

THE WORLD'S FIRST ACCURATE FOOD FRESHNESS SENSOR

A unique, patented sensor that detects microbial load on meat, fish & chicken indicating if the food is safe to consume.

The BioTip Sensor is calibrated to FDA recommended standards. Current organoleptic methods to test for spoilage are subjective. BioTip Sensors take the guesswork out of food safety.



HOW IT WORKS

- The Sensor color transitions from blue (fresh) to clear (spoiled).
- The product is considered spoiled when the sensor is completely clear.



MAIN FEATURES



The sensor is activated within one to two days after being attached to the product, enabling continuous monitoring until spoilage occurs.



The sensor can be calibrated to undergo color change at various microbial levels as required.



The Sensor is calibrated for use with vacuum packaging type.



The sensor's performance remains consistent and stable also post freezing at -20°C.



The sensor is designed to change color when the microbial level of the product meets the specific international US/EU recommended standards.



The Sensor accurately monitors up to 1 kilogram of vacuum-packed products.










The sensor diameter is 3cm² and the net measured food area is 4.5cm².



The Sensor graphics can be customized with customers logo and branding.



INSTRUCTIONS FOR USING BIOTIP'S FOOD FRESHNESS SENSORS

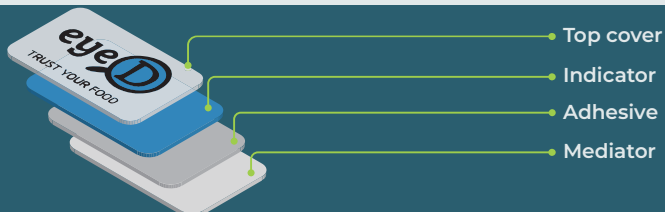
- STEP 01**  The Sensor must be stored in the original unopened packaging at room temperature and not in direct sunlight.
- STEP 02**  To apply the Sensor, wear clean gloves in order to maintain aseptic conditions.
- STEP 03**  Attach the Sensor, logo facing upwards, to flat surface area of muscle tissue on the product for full and direct contact. Avoid attaching the sensor on skin, bone or fat tissue.
- STEP 04**  Maintain the sensor's position while placing the food product into vacuum packaging.
- STEP 05**  Ensure the package containing the product (food) is sealed tightly.
- STEP 06**  Store the package containing the food in the refrigerator or the freezer until ready to use. Monitor the color of the sensor for freshness.
- STEP 07**  When the inner circle of the sensor fully changes from blue to clear, it indicates that the product has reached the maximum threshold of microbial load and should not be consumed.

TECHNICAL DATA

SENSOR DESIGN

The sensor consists of four layers:

1. Top cover that protects the indicator
2. Indicator
3. Internal adhesive layer
4. Mediator that contacts the product



MATERIALS

- Mediator: Fabric absorbed with BioTip's chemical formulation.
- Indicator: Fabric absorbed with BioTip's indicator formulation.
- Top cover is composed of adhesive, face material, topcoat and ink.

REGULATORY CERTIFICATE

All materials are approved for direct contact with food.

