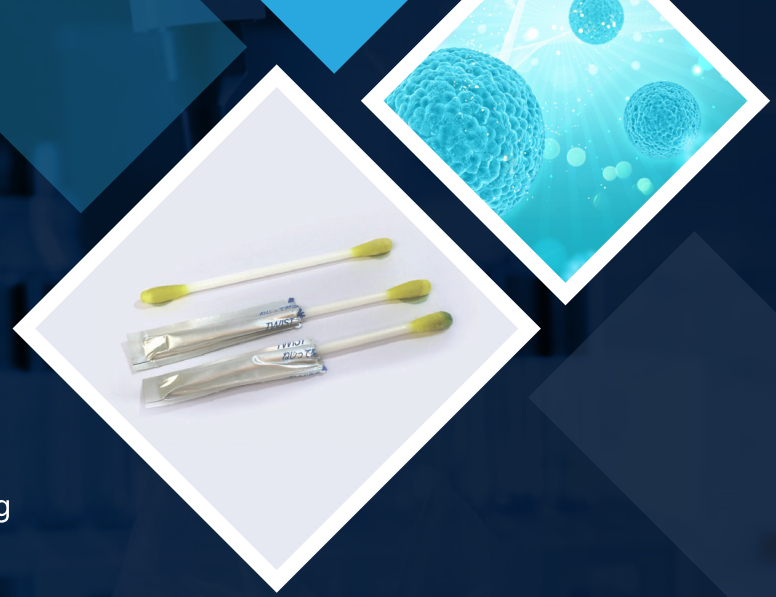




UGENE LAB

# UClean Hygiene Swab

A rapid test for the detection of food residues and food allergens on surfaces in food manufacturing and food handling environments.



The UClean Hygiene Swab is based on the detection of invisible food residues (which may also include food allergens) remaining on surfaces when cleaning and sanitising procedures are not effective or have not been performed correctly.

Food residues and bacteria coexist on food handling surfaces. Effective cleaning of surfaces removes both food residues and bacteria. Poor cleaning results in both bacteria and food residues remaining on surfaces where the bacteria can multiply and increase in numbers over time.




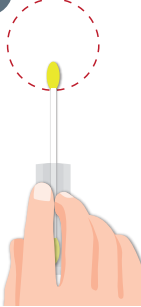


## Confirm the effectiveness of your cleaning procedures with:

- ✓ Results available in 5 seconds
- ✓ No Laboratory facilities required
- ✓ Easy to use
- ✓ Low cost



UClean Hygiene Swabs are economical and easy to use. The swabs provide real-time results that should be used in conjunction with surface counts and specific pathogen tests (Salmonella and Listeria) to ensure that your facilities are maintained at the highest level of cleanliness.

## How to use UClean Hygiene Swab:

-  Separate the number of swabs required.
-  Tear the swab at the mid-point as indicated.
-  Remove one side of the foil package to expose a swab head.
-  Test sample area with exposed swab head.
-  A positive reaction is indicated by the swab head changing from yellow to green within 5 seconds.
-  Use removed foil package to cover used swab head.

## Contact Us

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