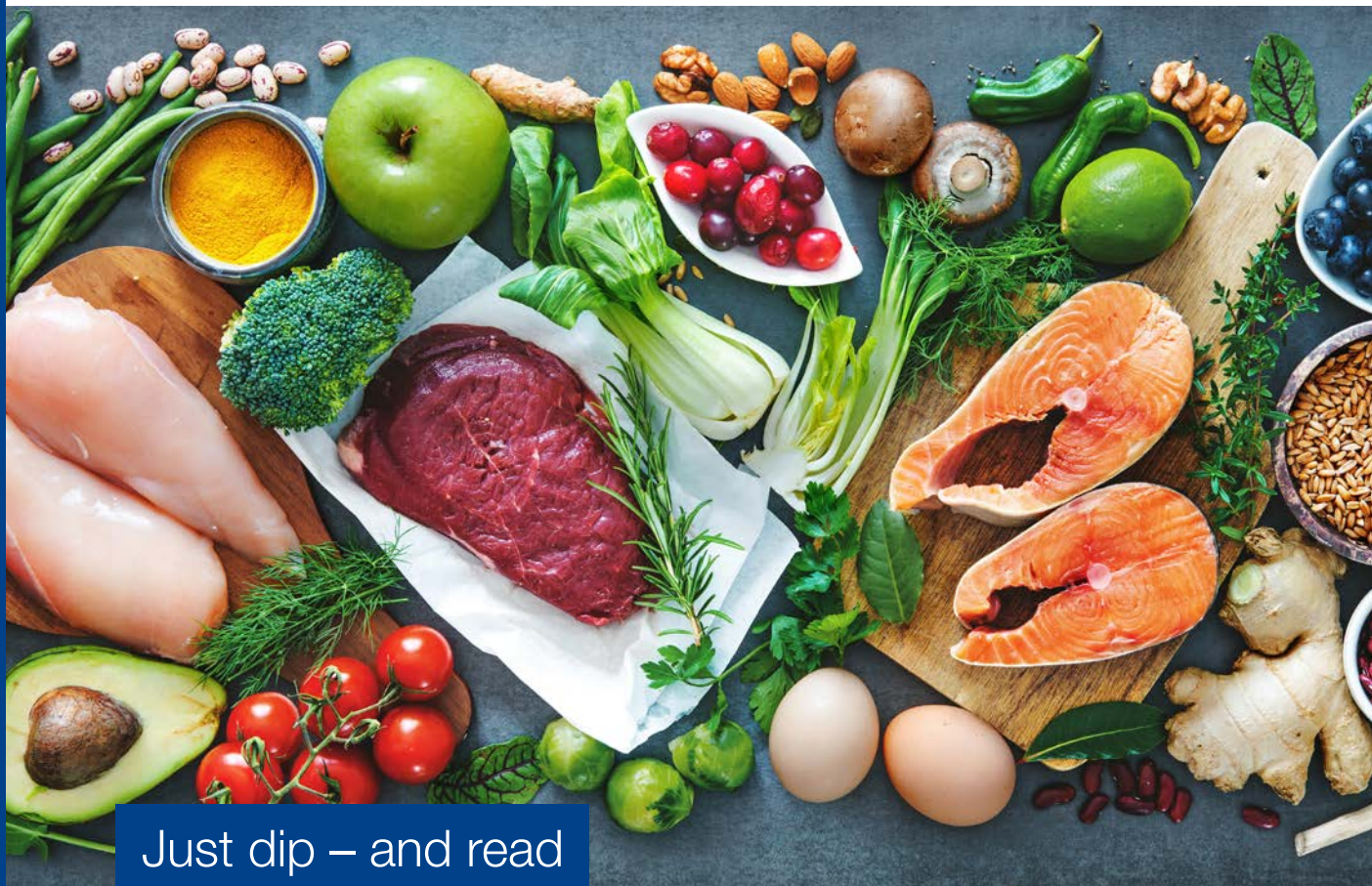


# Dip and read tests for the food industry

# Rapid Tests



- Precise nitrate monitoring
- Reliable disinfection management
- Fast control of sugar, free fatty acids, vitamin C, sulfite, cyanide, ...

Precise  
readings with  
QUANTOFIX®  
Relax



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## Dip and read tests for the food industry

High quality and consumer safety is a fundamental aspect in food production. We offer a wide range of test strips to verify constant quality of products and safety of equipment and production facilities. MACHEREY-NAGEL test strip solutions are fast, easy to use and reliable, making products and operations safe and efficient at the same time.



### A dip and read test for every application

| Test                                                                                | Product                                | Application                                                                                                                                                                                                              | Specifications                                                                                                                          | REF   |
|-------------------------------------------------------------------------------------|----------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------|-------|
|    | ■ QUANTOFIX® Peroxide 25               | <ul style="list-style-type: none"> <li>Reliable detection of peroxide residues down to 0.5 mg/L</li> <li>Can be stored at room temperature</li> <li>Accurate results in 15 seconds</li> </ul>                            | 0 · 0.5 · 2 · 5 · 10 · 25 mg/L H <sub>2</sub> O <sub>2</sub>                                                                            | 91319 |
|    | ■ QUANTOFIX® Peracetic Acid 2000       | <ul style="list-style-type: none"> <li>Specific to peracetic acid</li> <li>No peroxide interference during reaction time</li> <li>Detects disinfectant potency levels up to 2000 mg/L</li> </ul>                         | 0 · 500 · 1000 · 1500 · 2000 mg/L peracetic acid                                                                                        | 91342 |
|    | ■ QUANTOFIX® Nitrate / Nitrite         | <ul style="list-style-type: none"> <li>Prevalent in many foods</li> <li>High doses have adverse health effects</li> <li>Reliable results in 60 seconds</li> </ul>                                                        | 0 · 10 · 25 · 50 · 100 · 250 · 500 mg/L NO <sub>3</sub> <sup>-</sup><br>0 · 1 · 5 · 10 · 20 · 40 · 80 mg/L NO <sub>2</sub> <sup>-</sup> | 91313 |
|    | ■ QUANTOFIX® Ascorbic Acid (Vitamin C) | <ul style="list-style-type: none"> <li>Vitamin C is important and desirable in food</li> <li>Also used as stabilizer and reducing agent</li> <li>Reliable results in 45 seconds</li> </ul>                               | 0 · 50 · 25 · 50 · 1000 · 2000 mg/L vitamin C                                                                                           | 91314 |
|    | ■ QUANTOFIX® Sulfite                   | <ul style="list-style-type: none"> <li>Sulfite in food can cause severe allergic reactions</li> <li>Tests for sulfite in food treated with sulfur based preservatives</li> <li>Reliable results in 20 seconds</li> </ul> | 0 · 10 · 25 · 50 · 100 · 250 · 500 · 1000 mg/L SO <sub>3</sub> <sup>2-</sup>                                                            | 91306 |
|  | ■ QUANTOFIX® Cyanide                   | <ul style="list-style-type: none"> <li>Reliable detection of toxic cyanide</li> <li>Important in fruit brandy production</li> </ul>                                                                                      | 0 · 1 · 3 · 10 · 30 mg/L CN <sup>-</sup>                                                                                                | 91318 |
|  | ■ QUANTOFIX® Total sugar               | <ul style="list-style-type: none"> <li>Selective determination of glucose and fructose</li> <li>For the quality evaluation of potatoes before frying</li> </ul>                                                          | 0 · 55 · 100 · 250 · 400 · 600 · 800 mg/L Fructose / Glucose                                                                            | 91352 |
|  | ■ QUANTOFIX® Free fatty acids          | <ul style="list-style-type: none"> <li>For monitoring the frying oil quality</li> <li>In both cold and hot oil</li> <li>Food safety certified</li> </ul>                                                                 | 0 · 0.25 · 0.5 · 1 · 2 · 3 %                                                                                                            | 91365 |
|  | ■ PEHANON® 3.8–5.5                     | <ul style="list-style-type: none"> <li>Easy pH determination in colored liquids</li> <li>Color scale on the test strip for efficient workflows</li> <li>Available for many pH ranges</li> </ul>                          | pH 3.8 · 4.0 · 4.2 · 4.4 · 4.6 · 4.9 · 5.2 · 5.5                                                                                        | 90415 |
|  | ■ Peroxtesmo KO                        | <ul style="list-style-type: none"> <li>Quick and easy detection of peroxidase in food</li> </ul>                                                                                                                         |                                                                                                                                         | 90606 |
|  | ■ INDIPRO                              | <ul style="list-style-type: none"> <li>Detection of protein residue on equipment and working surfaces</li> </ul>                                                                                                         |                                                                                                                                         | 90765 |

### Objective and convenient – Our QUANTOFIX® Relax

Automation means audit assurance. The QUANTOFIX® Relax gives objective, digitally documented measurement results and prevents color misinterpretation. Take your analytics to the next level!



These tests are suitable for detection with QUANTOFIX® Relax



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**MACHEREY-NAGEL**



Management System  
EN ISO 13485:2016  
ISO 9001:2015

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ID 0000056401



MACHEREY-NAGEL GmbH & Co. KG · Valencienner Str. 11 · 52355 Düren · Germany

DE +49 24 21 969-0 [info@mn-net.com](mailto:info@mn-net.com)  
CH +41 62 388 55 00 [sales-ch@mn-net.com](mailto:sales-ch@mn-net.com)

FR +33 388 68 22 68 [sales-fr@mn-net.com](mailto:sales-fr@mn-net.com)  
US +1 888 321 62 24 [sales-us@mn-net.com](mailto:sales-us@mn-net.com)