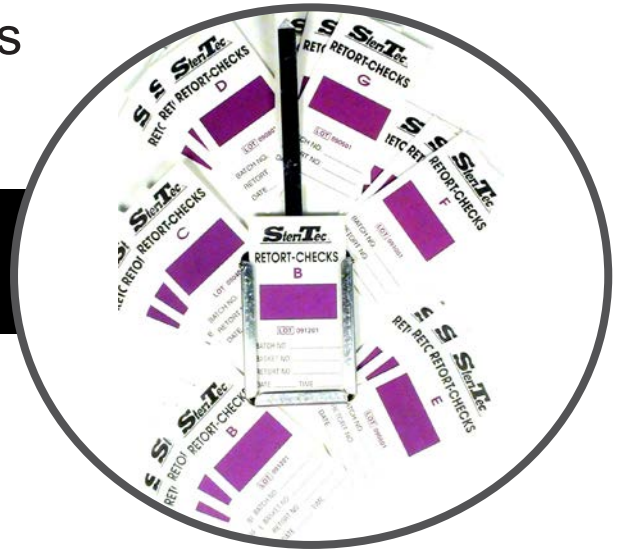


Retort-Checks

Retort Canning Process Indicators RC 101/B-G

INDUSTRIAL

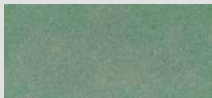


INTERPRETATION



Unexposed

Purple spot will turn from purple to green after proper sterilization conditions have been met



Correct color change



Fail

If any purple remains, proper sterilization conditions have not been met

Retort-Checks are indicators used as a food processing indicator. Designed for steam pressure cooking of low-acid foods.

- Signals errors in processing time/temperature or a malfunction in equipment
- Chemical indicator will not complete a color change from purple to green if exposed to incorrect time and temperature ranges
- Range of time/temperature indicators (250°F/121°C Saturated Steam)
 - RC 101/B - 6 minutes +/- 40 seconds
 - RC 101/C - 15 minutes +/- 1.5 minutes
 - RC 101/D - 25 minutes +/- 2.5 minutes
 - RC 101/E - 35 minutes +/- 3.5 minutes
 - RC 101/F - 45 minutes +/- 4.5 minutes
 - RC 101/G - 60 minutes +/- 6 minutes
- Provides a permanent record of processing

Ordering Information

Part No.	Case Qty.
RC 101/B - G	20 boxes of 250
RC 103	100 holders



MEMBER OF THE GETINGE GROUP