

PRO-Clean™

Rapid Protein Food Residue Test

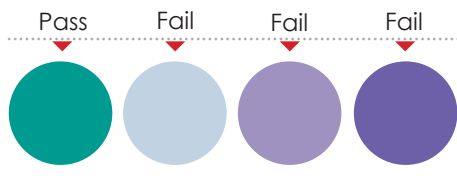
PRO-Clean is a quick and easy way to accurately monitor the cleanliness of food equipment surfaces to help ensure food safety and product quality. PRO-Clean detects protein residues left on a surface after cleaning. Simply swab a surface, release the reagent and if food residue is present the reagent will turn purple. The color change provides a semiquantitative measure of the surface cleanliness. The more contamination present, the quicker the color change to purple and the darker the color. PRO-Clean quickly validates the hygiene of a surface, allowing immediate corrective action to be taken if necessary.

Key Features and Benefits

- Results in under 10 minutes
- All-in-one device — No instrumentation
- 12 month shelf life
- Easy to interpret
- Affordable
- Excellent for employee training and feedback
- Provides HACCP/SSOP verification

Ideal for

- Meat Processors
- Food Processors
- Restaurants and Food Service
- Grocery Stores



How to Use



Order #PRO-100 (100 per case)



hygiene

Rapid Solutions for Food Safety

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