

PRODUCT PROFILE



MONITOR™ for QAC Sanitizers Product Codes 5152, 5152Q

WHAT does this product do?

Serim® MONITOR™ for QAC test strips give a semi-quantitative indication that quaternary ammonium compound (QAC) sanitizers are at the appropriate concentration for use in sanitizing food processing equipment and facilities.

WHY should I use this product?

Serim MONITOR strips are used to indicate whether the QAC concentration is adequate for the surface being sanitized.

In food processing, the concentration of quaternary ammonium compounds can range from <150 ppm to 5,000 ppm. Recommended concentrations vary depending on the needs, equipment, plant design, and federal (FDA¹) or state regulations.

Using a QAC concentration that is too low may not thoroughly sanitize surfaces or equipment². Using a concentration that is higher than recommended (<200 ppm) for food contact items without a pre-use rinse may leave a toxic residue on these surfaces³.

Monitor for QAC 5152 is used to estimate QAC concentrations from 0 to 1,000 ppm. Monitor for QAC 5152Q is optimized for brands with a 150 ppm target range and tests concentrations from 0 to 800 ppm. This product label notes the target concentration range to help identify when solutions are out of effective range.

WHERE do I use this product?

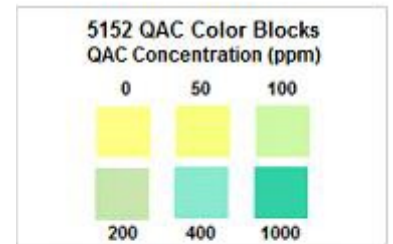
Use Serim MONITOR for QAC test strips wherever a QAC sanitizer solution is used. Follow the manufacturer's directions for dilution of the QAC concentrate for the specific surface being sanitized.

HOW to use this product

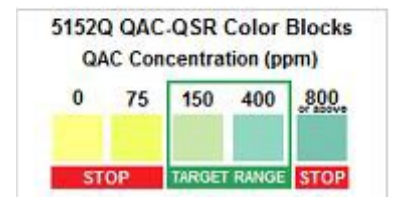
Serim MONITOR strips are supplied in ready-to-use form. When placed in contact with the sample* according to the directions for use (see below), the indicator pad changes color relative to the concentration of the QAC solution.

Ordering Information

Serim MONITOR for QAC
• **Product Codes 5152, 5152Q**
1 bottle of 100 strips



Diagrams are for illustration purposes only. Always use the color blocks on the actual bottle label to interpret results.



Test Method	Immersion
Test Strip Technique	Immerse indicator pad in sample and remove immediately .
Results	Within 15 seconds after immersion, compare the color of the indicator pad to color chart on the bottle label.

Store bottles of Serim MONITOR Test Strips at temperatures between 15° - 30°C (59° - 86°F).
The lot number and expiration date are printed on the bottom of each bottle.

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SERIM MONITOR for QAC Sanitizers

Features	Benefits
Designed for use in the food processing industry	<ul style="list-style-type: none"> Color blocks at levels significant to the food processing industry.
May be used with acid QAC solutions	<ul style="list-style-type: none"> Reliable results with acid QAC solutions
QSR specialty label	<ul style="list-style-type: none"> 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	<ul style="list-style-type: none"> 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	<ul style="list-style-type: none"> No calculations or “drop counting” needed No preparation or mixing of reagents
Quick, semi-quantitative results in 15 seconds.	<ul style="list-style-type: none"> Simple, quick and reliable method
Simple to interpret color blocks	<ul style="list-style-type: none"> Accurate and consistent results minimize variation between readers Color of indicator pad is directly compared to color blocks on bottle label
Consistent color reactions	<ul style="list-style-type: none"> Results not affected by aging during the shelf life of the product
Each bottle clearly labeled with: <ul style="list-style-type: none"> Lot number Expiration date 	<ul style="list-style-type: none"> 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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