

Vacci-Test Receives First Commercial Order for the Rapid FoodChek™ - E. coli O157 System From U.S.-Based Rastelli Foods Group

Calgary, Alberta, Canada – November 24th 2009 - Vacci-Test Corporation is pleased to announce the first commercial sale and installation of its revolutionary FoodChek™ - E. coli O157 System from U.S.-based Rastelli Foods Group, for its Swedesboro, New Jersey processing facility. The order was received by Vacci-Test following successful completion of an on-site evaluation at the Rastelli facility, which validated the FoodChek™ System's ability to provide E. coli O157 test results within a single production shift.

The AOAC-approved FoodChek™ - E. coli O157 test has again proven that it is a fast and accurate, yet simple and cost-effective test for detecting E. coli O157 in raw ground beef and trim. The FoodChek™ - E. coli O157 test has demonstrated greater sensitivity than USDA/FSIS' baseline requirement and current test method, and detects the presence and level of E. coli O157 contamination after only six hours of sample enrichment. For meat processors seeking to reliably and cost effectively release safe food products to distribution within a single production shift, the FoodChek™ System represents a major diagnostic breakthrough and paradigm shift in Food Safety testing.

Mr. Carl (Chip) Zerr, Quality Assurance Manager of the Rastelli Foods Group states "Currently, we operate under a Test/Hold Plan, requiring us to wait 24 hours in order to obtain accurate results based upon current USDA approved test methods. Now, with the FoodChek™ System, we can eliminate this expensive practice and ship our tested ground products during the same shift that they are produced. The FoodChek™ System provides our organization with both a cost benefit and a competitive Food Safety edge in the marketplace."

Mr. William J. Hogan, President and CEO of Vacci-Test confirms "We are pleased that Rastelli Foods Group has chosen the FoodChek™ System to provide a level of confidence that their finished & released fresh meat products surpass the highest standards for detecting the pathogen E. coli O157. We are also pleased that the FoodChek™ System is being utilized as an effective internal risk-management tool to monitor meat processors' Food Safety programs throughout their facilities, providing them with the assurance that their established processes are properly functioning and mitigating potential product liability."

Rastelli's is a premier global supplier of custom beef, pork and seafood products to discriminating global food service customers across North America, Asia, the Middle East and elsewhere. The company and its diverse product portfolio are recognized globally for superior value, quality and safety.

Vacci-Test specializes in the development of proprietary Food Safety tests, utilizing its revolutionary magnetic nanotechnology for the rapid, accurate and cost-effective detection and enumeration of food-borne pathogens. FoodChek™ - E. coli O157 is an AOAC-approved Performance Tested Method (Certificate # 060902).

- 30 -

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.

