

# FRESH CHECK

Spray for confirmation of hygiene on surfaces

## DESCRIPTION & APPLICATION

**FRESH CHECK** is an innovative product for easy and rapid confirmation of hygiene conditions on hard surfaces after cleaning and disinfection.

**FRESH CHECK** is based on a unique patented formula. It contains substances that change their colour when in contact with viable microorganisms and other residues that can be found in food processing environments. Presence of residues after cleaning and disinfection can then be identified with the naked eye.

**FRESH CHECK** is very sensitive and can detect microorganism levels below 100 CFU/cm<sup>2</sup> depending on the conditions. It is an alternative to other techniques for hygiene control such as ATP bioluminescence and should be used as part of the HACCP control procedures in place.

## INSTRUCTIONS OF USE

**FRESH CHECK** is sprayed onto surfaces for confirming the absence of residues on dry surfaces after cleaning and disinfection operations. The product has a purple coloration, which changes in a few seconds to green or orange if residues are present. The colour change should not be used to determine the nature or amount of residue on the surface.

Rinse thoroughly after use and ensure that all product residues and soil particles are removed.

## PRODUCT CHARACTERISTICS

Main ingredients	Residue-sensitive, colour-changing components
Visual aspect	Clear liquid
Colour	Purple
Odour	Characteristic of the product
pH (100%)	± 6.9
Density	± 1.00 kg/L
Solubility	Miscible in water in all proportions

The values shown in the table do not constitute technical specifications

## MATERIAL COMPATIBILITY

When used according to the recommended instructions, **FRESH CHECK** can be used on all materials commonly used in the food industry. In some porous or easily stained materials, **FRESH CHECK** can cause permanent coloration of the surface.

If in doubt, a staining test should be performed on the material.

## SAFETY

**FRESH CHECK** is not classified as hazardous according to Regulation (EC) No 1272/2008 (CLP).

Please consult the MSDS and follow the precautions for handling and use

## STORAGE

Store the product sealed in its original packaging between 5 and 35°C and prevent any leakage of product.

More detailed recommendations are available in the Safety section 7

## PACKAGING

**FRESH CHECK** is available in boxes containing 4 units of 100 mL.

Technical Data Sheet **FRESH CHECK**  
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