

AOAC Awards Approval to FoodChekTM - E. coli O157 for Carcass Sponge Beef Sample

Calgary, Alberta, Canada – September, 2010 - FoodChek Systems Inc. - (“FoodChek” or “the Company”) is pleased to announce that the AOAC Research Institute, the approval body for all U.S. food safety tests, has awarded the final approved beef sample modification to the Company’s existing AOAC approved FoodChekTM - E. coli O157 test. This extended AOAC approval for the Carcass Sponge beef sample is a USDA prescribed testing procedure on carcasses and compliments FoodChek’s other AOAC milestone approvals including 25g, 65g, 325g and the industry-standard sample size of 375g for detecting E. coli O157 in raw ground beef and N-60 Beef Trim.

The AOAC Carcass Sponge approval further supports the Company’s proprietary MICT magnetic nanotechnology platform. The MICT platform has USDA/FSIS authorization which enables FoodChek to offer U.S. beef processors the superior speed (results in less than 8 hours, including enrichment time), accuracy and ease of use of the FoodChekTM - E. coli O157 test with the full support of FSIS inspectors and auditors. As such, FoodChekTM - E. coli O157 will provide processors with the fastest verification tool to divert trim that has tested positive for E. coli O157 from being used in the production of raw ground beef.

William J. Hogan, President & CEO, stated “With AOAC sample approvals for 375g ground beef, N-60 Beef Trim and now Carcass Swabs, we have the ability to deliver on site and in a single production shift, results for E. coli O157 to all beef processors from large slaughterhouses to downstream ground beef grinders. From a risk management perspective, the AOAC approvals support the Company’s proprietary MICT magnetic technology platform that provides the fastest, most accurate and easiest verification tool to monitor the effectiveness of processors microbial interventions. This enables FoodChek’s suite of food safety tests to divert E. coli O157 positively tested ground beef and beef trim lots from being used in the production of fresh beef products.”

Dr. Gabriela Martinez, FoodChek’s Director of Science stated “FoodChekTM - E. coli O157 has proven its superior sensitivity with 1cfu/375g in Raw Ground Beef/Beef Trim and <0.05 cfu/100 cm² in Carcass Sponge samples. This subsequently protects both the beef processors’ brand and public health. Additionally, this powerful screening test is able to detect the most hazardous serotypes of E. coli O157 (H7 & non motile - NM) as well as other pathogen serotypes of E. coli O157 which are a growing concern in humans.”

- 30 -

About AOAC International:

The AOAC Research Institute, a subsidiary of AOAC International (www.aoc.org), is an independent non-profit corporation whose stated purpose is to promote and carry out activities related to the development, improvement, and understanding of analytical practices and procedures affecting public health and welfare.

About FoodChekTM Systems Inc:

FoodChek specializes in the development of advanced state of the art food safety testing and utilizes its revolutionary MICT proprietary magnetic nanotechnology for the fast and accurate, yet simple and cost-effective detection of food-borne pathogens. FoodChekTM - E. coli O157 is an AOAC-approved Performance Tested Method (Certificate #060902).

For more information contact:

FoodChek Systems Inc.

Suite 450, 1414 – 8th Street S.W.

Calgary, Alberta, Canada T2R 1J6

Tel (403) 269-9424 Toll Free: (877) 298-0208

wjhogan@foodcheksystems.com

This information release may contain certain forward-looking information. Such information involves known and unknown risks, uncertainties and other factors that may cause actual results, performance or achievements to be materially different from those implied by statements herein, and therefore these statements should not be read as guarantees of future performance or results. All forward-looking statements are based on the FoodChek’s current beliefs as well as assumptions made by and information currently available to it as well as other factors. Readers are cautioned not to place undue reliance on these forward-looking statements, which speak only as of the date of this press release. Due to risks and uncertainties, including the risks and uncertainties identified by the Company in its private filings, actual events may differ materially from current expectations. The Company disclaims any intention or obligation to update or revise any forward-looking statements, whether as a result of new information, future events or otherwise.

