RAPID PROTEIN DETECTION TEST

Cleaning Verification for Allergen Control Programs.
A perfect complement to ATP testing

FLASH® is a total protein visual test that rapidly detects protein residues left on food contact surfaces after cleaning. Protein is a difficult food residue to remove. Most allergens are proteins, so quick verification of surface hygiene helps minimize the risk of cross-contamination to allergen-free products. Using FLASH regularly also helps reduce the opportunity for biological contamination.

As part of a HACCP allergen management program, FLASH supports process verification requirements that ensure cleaning methods, independently validated to effectively remove allergens, are consistently applied.

Used together with the LIGHTNING MVP ICON® for ATP testing, both can be incorporated into validated cleaning procedures (SSOPs) as part of a comprehensive and flexible HACCP management program.

Two Applications. You Decide.

FLASH is a self-contained sampling device containing a pre-moistened tip and all necessary reagents. One swab provides two sensitivity levels, allowing customers to choose the appropriate level based on application- or area-specific limits of detection for protein residue.

Manage Risks, Be Prepared. Everytime.

- Detects protein including “Big 8” food allergens
- Rapid pass / fail result within 10 minutes
- Single product, multi-sensitivity detection. (20 μg at room temp / 3 μg when incubated)
- Simple online training available 24/7 with certification for audit compliance

3 - Step Process. Simple.

SWAB
Sample a 4 x 4 inch (10 x 10 cm) Surface

ACTIVATE
Activate swab and shake for 5 seconds

READ
Use chart to interpret result (Pass, Caution or Fail)

<table>
<thead>
<tr>
<th>Product</th>
<th>Part Number</th>
</tr>
</thead>
<tbody>
<tr>
<td>FLASH Kit (100 Tests)</td>
<td>63003-100</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Optional Products</th>
<th>Part Number</th>
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</thead>
<tbody>
<tr>
<td>Digital Heat Block w/ 28-Tube Rack (120V)</td>
<td>73061</td>
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<tr>
<td>Digital Heat Block w/ 28-Tube Rack (240V)</td>
<td>73011</td>
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<tr>
<td>Additional 28-Tube Rack</td>
<td>52125</td>
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Results. Right Now.