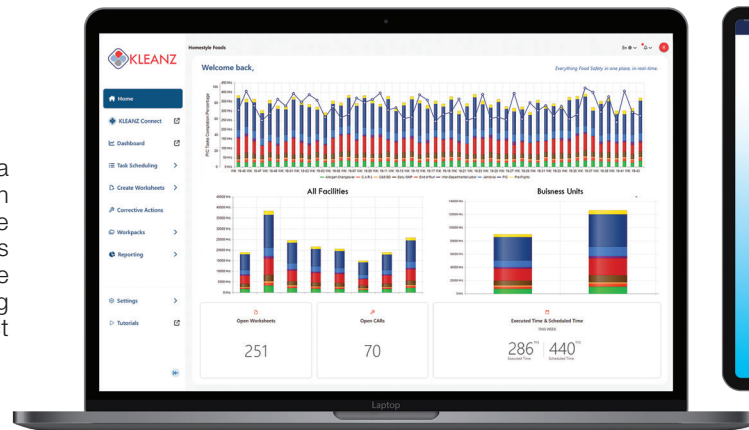




Sanitation Management Platform

**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

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, PowerBI, SAP, Data Lake, and more.





One Health Diagnostics[®]



If you have any questions, visit: www.hygiena.com

Global Offices

Australia | Brazil | Canada | China | Germany
Mexico | Singapore | Spain | United Kingdom | USA