

PRO-Clean™



Rapid Protein Residue Test

PRO-Clean is a quick and easy way to accurately monitor the cleanliness of surfaces to help ensure product quality. PRO-Clean detects protein residues left on a surface after cleaning. Simply swab a surface, release the reagent and if protein 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.

DETECTS PROTEIN RESIDUES

Key Features

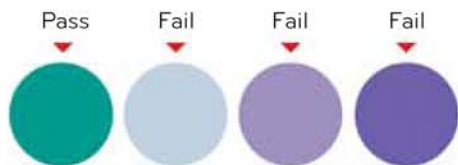
- ✓ Results in under 10 minutes
- ✓ All-in-one device — no instrumentation
- ✓ 18-month shelf life at refrigerated temperatures (2 - 25°C)
- ✓ Easy to interpret
- ✓ Affordable

NO INSTRUMENTATION

Ideal for

- ✓ Meat processors
- ✓ Food processors
- ✓ Restaurants and food service
- ✓ Grocery stores
- ✓ Industrial applications

**RESULTS IN
LESS THAN
10 MIN**



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(100 tests per box)

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