

FOR IMMEDIATE RELEASE

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MicroTally® Launches MicroCap™ Sampler to Automate Pathogen Sampling for Cut Produce Processing Lines

Process-integrated device replaces manual tissue grabs, delivering continuous lot-wide coverage with no product loss and greatly reduced labor input.

SAN JOSE, CA — Sept. 14, 2026 — MicroTally®, a leader in advanced food safety sampling technology, today announced the commercial release of the **MicroTally® MicroCap™ sampler**, an automated, process-integrated sampling ideally suited for cut and diced produce operations.

Designed to fit over the dispersion cone of multi-head weighing scales, the MicroCap™ sampler captures a representative sample of contaminating microorganisms as finished product passes through the weigh station. The device operates unattended for up to two hours across large production runs, eliminating manual grab sampling and reducing labor requirements.

"Traditional manual grab sampling relies on collecting bulk product tissue, which can dilute surface-level pathogens and create unnecessary food waste. Because contamination on cut produce predominantly resides on exterior surfaces, the MicroCap™ sampler targets the areas where pathogen clusters are most likely to occur. This approach can provide processing plants with more representative samples for detecting Salmonella, STEC, E. coli O157:H7, and Listeria while preserving saleable product."

—Dr. Eric Wilhelmsen, Chief Technical Officer at FREMONTA.

Key features and benefits of the MicroTally® MicroCap™ sampler include:

- **Automated Lot-Wide Sampling:** Runs continuously for up to two hours on active processing lines, replacing spot-check grabs with continuous batch coverage.

- **Non-Destructive Surface Capture:** Collects microbial samples upon contact without damaging product or generating waste.
- **Reduced Dilution Risk:** Focuses on surfaces where pathogen clusters are most likely to occur.
- **Peer-Reviewed Performance:** Peer-reviewed research has demonstrated pathogen recovery equal or superior to that of traditional manual grab methods.
- **Operational Savings:** Streamlines sampling labor, reduces shipping weight for testing samples, and lowers lab media and disposal costs.
- **Seamless Line Integration:** Constructed from sterile, non-woven fabric and available in 6-inch and 8-inch center hole diameters to fit a variety of scale dispersion cones.

The MicroTally® MicroCap™ sampler is compatible with a range of cut produce. Current validations include lettuce, cabbage, onions, carrots, tomatoes, and peppers. Processors interested in integrating continuous sampling into their facilities can request a demonstration, review validation data, or request assistance with a new validation by visiting [MicroTally's website](#) or calling 408-581-0118.

About MicroTally®

MicroTally® by FREMONTA develops microbial sampling devices and methods for the food processing industry. Designed to strengthen food safety programs across the protein and produce sectors, MicroTally® solutions help processors improve sampling accuracy, reduce operating costs, and protect public health.