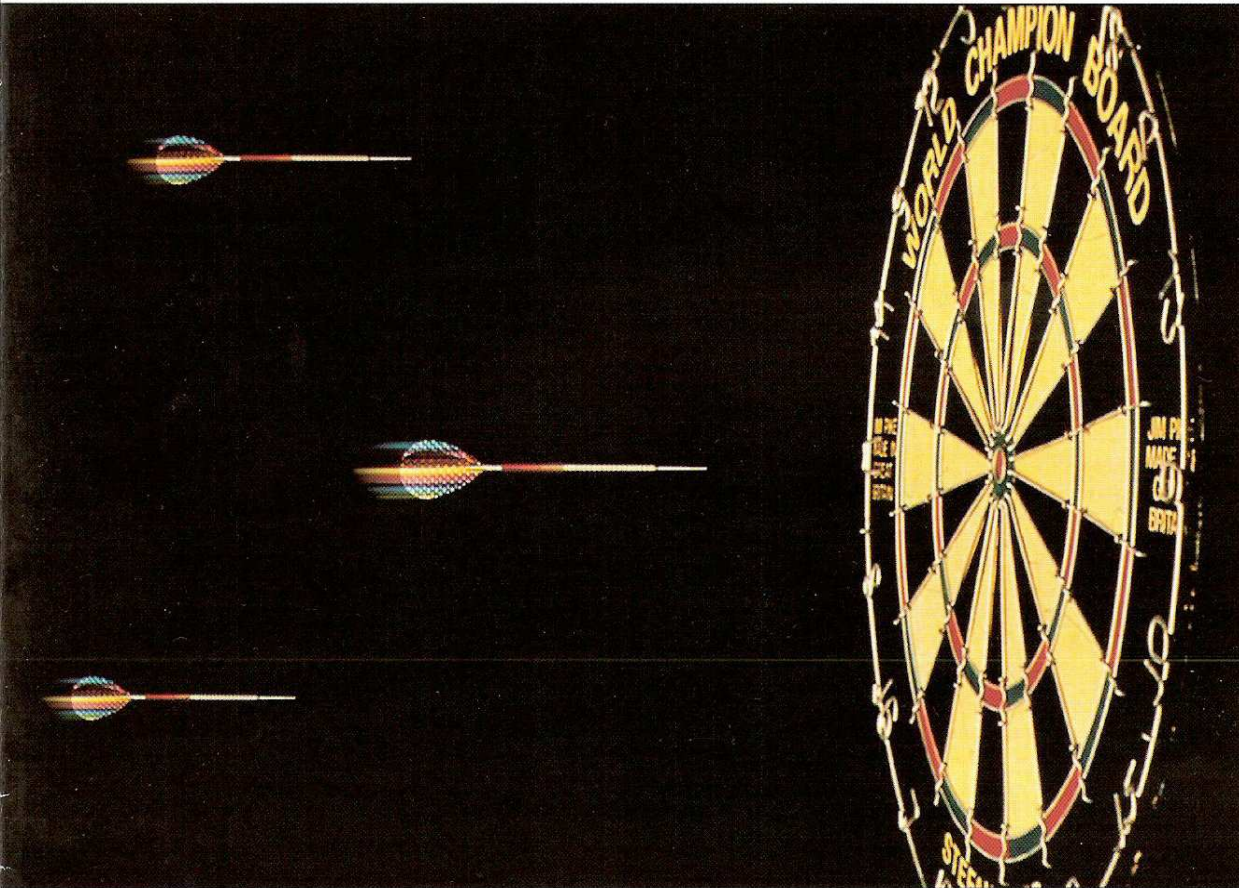


**FOSS**



# **Microbiological Screening Right to the Point**

**FOSS**



**Automated Pathogen Detection  
- the Easiest Way Forward**

# MicroFoss Ground Beef Application



*3 applications are available for testing freshly ground beef*

## **Applications available**

- Total Viable Count (TVC)
- Coliform
- E. coli

## **Description**

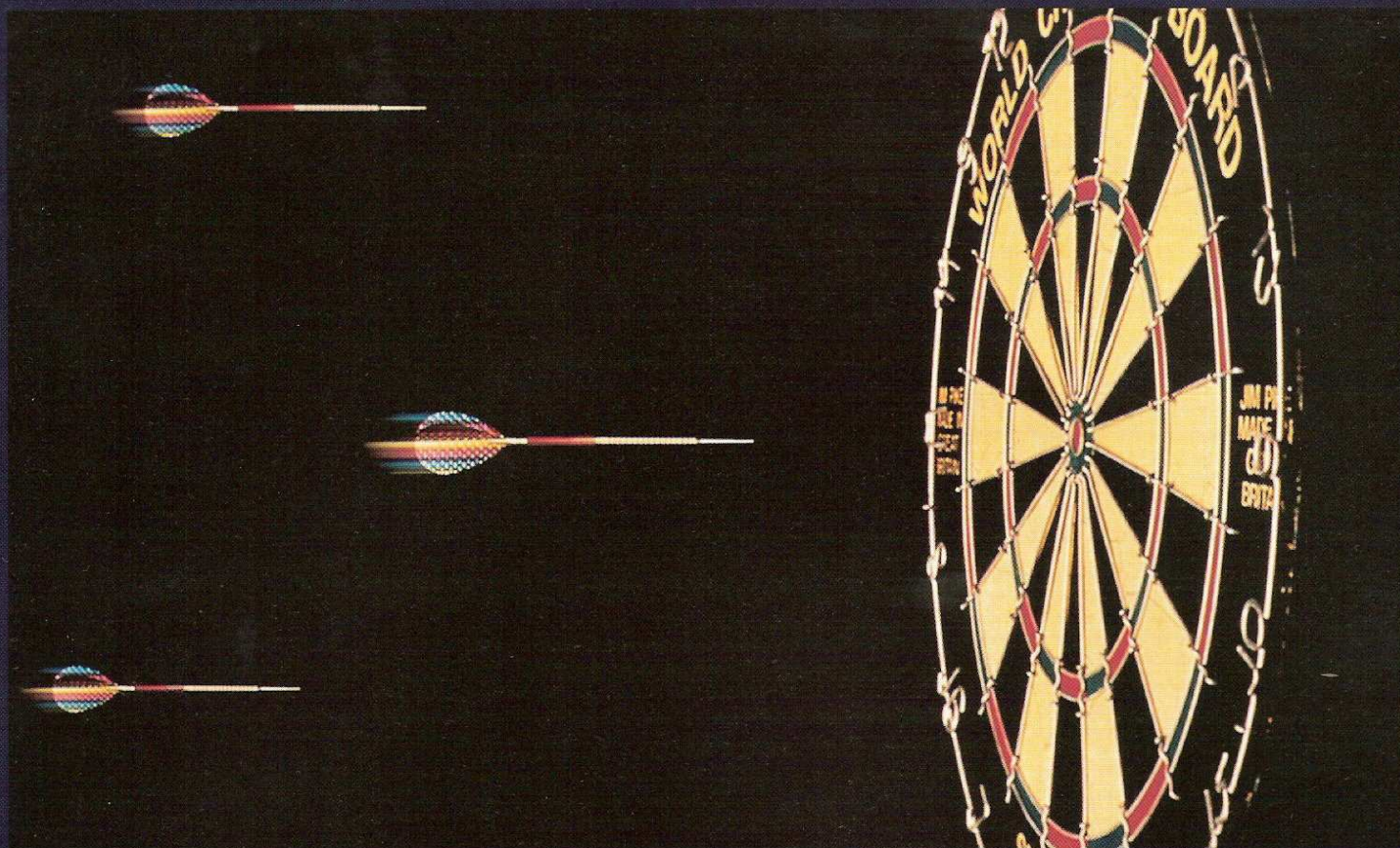
The MicroFoss can be used to determine a number of microbiological parameters in freshly ground beef.

Calibrations have been developed for the analytes listed, and the related documentation is shown overleaf.

## **Procedure**

- Make a 1 :10 dilution of ground beef in sterile buffered peptone water
- Stomach for 1 - 2 minutes
- Add the dilution to the specific vial
- Insert the vial in the MicroFoss instrument
- Key-in sample identification data
- Come back to read results

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# Speed isn't everything - but it can make a difference!

As a food processing company Quality Control Manager running a QC lab and a HACCP programme, speed is an important factor, but not the whole story.

If you are aiming to send high quality products to the market with a minimum of quarantine storage time, you need a rapid, safe and easy-to-use

bacterial screening system.

It must give reliable data in an easy to handle format, with a minimum of costs and manpower, so you can release products and easily provide production control documentation.

Take for instance our new microbiological test solution, **MicroFoss**.

For both raw materials and finished

products, the **MicroFoss** will solve your bacterial screening needs in a fast, reliable, yet simple fashion. The modular concept lets you run from 1 to 512 tests at a time, with results within the same work shift.

Trust the **MicroFoss** to give you just what you need:

**Speed, Reliability and Simplicity**

**MicroFoss detects and counts a wide spectrum of bacteria and micro-organisms**



**MicroFoss -  
you can count on it!**

More information:

[www.microfoss.com](http://www.microfoss.com)

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