



**FOR IMMEDIATE RELEASE:**

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**Vacci-Test Demonstrates the First Same-Shift Test for *E.coli* O157:H7**

With food safety top of mind for consumers and the food industry, Vacci-Test Corporation (“Vacci-Test”) is pleased to announce that its first food safety test, FoodChek™-E.coli, has successfully completed a field trial at a major meat packaging facility and has shown that it can accurately test for *E.coli* O157:H7 in less than 6 hours, including enrichment. FoodChek™-E.coli is a revolutionary new same-shift test that is rapid, accurate and cost effective. FoodChek™-E.coli is a breakthrough solution for meat-processors enabling them to deliver high quality and safe products to consumers.

FoodChek™-E.coli uses magnetic nanotechnology and a proprietary, inexpensive and easy-to-use magnetic reader that provides a very sensitive, specific and quantitative test result.

The field trial was conducted at Vantage Foods Inc., a leading processor of retail ready fresh meats, at their facility in Chilliwack, British Columbia. Mr. Gary Haley, President and CEO of Vantage Foods stated “We are pleased to have been able to work with Vacci-Test in field testing their new rapid *E.coli* product. Vantage Foods prides itself on using leading edge technology such as FoodChek™-E.coli to compliment our best business practices philosophy of distributing the highest quality and safest products to our customers.”

Sandy MacPherson, Chairman of the Executive Operating Committee of Vacci-Test, stated “Our FoodChek™-E.coli test will have a major impact for both regulatory agencies and meat-processors. Potential food contaminants such as *E.coli* O157:H7 can now be tested on site and identified prior to the end of a production shift. FoodChek™-E.coli eliminates the need for slaughterhouses and meat-processors to hold finished products in cold storage until testing can be completed by off-site third parties.”

Vacci-Test is a privately held Canadian corporation that specializes in the development and commercialization of proprietary food safety tests, based on magnetic nanotechnology, for the rapid detection and quantitative measurement of pathogens in food. Vacci-Test’s product pipeline includes a series of additional tests such as *Listeria* and *Salmonella* for the burgeoning food safety market.

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