

PRODUCT PROFILE



MONITOR™ for Water Hardness

Product Code 5149

WHAT does this product do?

Serim® MONITOR™ for Water Hardness strips give a semi-quantitative indication of total hardness expressed as calcium carbonate (CaCO_3) in the water used for cleaning and disinfecting food products and equipment.

WHY should I use this product?

"Hard water can result in excessive power consumption, poor cleaning performance, and increased chemical consumption and biofilm formation."¹

Water hardness can drastically reduce the effectiveness of cleaning products. Additional amounts of cleaning products must be used to achieve satisfactory results.² Hard water also allow film and scale formation to build up on surfaces. This increases the difficulty of cleaning, and "can interfere with heat transfer and reduced efficiency of heating equipment."³

Serim MONITOR strips yield quick indication of the level of water hardness.

WHERE do I use this product?

Test a sample of the water at the post-softener stage of the water treatment process to make sure that the softener is removing calcium and magnesium. You can also test the incoming (feed) water to determine the initial hardness.

HOW to use this product

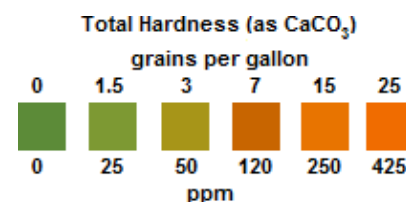
Serim MONITOR strips are supplied in ready- to- use form. When placed in contact with the sample according to the directions for use (see below), the indicator pad changes color relative to the concentration of total hardness expressed as CaCO_3 .

The strips yield a semi - quantitative estimation of the water hardness with color block increments at 0, 25, 50, 120, 250, 425 ppm.

Ordering Information

Serim MONITOR for Water Hardness

- Product Code 5149
- 1 bottle of 50 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 water sample (or stream of water). Remove immediately and shake excess water from strip,
Results	Wait 15 seconds, then 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 WATER HARDNESS

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.
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. Food Safety Guidelines for the Fresh-Cut Produce Industry, 4th Edition, Chapter 6, pp75
2. Ibid., chapter 6 pp75
3. Ibid., chapter 6 pp75



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