



E.coli Hygiene Monitoring Swab

E.coli Hygiene Monitoring Swabs have been designed to detect the *E.coli* organism on **hands and surfaces**. A simple colour change to blue/green indicates the presence of *E.coli*.

E.coli is an **indicator organism** for faecal contamination. Being able to monitor and control the risk of faecal contamination is important in a number of fields including the **food industry, agricultural, environmental** and **medical** spheres.

Surfaces, hands and water are some of the sources of faecal contamination. The *E.coli* Hygiene & Monitoring Swabs are an **easy to use, affordable** and relatively **quick** way of **monitoring the risk** of faecal contamination.

How well do they work?

The swabs were tested by Micro Food Lab for **sensitivity** against known amounts of *E.coli* in an inoculum. These inoculums were placed on a surface and then the surface was swabbed.

The table below shows the results of these tests:

Concentration of bacteria	Accuracy of swab
High (136 cfu)	100%
Medium (68 cfu)	100%
Low (3.4 cfu)	20%

The **E.coli Hygiene & Monitoring Swabs** prove to be sensitive enough to detect less than five viable *E.coli* bacteria and are **100% accurate** at detecting 100 viable *E.coli* bacteria on a surface.

They even work in water! A trial was conducted to test the sensitivity of the swab in detecting **E.coli in water** and to set up a simple quantitative colour chart. It was found that the swab was able to **detect levels as low as 100 bacteria per ml** in water.

The *E.coli* Hygiene Swab is an **affordable** and **accurate** way of keeping a record of hygiene with respect to faecal contamination within your facility or environment – allowing you to catch potential problems early and act in time to **control the risk**.

Developed by **microfoodlab...**