



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 any protein residue is present the reagent will turn purple. The colour change provides a semiquantitative measure of the surface cleanliness. The more contamination present, the quicker the colour change to purple and the darker the colour.

PRO-Clean quickly validates the hygiene of a surface, allowing immediate corrective action to be taken if necessary.

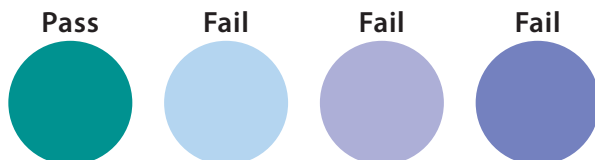
Key Features

- ✓ Results in under 10 minutes
- ✓ All-in-one device, no instrumentation
- ✓ 12 month shelf life
- ✓ Easy to interpret
- ✓ Affordable

Ideal for

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

DETECTS PROTEIN RESIDUES



RESULTS IN
LESS THAN **10** MIN