

In-house control program

Hygicult

Hygicult® – a proven and reliable tool

Food industry, institutional kitchens and retail shops are required by law to carry out systematic hygiene sampling and set up an in-house control program (EC 2073/2005). To verify the cleanliness we recommend Hygicult dipslide product line.

Cost-effective solution for your in-house control

Hygicult is a hinged plastic slide covered on both sides with agar medium and closed in an aseptic vial.

- [Hygicult TPC](#) for total aerobic bacteria
- [Hygicult E](#) for Enterobacteriaceae
- [Hygicult E / beta-GUR](#) for Enterobacteriaceae and E.coli

Hygicult TPC and E are validated in a collaborative study in 12 laboratories, validation reports have been approved by AOAC (Association of Analytical Communities) and NMKL (Nordic Committee on Food Analysis). Hygicult TPC validation is approved by AOAC and NordVal. Hygicult dipslides are recommended in the national guidelines for implementing EC 2073/2005 by EVIRA, Finnish Food Safety Authority.

Advantages in using Hygicult in in-house monitoring

- Ready-to-use on-site test
- Labor-saving, time-saving
- Established, reliable, well documented and proven method
- Longer shelf-life compared to plates
- Culture method detecting the number of living microbes
- No counting of colonies, result interpretation with the help of a model chart
- In case a sample is needed for further cultivation in a lab, transportation with a dipslide is very handy
- Manufactured according to validated processes



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