Options for controlling contaminants

Controlling hair contamination

Research has shown that between 3,500-5000 hairs can be shed by 100 food processing workers in an eight hour shift. The University of Bolton recently investigated the effectiveness of hair containment systems and discovered that a traditional mob cap can have an average of more than 80 hairs protruding. These can be shed out of the cap by day to day movement and by scratching the head.

Aburnet has launched their patent pending HairTite Standard hairnet and HairTite HiCare at the equivalent price to traditional hairnets and will increase containment twofold. By using in combination with a mob cap the results show that the HairTite Standard offers four times the level of containment, and HairTite HiCare offers six times the level of hair control when compared to a mob cap on its own.

Further improvements will be achievable with the introduction of Aburnet's patent pending KleenCaps.

Research has shown that when combined with the HairTite HiCare the level of containment is even greater.

The company is also offering a free hair management system that works in combination with these new products.

These HairBarrier Tools include:

- Wear guide posters.
- Best practice posters.
- GMP advice with suggested critical limits.
- Staff training videos for canteen and pre-employment with optional competency testing and certificate.
- Web-based audit tools with graphical time bound reporting.

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There can be no control without measurement

Hygiena International offer a range of simple, rapid, low cost test systems to measure a variety of parameters in support of food quality and safety. Tests include simple colour (no instrument) test for surface cleanliness that detect protein and sugar in food residues, allergens and micro-organisms, as well as small portable instrument systems.

ProClean and SpotCheck Plus detect food residue on surfaces after cleaning giving a visible colour change in 1-10 minutes. InSite, a simple, all-in-one, convenience swab device using traditional microbiology, detects listeria in 24 hours, thus providing a rapid screening test for product contact surfaces.

Together with a small dedicated low cost incubator, InSite allows listeria testing to be done in small remote locations.

The newest multi-functional test system is EnSURE that gives a non-specific surface cleanliness in 15 seconds but also detects specific analytes, for example MicroSnap detects low number of bacteria in seven hours; ZymoSnap detects alkaline phosphatase in five minutes to measure pasteurisation efficiency in dairy products; CrossCheck detects specific enzymes in residues of raw meat and fish in five minutes to verify thermal processing and cross contamination hazards.

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Screening, detection and identification

Ceeram, a French private research laboratory, develops, produces and markets a range of molecular assays (PCR, RT-PCR real time, MLVA) called ceeramTools for the screening, detection and identification of viruses (norovirus, hepatitis A virus, enterovirus), bacteria, parasites (cryptosporidium, giardia,) in all matrices (food, environmental).

Dr Loisy, the internationally recognised virus specialist works with her team of engineers, microbiologists and bioinformaticians to develop and optimise the best methods dedicated for private and public routine laboratories.

According to the CDC, norovirus accounts for 49% of known causes of foodborne outbreaks in the US between 2006-2010.

The qualitative and quantitative ceeramTools kits, combined with Ceeram's expertise in sample pretreatment, are an asset for laboratories to easily monitor samples from all origins.

Ceeram currently exports its products to more than 20 countries worldwide, and collaborates with some of the largest food laboratories in the world, Eurofins, Silliker, SGS, providing water plants, food companies and producers with a way to better control their produce and products, based upon the recommendations of Codex and European and international regulations.

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Continuous, non-chemical decontamination

Steril-Aire's multi-patented UVC technology has been proven effective in food and beverage processing applications by providing continuous, non-chemical decontamination of food surfaces and the surrounding environment.

Steril-Aire's UVC emitters provide an exceptional level of protection against foodborne micro-organisms and can shed a whole new light on food safety with proven results:

- Enhanced food safety.
- Extended product shelf life.
- Improved quality and production yields.
- Reduced recall and mitigation.
- No alteration of the look or taste of most food products.
- Reduced sales loss, brand damage and liability.

Germicidal UV is USDA and FDA approved for surface decontamination. Steril-Aire's multi-patented UVC is ideal for preparation areas as well as tumbling drums, conveyor and shaker systems, commercial refrigeration as well as HVAC and air make-up systems.

Steril-Aire UVC used in processing fruits and fresh-cut melons has been proven effective in improving shelf life and product quality by reducing spoilage micro-organisms such as yeast, mould and bacteria.

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