

Teklad irradiated standard diets

Inotiv is committed to meeting the needs of research institutions that use irradiated diets. Industry demand for these products has steadily increased as biosecurity remains important and the advantages and convenience of using irradiated versus autoclaved diets has gained greater recognition.



THE IRRADIATION PROCESS

- Diet exposed to gamma irradiation from a cobalt-60 source
- Gamma irradiation permeates product and living organisms such as bacteria and viruses are killed
- Substantial reduction in the bio-burden such that there are no detectable bacteria or mold after irradiation

QUALITY ASSURANCE

- Diets irradiated at an audited, approved commercial company specializing in irradiation
- Guaranteed to receive a minimum dose of 2 Mrad (20 kGy) and maximum dose of 5 Mrad (50 kGy)
- Certificate of irradiation provided upon request with every shipment of product
- Sticker with a chemical process indicator placed on each bag; exposure to irradiation causes a color change from yellow to red and distinguishes irradiated from non-irradiated product

ADVANTAGES: IRRADIATION VS. AUTOCLAVING

- Losses of vitamins and amino acids significantly lower
- No diet clumping or increased pellet hardness.
- Less time, labor and energy
- Standardized and more controlled method of reducing bioburden

PRODUCT CODES AND PACKAGING

- Irradiated diet product codes have a '9' as the second digit; for example, the diet 2018 after irradiation is 2918
- Packaged in 10 lb. (4.54 kg) or 15 lb. (6.8 kg) cap sac; the cap sac has a heat-sealed plastic liner within a multi-wall paper bag to ensure purity and integrity post irradiation
- Some products available in cases with vacuum packages; vacuum packaging in 2.3 kg (5 lb.) for pelleted diet or 1.36 kg (3 lb.) for extruded diet also available