



FreshCheck
CONFIRMING HYGIENE



FreshCheck's Hygiene Verification System provides access to a simple, fast, and low-cost method to verify hygiene processes.

- The FreshCheck Hygiene Verification System (HVS) is **fast, simple**, and very **cost effective**.
- It can be **used with very little training** as it works in the visual spectrum.
- Swab based system with phone or tablet-based app.

- It doesn't need an expensive reader, meaning there are **no calibration or maintenance costs**.
- The level of cleanliness can be captured on the app and **customised** to user's needs.
- Swabs are **stable at room temperature**.
- Campden BRI report shows technical advantages over ATP.

HVS utilises a patented swab that changes from **blue to green** to monitor surface hygiene. Results are captured digitally and recorded on an Android or iOS app, which can then be reviewed and analysed.

In trials with both large and small UK food manufacturers the HVS demonstrated not only its ease of use, but its **technical and financial advantages**.

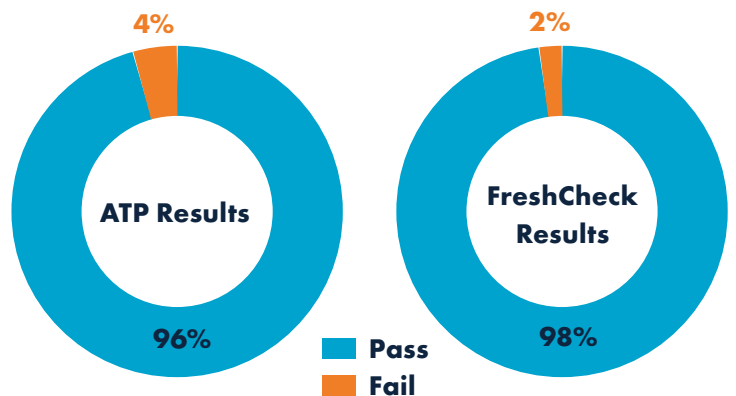
HYGIENE VERIFICATION SYSTEM FRESHCHECK COMPARED TO ATP

FreshCheck's Hygiene Verification System has been tested against a number of ATP systems, and shows excellent correlation.

95%
of testing is in agreement with ATP.

Feedback from onsite users has been fantastic and the app has also offered an easy way for users to log test results & reduce overall time spent testing:

"...FASTER AND EASIER TO USE."
- HYGIENE MANAGER



Where FreshCheck showed differences to ATP it was found that the cause of a high ATP result was food residue that was safe during production. FreshCheck was more easily able to identify dangerous contaminants.

FreshCheck also gives a distinct blue colours in the presence of residual sanitiser, removing the false positives that are often seen with ATP testing.



FRESHCHECK BENEFITS & FEEDBACK

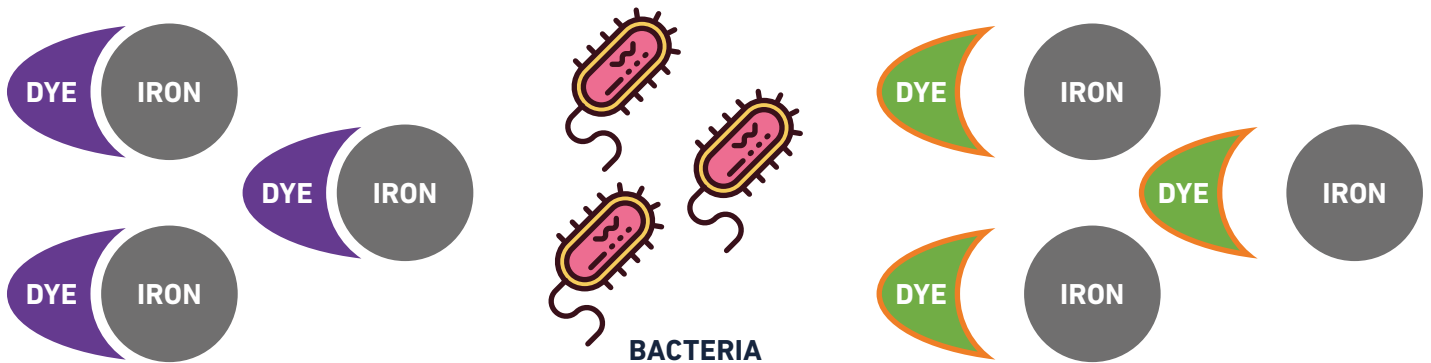
FreshCheck has been tested at multiple sites and the data show that the HVS:

- Is **as sensitive** as ATP testing.
- **Does not give false positives** in the presence of sanitisers, unlike ATP.
- Detects bacterial contamination **more consistently** than ATP.
- **No false positives** from food based ATP.
- A **separate result** indicates the risk of taint or contamination due to excessive sanitiser.

User feedback of the Hygiene Verification System

- It is **easier to use** than ATP systems.
- Software was **simple** to understand and use.
- Digital recording was quick, easy, and provided **"better traceability"**.
- Retesting was more **straightforward** than with ATP.
- The colour change was **very clear** and more obvious than expected.
- Smaller swabs are **easier** to use.
- It is simpler to use, works in the visual spectrum, requires less training and has a **lower cost** overall.

HOW IT WORKS UNIQUE PATENT-PENDING TECHNOLOGY



Iron is attached to an ambient stable and food safe dye.

Contaminants are able to remove the dye giving a visible colour change.

The released dye results in a colour change in the visible spectrum providing an easy way to read results.

FIND OUT MORE AT:

www.freshcheck.co.uk

Email: info@freshcheck.co.uk

Phone: (+44) 0208 123 6947