PATH-CHEK HYGIENE PROTEIN

A RAPID TEST FOR THE DETECTION OF FOOD RESIDUES FROM WORK SURFACES OR PROCESSING EQUIPMENT

- RAPID RESULT: 5 SECONDS!
- NO LABORATORY FACILITIES REQUIRED
- MINIMAL TRAINING REQUIRED
- NO POTENTIALLY INFECTIOUS WASTE TO DISCARD
- ECONOMICAL: 2 TESTS PER SWAB!

Protecting Food and Health
Path-Chek Hygiene Protein is an inexpensive and rapid chemical based test for the detection of food residues on food manufacturing surfaces after routine cleaning and sanitising procedures have been performed. Food manufacturing surfaces must be free of any food residue to be considered clean, as the efficient removal of food residues by applying appropriate cleaning and sanitising procedures will also remove any bacteria present on the surface.

Traditional hygiene monitoring has historically been performed by bacterial counts on solid agar plates. This method has the disadvantage of requiring laboratory facilities, appropriate training and a incubation period of at least 24 hours. ATP based systems are fast but require operator training and instruments. Path-Chek Hygiene Protein is based on the detection of invisible food residues remaining on surfaces when cleaning and sanitising procedures are not effective or have not been performed correctly. The test provides an instant result without the need for laboratory facilities or incubation. Path-Chek Hygiene Protein does not detect bacteria so tests for specific food borne pathogens should always be performed but protein and food residues detected by the test indicate that bacteria may also be present on the surface.

Path-Chek Hygiene Protein swabs are economical to use as one swab has two swab heads and therefore two tests per swab. If you only require to use one test then you can store opened swabs in a zip lock bag for up to 7 days at 2-8°C.

How to use Path-Chek Hygiene Protein:
1. Separate the number of swabs required
2. Tear the swab at the mid point as indicated
3. Remove one side of the foil package to expose a swab head
4. Test sample area with exposed swab head
5. A positive reaction is indicated by the swab head changing from yellow to green within 5 seconds
6. Use removed foil package to cover used swab head

Path-Chek Hygiene Protein is complemented by the Path-Chek Hygiene Pathogen systems, which detect important food borne pathogens (Listeria spp., Salmonella spp. and Coliforms) from food manufacturing and processing surfaces.

Path-Chek Hygiene Protein Swabs
Product Code PC006
Pack Size 50 swabs (100 tests)
Storage Room temperature