

対象国衛生分野における開発ニーズ(課題)

- ・ベトナム全土で多発する食中毒
 - 年間で800万件以上の食中毒
 - 数十から数千人レベルの集団食中毒
- ・工場食堂内における不十分な衛生管理
 - 現場人材の衛生管理知識、機器や技術等の不足

提案製品・技術

- ・ATP(A3)ふき取り検査キット
 - 店舗や食品製造現場、医療現場等における衛生状態をモニタリング
 - 誰でも、簡単に、その場で食品製造現場、調理器具、作業者の手指の洗浄・清拭レベルを数値化

本事業の内容

- ・契約期間:2022年11月~2023年11月
- ・対象国・地域:ベトナム国ハノイ市
- ・案件概要:衛生状態を簡便に数値化する提案製品の現地適合性及び優位性を検証する。現地の衛生管理能力を向上し、食中毒の発生リスク低減を目指すとともに、ビジネス展開のための情報収集とビジネス展開計画策定を行う。



製品の構成

- ✓ 測定器ルミテスターSmart(左図 a)
- ✓ 測定試薬ルシパックA3 Surface/Water(左図 b)
- ✓ 測定データマネジメントシステム

開発ニーズ(課題)へのアプローチ方法(ビジネスモデル)

- ・飲食店舗等で衛生立入検査を行う政府機関、自社食堂の食中毒防止や食品製造現場等における安全な食品製造のため衛生管理を行う民間企業等に対し、提案製品を販売する
- ・当該製品等の活用が有効なモニタリング手法の一つとして、政府機関が示す衛生ガイドラインに組み込まれることで民間企業への波及・浸透を目指す。

対象国に対し見込まれる成果(開発効果)

- ・日常的な衛生管理を低予算・省人員で実施可能とし、工場内の自社食堂等での食中毒リスクを低減し、衛生管理に携わる人材の教育にも寄与する。
- ・短期的にはベトナム国民の食の安全確保、工場従業員への安全・安心な労働環境提供に貢献。中長期的にはHACCP導入に向けた動きの加速、および強靱な衛生管理体制づくりを目指す。

Development Issues Concerned in the Sanitation Sector in Vietnam

- A high incidence of food poisoning throughout Vietnam
- More than 8 million cases of food poisoning per year
- Mass food poisoning of dozens to thousands of people
- Inadequate hygiene management in factory cafeterias
- Insufficient knowledge, equipment, and techniques for hygiene management among on-site personnel

Products/Technologies of the Company

- ATP(A3) Wipe-Off Inspection Kit
- Monitors sanitary conditions in stores, food production sites, medical facilities, and others.
- Anyone can easily and on-the-spot quantify the level of cleaning and wiping of food production sites, utensils, and workers' hands.

Survey Outline

- Survey Duration : November 2022 - November 2023
- Country/Area : Hanoi, Vietnam
- Survey Overview : To verify the local suitability and superiority of a proposed product that easily quantifies hygiene conditions. In addition to improving local hygiene management capacity and reducing the risk of food poisoning, information will be collected for business development and a business development plan will be formulated.

How to Approach to the Development Issues (business model)

- The proposed products will be sold to government agencies that conduct on-site hygiene inspections at restaurants, etc., as well as to private companies that conduct hygiene management to prevent food poisoning in their own cafeterias and to ensure safe food production at food manufacturing sites, etc.
- The use of the proposed products will be incorporated into the sanitation guidelines provided by government agencies as one of the effective monitoring methods, aiming to spread the use of the proposed products to the private sector.



Product Components:

- ✓ Measuring instrument Lumitester Smart (left figure a)
- ✓ Measuring reagent LucIPac A3 Surface/Water (left figure b)
- ✓ Measurement data management system

Expected Impact in the Country (development impact)

- Daily hygiene management can be implemented with a low budget and small number of personnel, reducing the risk of food poisoning in the factory cafeteria, etc., and contributing to the education of personnel involved in hygiene management.
- In the short term, it will contribute to ensuring food safety for the Vietnamese people and providing a safe and secure working environment for factory employees. In the mid- to long-term, accelerating the introduction of HACCP and creating a strong sanitation management system.