

# The systemSURE II™ Has Changed ATP Hygiene Monitoring!

- » ATP Bioluminescence Technology Has Been Improved
- » Instrument Is Smaller
- » Sampling Devices Are More Precise
- » Both Are Now Affordable



**systemSURE II™**  
**ATP System**  
[actual size]



**hygiena**

Rapid Solutions for Food Safety

# systemSURE II™

## ATP Hygiene Monitoring System

### New Technology in a Smaller Instrument

The new systemSURE II ATP luminometer is the next generation of luminometers. Designed with state-of-the-art electronics, this palm-sized luminometer is easy to use, extremely sensitive and affordable. Used by the largest food processors in the world, hospitals, restaurants, supermarkets and other manufacturing industries where rapid detection of contamination is crucial, the systemSURE II allows companies to quickly determine the cleaning efficiency and hygienic status of surfaces and water, validate SSOP programs, ensure food safety, improve product quality and reduce costs.

### Features...

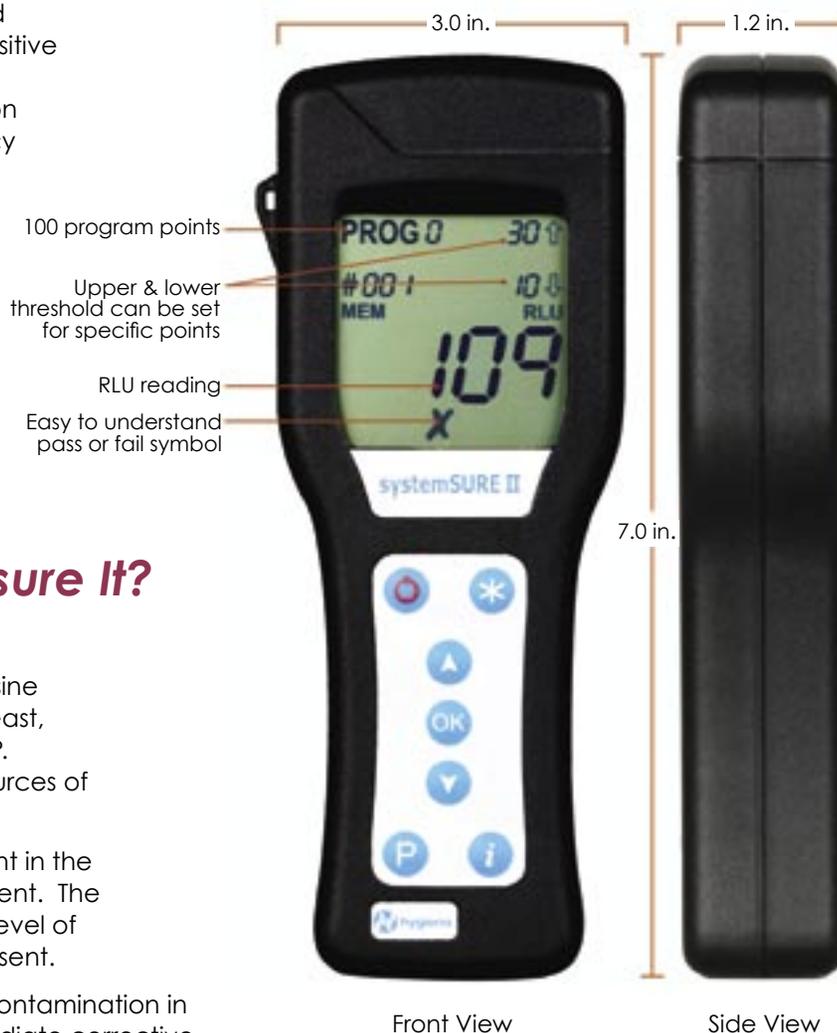
- Small, lightweight
- Detects down to 1 femtomole of ATP
- 100 programmable test locations
- Stores 500 results
- Simple to use, menu-driven operation from keypad
- Results in 15 seconds
- Self-calibration
- 2x AA battery-powered = 3,000+ tests
- DataSURE II analysis software included

### What Is ATP? How Does the systemSURE II Measure It? How Can It Help a Sanitation Program?

The systemSURE II, in conjunction with the Ultrasnap™ sampling device, measures adenosine triphosphate [ATP], the universal energy molecule found in all animal, plant, bacterial, yeast, and mold cells. Product residue, particularly food residue, contains large amounts of ATP. Microbial contamination also contains ATP, but in smaller amounts. After cleaning, all sources of ATP should be significantly reduced.

When ATP is brought into contact with the unique, liquid-stable luciferase/luciferin reagent in the Ultrasnap sampling device, light is emitted in direct proportion to the amount of ATP present. The systemSURE II measures the amount of light generated and provides information on the level of contamination in just 15 seconds. The higher the reading, the more contamination is present.

Assessing the cleanliness of a surface quickly before production ensures lower levels of contamination in finished product, extends product shelf life, prevents cross-contamination, enables immediate corrective action and avoids recalls. ATP hygiene monitoring provides accurate and traceable verification of the hygienic status of a surface, which is a key component of a good HACCP program. ATP testing is a universally recognized tool used by the world's largest and smallest companies for measuring the efficacy of cleaning and sanitation of equipment. For more information on ATP hygiene and sanitation monitoring, visit [www.hygieneUSA.com/resources.php](http://www.hygieneUSA.com/resources.php)



Free 30-day trial program and large-volume pricing available

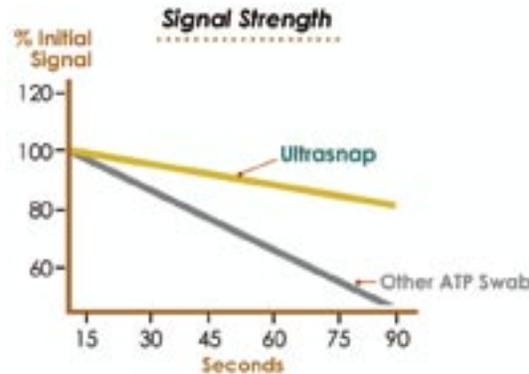
# Ultrasnap™ ATP Sample Device

## New Technology Makes Ultrasnap More Precise and Affordable

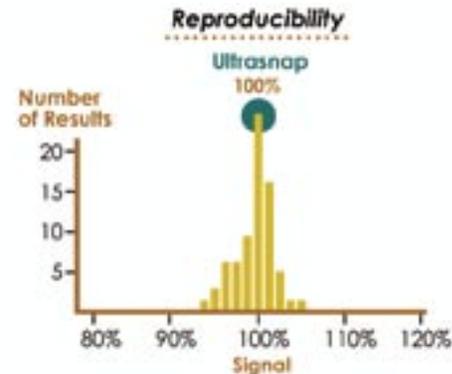
Ultrasnap is a user-friendly, self-contained ATP sampling device used with the systemSURE II. It contains a unique liquid-stable reagent in place of the freeze-dried enzyme pellet used in other ATP sampling devices. This provides better accuracy, longer-lasting signal strength and more reproducible results [see graphs].

### Features...

- ➔ All-in-one sampling device
- ➔ 12-month shelf life
- ➔ Unique liquid-stable reagent
- ➔ Costs up to 50% less than other ATP swabs
- ➔ Tolerant to temperature abuse and sanitizers



Ultrasnap's signal strength is consistent throughout the first 1-1/2 minutes of reaction. This eliminates user variability and provides a more accurate result.



Ultrasnap's liquid-stable reagent provides consistent reproducible results and is not affected by most sanitizers.



## How to Use — Quick and Easy — Total Test Time: 20 Seconds



# DataSURE II™

## Result Upload and Trend Analysis Software

systemSURE II comes with DataSURE II, a powerful software program that allows users to:

- ➔ Download results to a PC
- ➔ Produce color trend analysis graphs & reports
- ➔ Identify problem areas and manage HACCP & SSOP tracking requirements
- ➔ Export information to Excel or manage results in DataSURE II database



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