



Part#: ATP3000

## 0.01 fmol ATP Surface Swab– Improved Sensitivity and Robustness



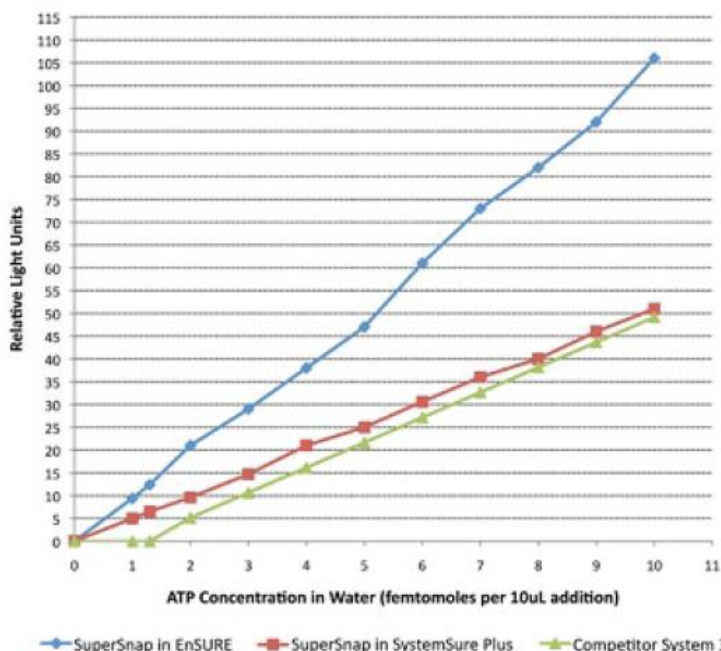
SuperSnap is the **most sensitive ATP surface test** in Scigiene’s hygiene monitoring portfolio of products. Designed to work with the EnSure, SystemSure Plus, and Pi102 Precision luminometers, the SuperSnap is an all-in-one test used to detect extremely low levels of ATP (Adenosine Triphosphate). Used predominately in Food & Beverage processing facilities as an allergen cross-contamination prevention tool or when dealing with difficult samples. **SuperSnap can detect food residues at levels similar to protein levels detected by specific allergen tests.** By incorporating SuperSnap into an allergen prevention program, risks and issues are realized in real time and preventative actions can be taken before food product overlays take place.

### Features & Benefits:

- Improved Sensitivity – up to x100 better than other systems.
- LOD: **0.1** fmol ATP when using EnSURE Meter (ATP205); **0.2** fmol ATP using SystemSURE Plus (ATP201) or SystemSURE II (ATP200); and **0.01** fmol ATP using the Pi102 (ATP-225)
- Increased buffering capacity in difficult situations with increased salts, sanitizers or other chemical residues.
- Not affected by 1000 ppm Hypochlorite where competitive products are completely inactivated.
- 5 times more resistant to acid and 10 times more resistant to alkali.
- The increased sensitivity at the low end makes it better for cross-correlation between low allergens and low RLU’s.
- Giving immediate results
- Shifting the focus in food allergen avoidance toward prevention and pre-production verification.
- Eliminating all reagent preparation and extraction
- SuperSnap is 3 easy steps: Swab, Snap and Read.
- 100 tests per case



SuperSnap ATP Sensitivity Graph - comparing ATP dilutions in ATP free water measured in EnSURE and SystemSure Plus compared to Competitor System 3



### Shelf Life:

- 12 month at refrigerated temperatures (2-8°C)
- 4 weeks room temperature (21-25°C)

# SuperSnap™

## Dilution of foodstuff detected

1:10      1:100      1:1000      1:10,000

Biocontrol Lightning MVP

3M UniLite NG

Charm NovaLum

Neogen AccouPoint

Hygiena EnSURE



Food Type: Ground beef and Pasteurised Milk

### Results:

EnSURE and Supersnap is x10 better than 3M and BioControl; x100 better than Neogen and Charm.

### Method Comparison

Foodstuffs	Method 1	Method 2	Method 3	Method 4
	Supersnap + Ensure	Supersnap + SystemSURE Plus	ALLER-Snap*	Allergen Test* (ELISA)
Shrimp	1 ppm	1 ppm	10 ppm	5 ppm
Wheat (Flour)	100 ppm	100 ppm	10 ppm	5 - 75 ppm
Peanut Butter	10 ppm	100 ppm	1 ppm	0.5 - 5 ppm
Egg whites	1,000 ppm	1000 ppm	1 ppm	4 - 25 ppm
Milk powder	10 ppm	100 ppm	10 ppm	2.5 - 10 ppm
Soy	10 ppm	100 ppm	1 ppm	2.7 - 5 ppm
Almonds (Raw)	1,000 ppm	1,000 ppm	10 ppm	5 - 12.5 ppm
Sesame	10 ppm	100 ppm	10 ppm	5 - 48 ppm

#### Notes:

\* ALLER-Snap sensitivity levels shown are based on incubation at 55°C for 15 minutes.

\* Studies show that the recovery of allergens from surfaces are very variable and inefficient with 4 - 27% recovery when tested by ELISA methods. Sensitivity data shown is based on information available online.

\* Methods 1-4 are nonspecific product residue test. Methods 5 is a specific allergenic protein test.

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