



# Retort-Check Indicator, **REF** RC 101/B-G

## Directions For Use

### INDICATIONS FOR USE

The SteriTec Retort-Checks indicator is used as a food processing indicator. The purple indicator ink turns green when exposed to steam pressure processing.

### CRITICAL PARAMETERS

The indicator designations B-G represent increased timings at a given temperature range at which the indicator will change color. Refer to the Retort-Checks Selection Chart for timing and temperature ranges.

**Color Change:** Purple to Green

**Complete Color Change Time:**

	<u>@ 250° F/ 121° C Saturated Steam</u>
RC 101/B	6 minutes +/- 40 sec.
RC 101/C	15 minutes +/- 1.5 min.
RC 101/D	25 minutes +/- 2.5 min.
RC 101/E	35 minutes +/- 3.5 min.
RC 101/F	45 minutes +/- 4.5 min.
RC 101/G	60 minutes +/- 6 min.

### INSTRUCTIONS FOR USE

1. Attach one Retort-Check processing indicator to each basket before retorting.
2. After retorting, inspect each indicator, Indicator ink bar changes color from purple to green during retort processing. If the indicator bar is not completely green, notify supervisor.

### STORAGE

Retort-Checks should be stored at normal room temperatures: 50° - 100° F (10°-38° C). Protect from moisture and excess humidity.

### EXPIRY DATE

Expiry date is printed on product packaging.

### LOT NUMBER

A unique identification code, **LOT**, is printed on each Retort-Check, labels and box.

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