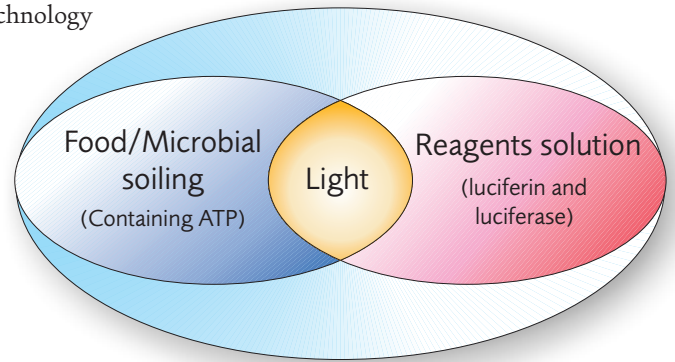


Superior hygiene tracking. Instantly.

HY-LiTE[®] 2



MERCK



Legislation and hesitation

The world is going crazy over food scares. Consumers want laws to protect them and some of the laws can seem extreme. Meanwhile, the media waits to whip up the next sensation...

...which could be you.

In the face of this situation, it's no surprise we hesitate occasionally before giving the all-clear to a production run. Are the surfaces clean? Who cleaned them and are they reliable? What benchmarks are we using for confirmation? What if the temperature has dropped – or risen? Is the rinse water clean? How long must we wait to find out?

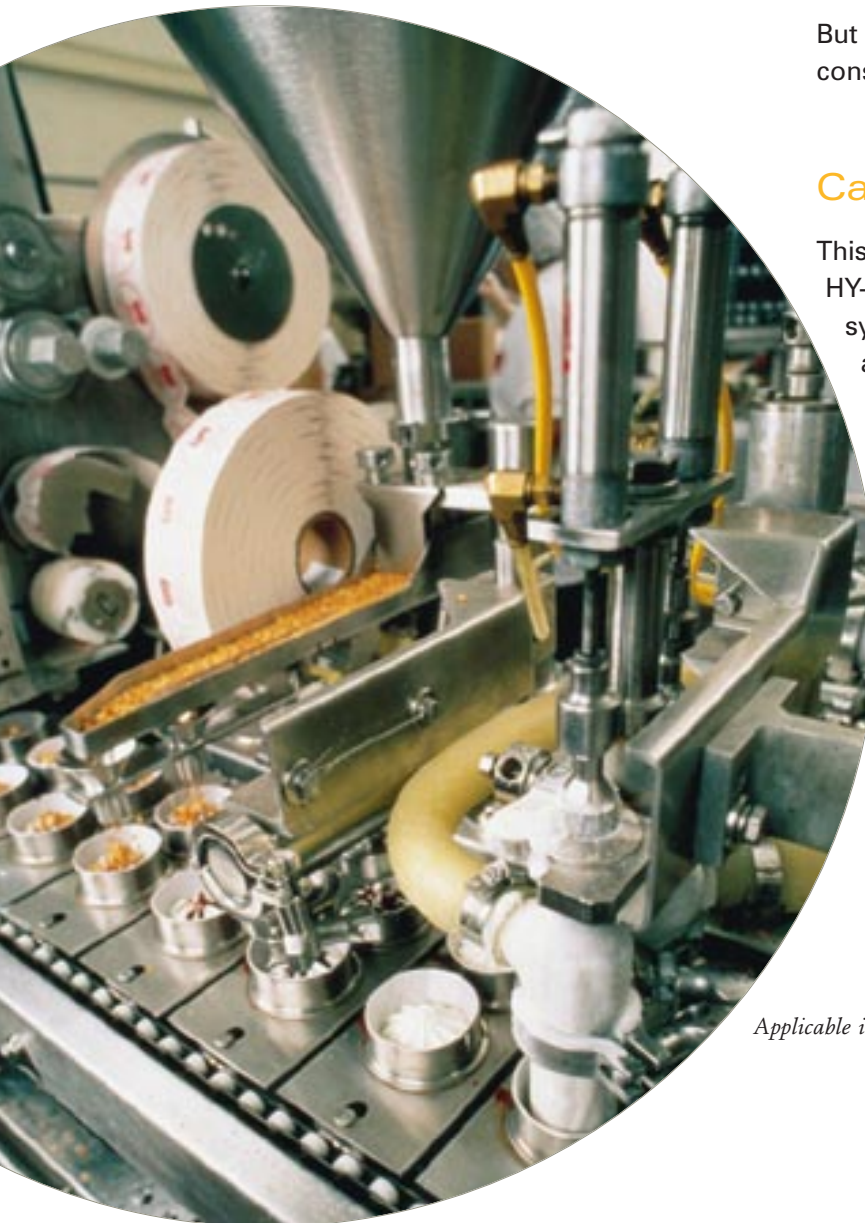
But hesitation costs money, kills brands and can harm consumers.

Can you spare a minute?

This is the dilemma that led Merck to develop HY-LiTE 2, a rapid, on-the-spot hygiene detection system. HY-LiTE 2 provides crucial, accurate, instant and comparative data on the efficiency of cleaning regimes and personnel. The results are not affected by temperature change. It also alerts management to potential problem areas that might need special attention – immediately and over the long term.

HY-LiTE 2 provides definitive test results in just 60 seconds. A single minute that could spell the difference between a trouble-free production run and a contaminated one.

Shouldn't you find the time?



Applicable in all food industries.

How the system works

The HY-LiTE 2 hygiene tracking system works by detecting ATP (adenosine triphosphate), a substance found in all living cells and in most biological material. Unlike traditional microbiological methods, which detect the presence of bacteria and other micro-organisms, ATP detection also reveals the presence of residues, even on superficially sterilised surfaces, potentially capable of supporting microbial contamination.

A sample taken from the test area is mixed with enzyme reagent in the specially developed HY-LiTE Pen. Any ATP present reacts with the enzyme and produces light. This is measured in the HY-LiTE 2 meter. The more ATP present, the brighter the light and the greater the reading. This indicates clearly the amount of microbiological contamination, food residue or animal debris in a crevice, on a surface, or in a rinse water sample.



Automatic temperature compensation.

Easy 5-button operation.

Operates from batteries or AC mains power.

Readings are displayed rapidly.

2000 result memory.

Built-in printer.

Communication with PC with Windows-based TREND 2 analysis software.

The HY-LiTE[®] 2 luminometer

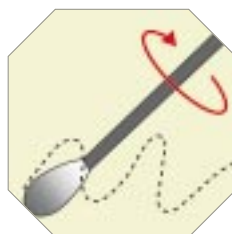
Robust, lightweight and fully portable, the luminometer has a large, easy-to-read graphic display and a built-in printer.

The luminometer can be operated as a Test Only device, with direct printout of results; as a Test and Store device, storing up to 2000 results for later printing or for downloading to a PC; or as part of an HACCP Plan using TREND 2 software, a powerful analysis and data presentation package running under Windows 3.1 or Windows 95/NT.

The sampling pen

This is a pre-prepared, one-shot device available in two formats – for surface testing – and for rinse water control. Containing all the reagents necessary in the correct amounts, each pen is a combined sampling device, test chamber and reagent dispenser in one.

Only a simple three-phase 1-minute test:



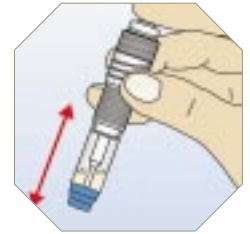
1 SWAB

Swab area and rinse in supplied solution.



2 SAMPLE

Sample with pen and start the reaction by releasing the reagent.



3 MEASURE

Insert in the luminometer.

HY-LiTE[®]

is the best method
available for measuring
hygiene and cleaning

The whole truth ...

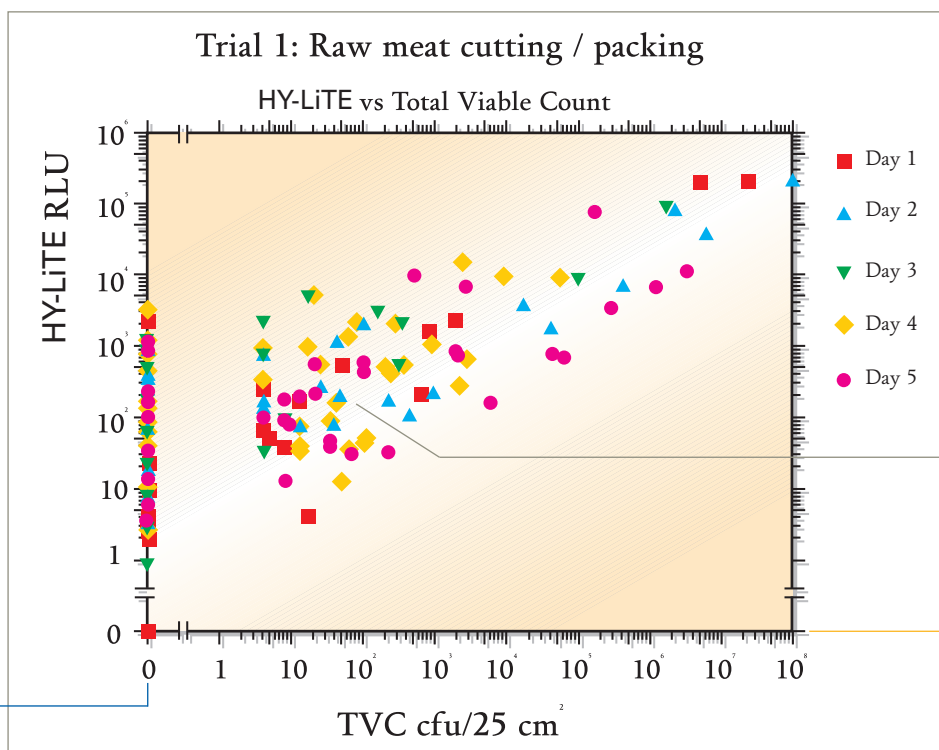
- A more sensitive way of measuring hygiene or the effect of cleaning than traditional microbiology methods, which identify the organisms present but overlook the hidden potential of soiling for microbial growth.
- Unlike traditional microbiology, HY-LiTE can detect biological residues on surfaces which have just been rendered sterile by chemical disinfection but still retain the potential for contamination.
- Very sensitive test – can detect very low levels of soiling.
- HY-LiTE swab testing allows better in-depth and aggressive investigation of surface hygiene than traditional microbiology methods, eg RODAC contact plates.
- Recognised as a superior method of hygiene monitoring in the food and beverage industries in independent tests.



*Also applicable in the
beverage and dairy
industry.*

... and nothing but the truth!

- The unique HY-LiTE Pen gives superior detection of food residues and microbial contamination on surfaces and rinse waters.
- A long shelf life guarantees reliability.
- Integral buffer solution ensures results are unaffected by sample conditions.
- No pre-preparation or manipulation of reagents so minimal room for human error.
- Self calibrating luminometer guarantees accuracy and reliability.



*These results show
that HY-LiTE is
better than micro-
biology because
it detects residues
on even sterile
surfaces.*

*Results are showing good
correlation between HY-LiTE
and microbiology.*

*Microbiology could not detect
any more cases of contamination
than HY-LiTE.*

A very practical tool

Can be used anywhere

- Easily portable, designed to give reliable, in-depth results on the spot and away from lab conditions.
- Wide operating temperature range, can be used anywhere from cold stores to hot food processing areas.



Saves time, money and materials

- Simple to use.
- Produces results within one minute. Can be used by production workers immediately after cleaning, allowing any corrective action to be taken before production begins.
- Instant results ensure immediate feedback, enabling personnel to check the effectiveness of new cleaning procedures and for staff training.
- Reliable monitoring of cleaning procedures optimises the use of cleaning agents and proves reliability of CIP techniques.

Better management control

- Luminometer holds data from 2000 tests enabling trends to be identified as well as seeing the before-and-after effect of cleaning procedures.
- Captured data can be downloaded to Windows programmes and integrated into HACCP software.
- Data can be analysed and made available for Management Information purposes.
- Trend analysis allows monitoring of continuous improvements in hygiene standards.
- PASS/FAIL limits can be programmed to take account of different sites and processes.
- Quality-assured.
- Technical advice and assistance.
- Installation and staff training.

Superior hygiene tracking. Instantly.



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