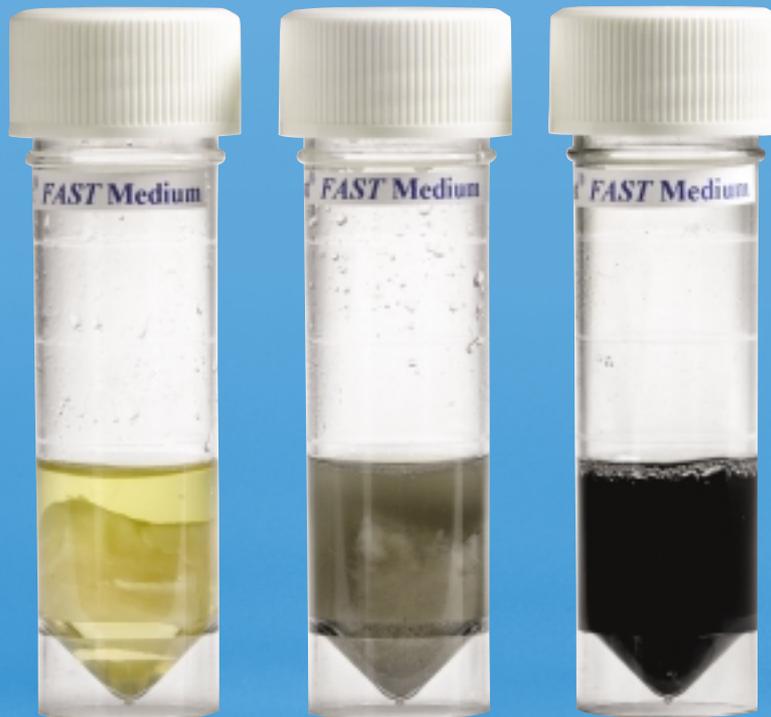


Colifast[®] FAST

Rapid Test to Detect Spoilage Bacteria in Fish



SIMPLE - RAPID - REASONABLE - NO SPECIAL SKILLS

COLIFAST[®]

EARLY WARNING

FAST – RAPID DETECTION OF SPOILAGE BACTERIA IN FRESH FISH

INTRODUCTION:

Cold stored fish will develop a microbial flora over time, including sulphide-producing bacteria (SPB) which are largely responsible for spoilage.

The FAST test has been developed to measure the level of spoilage bacteria in fish, detecting SPB by a colour change from clear yellow to black in the FAST media. SPB levels can be estimated from the time it takes to make the colour change. A sample with a high level of SPB will change colour much faster than a sample with a low level. One can detect high levels of SPB already **after 3 hours**.

The measurement principle is based upon precipitation of iron sulphide resulting from the growth of the SPB in the FAST media. During growth of SPB, ferric iron is converted to ferrous iron, which precipitates as iron sulphide. The black precipitation of iron sulphide is observed visually. FAST has international patents and patents pending.

APPLICATION AREAS:

Potential users of FAST include all the steps in production and distribution of fish:

- QC testing in receiving areas to insure that chilled storage has not been interrupted.
- Routine QC testing of suppliers, both old and new.
- Sorting of raw materials for different uses.
- Determination of remaining shelf life of raw materials in question.
- Routine testing of hygienic status of the production area.
- Use FAST in internal quality control systems.
- Use FAST to gain a competitive advantage. Proactive suppliers which are ahead of regulations give confidence to customers.

PROCEDURE:



1 Take a 1cm³ sample



2 Place sample in FAST vial



3 Incubate sample at 30°C



4 Simple visual reading

Hours to colourchange Yellow → Black	SPB/g	Quality Guideline*
3-6	> 5 000 000	Bad
7-10	500 000 – 5 000 000	Marginal
11-12	1000 – 500 000	Good
>12	< 1000	Very good

* Values may vary slightly depending on application

5 Interpret results

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