

Serim®

PRODUCT PROFILE

SERIM MONITOR for QAC Sanitizers

Features	Benefits
Designed for use in the food processing industry	• Color blocks at levels significant to the food processing industry.
May be used with acid QAC solutions	• Reliable results with acid QAC solutions
QSR specialty label	• Provides a testing option for QAC solutions with a 150 ppm target. Product label notes optimum test range and out of range concentrations.
Test results not affected by different formulations of various commercial brand QAC solutions	• Test strips can be used to estimate QAC concentration on first to fourth generation commercial brand QAC solutions with the exception of Hyamine 1622
Ready-to-use strips, simple procedure	• No calculations or “drop counting” needed • No preparation or mixing of reagents
Quick, semi-quantitative results in 15 seconds.	• Simple, quick and reliable method
Simple to interpret color blocks	• Accurate and consistent results minimize variation between readers • Color of indicator pad is directly compared to color blocks on bottle label
Consistent color reactions	• Results not affected by aging during the shelf life of the product
Each bottle clearly labeled with: • Lot number • Expiration date	• Traceability of product from manufacturing to final user • Leaves no doubt as to the age or integrity of the product

References:

1. Regulations of the Food & Drug Administration, Book 21 Code of Federal Regulations (21CFR 178.1010).
2. *The Role of Sanitizers in Food Processing* – www.teimongolia.org/areas/meat/refmat/SANITIZER.doc
3. *Cleaning and Handling Fresh Produce and Fresh Produce Handling Equipment, Utensils and Sales Area* – Maryland Cooperative Extension, Fact Sheet 715



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