

# Midwest Dairy and Ingredient Company Simplifies Microbial Testing with MicroSnap® Devices



A large, midwest dairy and ingredient company is primarily engaged in manufacturing dry, condensed and evaporated dairy products. This also includes manufacturing mixes for the preparation of ice cream and ice milk, dairy and non-dairy substitutes, and dietary supplements. They've recently expanded their business to include the production of a number of specialty ingredients for the food industry.

Their manufacturing facility is based in the midwest and includes an R&D innovation center nearby. With such a central location, this manufacturer serves and supplies some of the world's biggest brands in niche ingredient sectors. The company also utilizes its deep technical expertise to help leading brands rapidly concept, test and produce the custom flavors and formulations they need to stay ahead in the business.

As a result, it is vital that the company adhere to a rigorous food safety testing process to ensure product formulations are free from contamination. Their biggest challenges are obtaining rapid, accurate, sensitive results for both product and surface testing. In the past, they used culture methods, but results weren't available for at least 24 hours from the time the test was set up. This resulted in delays as they had to wait a whole day to know if their CIP system was working properly, risking the loss of whole truckloads of product if contamination was detected.

Recently, they identified a faster, reliable option. By switching to MicroSnap® for testing, they can now have results in 6 hours. They test their final products with MicroSnap TVC, seeing significant time savings, allowing for same-day product release. They also have implemented MicroSnap

EB and MicroSnap Coliform for testing surfaces after cleaning and sanitation. Currently, they test all bag heads and scoops along with surface testing in between washes. Even for those customers demanding specific testing, the MicroSnap EB satisfies their stringent testing requirements.

In addition to the time savings, the dairy and ingredient manufacturer appreciates the ease of use when it comes to capturing results in the EnSURE® Touch luminometer. "By tracking results in the device, by location, we can easily trend results and identify any trouble spots due to insufficient cleaning and sanitation," states the QA Manager.

An extra benefit is the production savings. According to the Director of Quality Assurance, "When we package product, each pallet holds 2,000 lbs. A truckload holds 20 pallets (40,000 lbs.). Our product is valued at \$2-8/lb. By testing every 6 hours, we only risk 3 pallets (valued at \$6,000-\$24,000) versus an entire truckload (valued at \$40,000-\$160,000)." He continues, "This means our company could reduce potential losses by over 30% for every day of production."

In the future, this dairy and ingredient manufacturer hopes to expand testing, using the EnSURE Touch system to test for allergens, including casein, in their non-dairy products. "By streamlining testing onto one device, not only can we get more rapid results; we can also trend testing results over time for multiple assays in one system" With SureTrend®, the cloud-based SaaS system that stores EnSURE Touch data, it is simple to analyze data through easy capture, trending and reporting.