

# Microbial Testing of a Hygiene Material in Food Production.



## Abstract:

Top Dog collected aprons from the Pork, Beef, Poultry and Seafood industries. The aprons were cleaned by user prior to collection. BioFoodTech was tasked with testing the aprons for the presence or absence of *Listeria* spp., *Salmonella* spp. and *E-coli* 0157:H7/NM



## Results:

The results obtained from BioFoodTech's analysis indicated that **none of the sampled aprons showed the presence of the targeted pathogens.**

### Disclaimer:

BioFoodTech makes no marketable claim to the data presented. BioFoodTech accepts responsibility for the accuracy of the testing conducted in accordance to its internal protocols. BioFoodTech is an independent agent with no affirmation to Top Dog.

Samples by Industry



## Sampling:

Top Dog sampled aprons from various usage periods. Some being unused and others used for up to a maximum of 20 weeks/140 days. The aprons were individually sealed in sterile bags without any information about their specific use and sent to BioFoodTech for analysis.

While some of the aprons showed signs of prolonged use, the surface integrity of all 40 samples remained intact.

## Cleaning:

The 40 aprons underwent an average of 35 cleanings, with a maximum of 100 cleaning cycles.

Typically, the cleaning protocol involved: initial rinsing with water, cleaning with chemicals, then sanitization, and a final rinse before the drying process. Certain protocols required two chemical washes before rinsing and sanitizing. The samples were either airdried or tumble-dried after cleaning.

Salmonella spp./ Listeria spp./ E-coli 0-157: H7/ NM

