

PRODUCT PROFILE



MONITOR™ for IODINE

Product Code 5156

WHAT does this product do?

Serim® MONITOR™ for Iodine strips give a semi-quantitative indication of the free iodine concentration in iodophor sanitizers or disinfectants used in food processing and agriculture industries.

WHY should I use this product?

Serim MONITOR for Iodine strips were designed with color block levels significant to the food processing and agriculture industries. The U.S. FDA recommends iodine sanitizer concentrations between 12.5 and 25 ppm.^{1,2}

This strip gives a rapid, semi-quantitative indication of the potency of the free iodine in the sanitizer being used.

Serim MONITOR Strips allow testing at various points-of-use in the food processing or agriculture industries.

WHERE do I use this product?

Follow the manufacturer's directions for preparation of the iodophor solution for the specific surface to be sanitized.

Review applicable regulations to determine the recommended level of free iodine and the sampling points for particular applications.

HOW do I use this product?

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

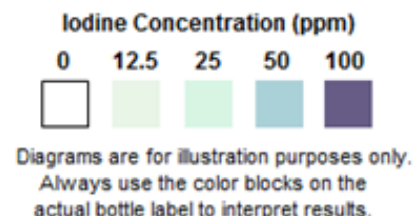
The strips yield a semi-quantitative indication of free iodine concentration with color block increments at 0, 12.5, 25, 50 and 100 ppm.

ORDERING Information

- Serim MONITOR for Iodine
- Product Code 5156
- 1 bottle of 100 strips



Color Chart



Test Method	Immersion
Test Strip Technique	Immerse indicator pads into solution for one (1) second and remove. Shake strip to remove excess sample.
Results	After 10 seconds, compare the color of the indicator pad to color chart on the bottle.

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SERIM MONITOR for IODINE

Features	Benefits
Designed for use in the food processing industry	<ul style="list-style-type: none">• Color blocks at 12.5 and 25 ppm are significant to the food processing industry.
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 10 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. Food Code, 2013 Recommendations of the United States Public Health Service, Food and Drug Administration, National Technical Information Service Publication PB2013-110462.
<https://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/UCM374510.pdf>
2. Schmidt, R.H. 2003. Basic elements of equipment cleaning and sanitizing in food processing and handling operations. University of Florida Extension Document FS14.



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