

## SpotCheck Plus™ - Glucose & Lactose detection swab

**Designed for companies looking for an accurate, easy-to-use, non-instrument based hygiene surface test, SpotCheck and SpotCheck Plus offers an inexpensive way to monitor the effectiveness of cleaning programs.**

**SpotCheck** can detect the presence of glucose in 60 seconds or less. Glucose is present in 85% of food items. Left on contact surfaces, food residues provide nutrients for bacterial growth which could lead to dangerous contamination and a diminished shelf life. A quick color change from clear to green of the self-contained reagent indicates that glucose residue is present and corrective action should be taken. The experimental limit of detection of the SpotCheck™ color hygiene monitoring device is 2.5µmoles D-glucose.

**SpotCheck Plus** has the same detection capability of SpotCheck with the additional benefit of lactose detection. Simply swab a surface, release the reagent and if any residue containing glucose and/or lactose is present the reagent will turn green, providing a semiquantitative measure of the surface hygiene. The more contamination present, the quicker the color change and darker the color. SpotCheck Plus instantly validates the hygiene of a surface, allowing immediate corrective action to be taken if necessary. ***If it turns green, it's not clean!*** The experimental limit of detection of the SpotCheck Plus™ color hygiene monitoring device is 2.5µmoles D-glucose and 5.0µ moles lactose.

### Features:

- All-in-one surface hygiene test
- Easy-to-use and activate (3 steps)
- Patented SnapValve™ technology - snap & squeeze
- Premoistened swab bud
- Write-on swab tube label
- Results in under 60 seconds
- Sensitive to low levels of contamination
- Easy to interpret
- Semiquantitative results
- No instrumentation

### Applications:

- Bakeries
- Fruits and Vegetable Processors
- Restaurants
- Fast Food Chains
- Supermarkets
- Food Processors
- Cruise Ships
- Caterers
- Airlines
- Auditors and Inspectors
- Hotels
- Commissaries
- Cleaning Companies
- Hand cleaning training

### Shelf Life:

- Upto 12 month at refrigerated temperatures (2-8°C)
- 4 weeks room temperature (21-25°C)



### Benefits:

- Quick and easy way to monitor HACCP/SSOP program
- Cost effective
- Instant results allow for immediate corrective action
- No training required