

Hygiene Monitoring

Sampling Sundries

Nasco WHIRL-PAK®

Whirl-Pak® Speci-Sponge® bags

Designed for environmental surface sampling of work areas, equipment, animal carcasses or any area where testing for Listeria, Salmonella, E. coli, coliforms, or other food-borne pathogens is required. Comprises 532ml Whirl-Pak® sample bag with writing area, containing a sterile sample sponge which is free from bactericides and non-inhibiting. The sponge is available dry, for use with the users' prescribed diluent or pre-moistened with 10ml of neutralising buffer that neutralises several surface sanitizers, including Quaternary ammonium compounds, phenolics, iodine or chlorine preparations, mercurials, formaldehyde and glutaraldehyde. Versions including a pair of sterile gloves are also available for added convenience. Supplied in packs of 100.

Dry Sponge

- HT845-20** Bag only
- HT845-25** Bag with gloves

Pre-moistened Sponge

- HT845-50** Bag only
- HT845-55** Bag with gloves

Whirl-Pak® Polysponge™ Hydrated Sponge bags

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- HT847-50** Polysponge™ bags

Whirl-Pak® Sponge Probes, Nasco

Designed for surface sampling in difficult-to-reach areas. The sponge is adhered to a holder joint that is screwed onto a 160mm handle and ethylene oxide sterilised within a Whirl-Pak® 710ml bag with writing panel. In use, a buffer is added to the bag and the excess is squeezed from the sponge which is then wiped over the test surface. The sponge is then replaced in the bag, the head is held through the bag walls and the handle unscrewed and discarded. The bag is then closed and the sponge sent for analysis. Supplied in a pack of 50.

- HT850-15** Whirl-Pak® Sponge probes, pk.50

Whirl-Pak® Polyprobe™ Hydrated Sponge Probes, Nasco

Generally as HT850-15 but pre-moistened with 10ml of HiCap™ neutralising broth as used in HT847-50/-55. Supplied in a pack of 100.

- HT850-40** Whirl-Pak® Polyprobe™ Sponge probes, pk.100

Poultry Rinse bags, Nasco

For testing E.coli presence in poultry meat. The sealed, sterile bag, 375 x 500mm W x D, has a perforation for easy opening and will accommodate small turkeys, chickens and similar sized poultry. In use, the carcass is placed in the bag, buffer is added and the bag is then twisted shut and folded around the bird. The bird is then rotated several times to rinse the carcass thoroughly, and then the buffer liquid is removed for testing. Supplied in a pack of 250 bags.

- HT880-10** Poultry rinse bags

For additional sample bags - see BA104, BA105 and BA107-series.



HT845, HT847 are similar



HT850



HT880 in use