

LITMUS FQI QUICK STICK SENSOR

This sensor can be used at multiple stages throughout the seafood supply chain. This sensor test for decomposition requires approximately 30 minutes and provides a quick assessment of quality. Any color change during the thirty minute test means the product is "Suspect". If the sensor indicates "Suspect", a BULK PUMP AND STRAW test could be used to determine if the shipment should be frozen, cooked or delivered to a client that could use the fish or shrimp immediately, salvaging the product before it becomes unsafe. This early detection sensor provides an opportunity to recoup potential significant losses by better managing the food chain. Refer to the brochure on the LITMUS FQI BULK PUMP AND STRAW SENSOR for details.



LITMUS QUICK STICK SENSOR SHOWING TILAPIA THAT IS "Suspect".



LITMUS QUICK STICK SENSOR SHOWING QUALITY SHRIMP

Seafood is one of the most difficult foods to keep fresh. From the day they are harvested until they appear on the kitchen table, keeping seafood fresh is a challenge. Frozen or packaged fish present an even tougher challenge. Being able to tell when seafood is of high quality is vitally important for – bulk producers and processors, wholesalers, brokers, exporters, importers, shippers, at home, in restaurants and in supermarkets.

HOW LITMUS FQI WORKS

When food spoils, there is an undesirable change in color, flavor, odor and/or texture in the product. Microbes, primarily bacteria, cause food decomposition. The type of bacteria, environment and food product will dictate the odor or class of organic compound formed during the decomposition. LITMUS FQI's technology is based on a substrate and an indicator compound provided on the substrate. The indicator compound is colorimetrically responsive to volatile gases (TVB) generated by food decomposition. LITMUS FQI's color changing sensors provides an indication of the quality of a food product

QUICK STICK SENSOR

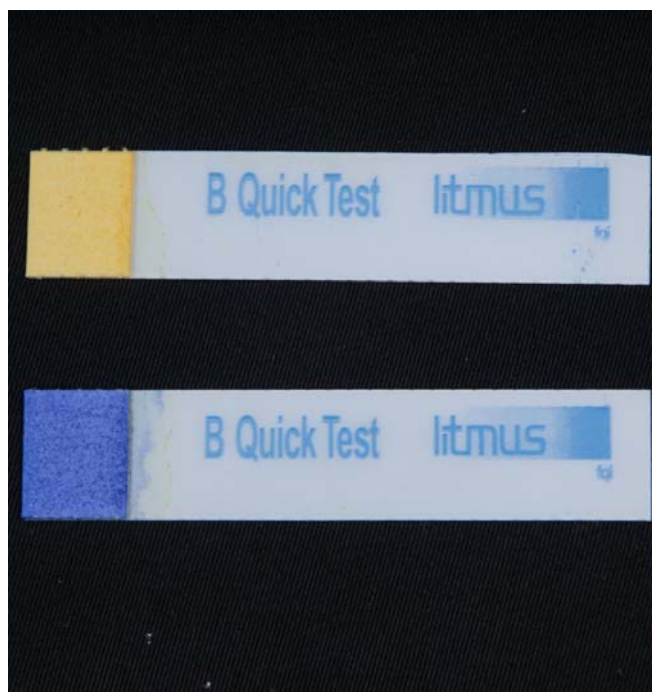
The Quick Stick sensor can be used at multiple stages throughout the seafood supply chain. The test requires 30 minutes and provides a quick qualitative assessment of quality. **Procedure:** Put approximately a two ounce sample in a closed sealed container like a small jar or plastic bag. As the decomposition gases react with the sensor strip, the color changes from yellow "BEST" to shades of blue. Any color change during the thirty minute test means the product is "Suspect". For a quantitative evaluation of the product, when a positive result is received, use the LITMUS FQI BULK PUMP AND STRAW SENSOR test. The BULK PUMP AND STRAW sensor test can be used to determine if the shipment should be frozen, cooked or delivered to a client that could use the fish or shrimp immediately, salvaging the product before it becomes unsafe. This early detection sensor provides an opportunity to recoup potential significant losses by better managing the food chain. Refer to the brochure on the LITMUS FQI BULK PUMP AND STRAW SENSOR for details.

LITMUS FQI TECHNOLOGY

LITMUS FQI's technology was developed after years of research by leading, world class scientists at the U.S. Food and Drug Administration's National Center for Toxicological Research. These research scientists were presented with two awards from the FDA for the breakthrough. First was the 1999 Award for Excellence in Technology Transfer, followed by FDA's Award of Merit – the highest honor bestowed by the federal agency. The FDA commended the scientists for "significant and exceptional performance benefiting the public by designing and building a product that is a simple, quick and inexpensive method for determining the decomposition of food products".

LITMUS FQI SENSORS ARE NOW AVAILABLE

Commercial validation and distribution is **Now Available** for LITMUS FQI seafood sensors. Companies interested in learning more about how this system can efficiently and cost-effectively warn of seafood spoilage are encouraged to contact LITMUS FQI. Inquiries on additional sensors, available beginning in the First Quarter 2008, including beef, poultry, pork, produce and cooked foods are encouraged. LITMUS FQI also welcomes the opportunity to develop sensors for applications beyond the food sector.



LITMUS FQI QUICK STICK SENSORS

For more information about LITMUS FQI:

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For information other food safety products from LITMUS, visit www.litmusrapid-b.com

