



## Comprehensive Air Testing for Food Safety

**Fast, Accurate, and Actionable Air Quality Testing**

At SporeCount we provide advanced air testing solutions to help food producers detect airborne molds and yeasts before they threaten product quality, shelf life, or compliance. Our rapid, lab-based method identifies a wide range of fungal spores and contaminants in a single sample—faster and more informative than traditional culture methods.

Meets FDA FSMA, SQF, HACCP & ISO 14698 standards

### Replaces up to 26 culture-based tests with just 2 tests.

#### 🚫 What We Detect in the Air 🚫

26 key contaminants—including:

<i>Aspergillus</i>	<i>Fusarium Botrytis</i>	<i>Scopulariopsis</i>
<i>Penicillium</i>	<i>Rhizopus</i>	<i>Stachybotrys</i>
<i>Cladosporium</i>	<i>Trichoderma</i>	<i>Viable Spoilage</i>
<i>Alternaria</i>	<i>Mucormycins</i>	<i>Yeasts</i>

🔬 **Traditional 5-7 Days vs. Sporecount Testing Results in 24-48 Hours** 🔬

Get your Starter Pack for \$359.00 and receive the Air Sampler, 5 air sampling cassettes, and 5 reports included.

After the Starter Pack, it's only \$32 per sample, or you can choose one of our convenient Monthly or Quarterly plans to save even more.



Email today [Windsorlab@brslab.com](mailto:Windsorlab@brslab.com) for more information

**• Food processing plants • Cold storage & warehouses • Grain, beverage, and dairy producers • Facilities with strict hygiene, moisture, or shelf life controls**