Stop Assuming. Start Verifying.

Protect Product Integrity with In-Process Sanitation Monitoring



Sanitation Verification Isn't Optional—It's Foundational.

In food and beverage processing, assumptions can be dangerous. A completed clean-in-place (CIP) cycle doesn't always mean a clean system. Biofilms, soil residues, low-flow zones, and worn equipment can quietly harbor contamination—until it's too late.

Visual checks can't see everything. Your sampling system should.

That's where QualiTru Sampling Systems comes in—offering real-time representative and aseptic inline sampling from critical control points (CCPs). We help quality and sanitation teams move from guesswork to precision and from assumption to action.

Real Data. Real Time. Real Confidence.

QualiTru's sampling systems are designed to collect accurate, in-process samples from CCPs without compromising system integrity. Qualitru's closed-loop, in-process sampling systems enable:

- Verification of sanitation and CIP effectiveness
- Early detection of biofilm and microbial risks
- Prevention of post-process contamination
- Support for HACCP, FSMA, and audit compliance
- Faster root cause analysis and smarter cleaning decisions

Why Teams Choose Qualitru

- Aseptic sampling that preserves product and process integrity
- Real-time visibility into hard-to-clean areas and biofilm risk zones
- Simplified compliance with audit-ready documentation
- Reduced downtime from unnecessary re-cleaning
- Actionable troubleshooting for persistent sanitation problems

How It Works: Precision Sampling Made Simple

- 1. Install TruStream[™] Ports at key locations along your process line.
- 2. Aseptically collect representative samples pre-, mid-, or post-CIP through TruStream Septa—without breaching system integrity.
- 3. Analyze with confidence. Detect microbial presence and validate cleaning outcomes.
- 4. Act on insight. Use data to optimize sanitation protocols and resolve issues fast.

In-process Monitoring Application Sites Example



Your Sanitation Ally for Over 40 Years

For decades, QualiTru has helped liquid food and dairy processors elevate their hygiene programs through accurate, representative sampling. Whether you're launching a new CIP system, chasing recurring micro issues, or prepping for a regulatory audit—we're your partner in verifiable sanitation.

Your Test Result Is Only as Accurate as Your Sample

Have questions about optimal placement of QualiTru sampling systems for maximum sanitation verification? Call 651-501-2337 to speak to an experienced QualiTru team member or visit our website at QualiTru.com!

BASICS OF SANITATION





Pre-rinse is an important first step in preventing post-process contamination. Pre-rinsing wets the interior surface of the lines and tanks, removes most of the remaining residue and can dissolve sugars and partially melts fats.

The pre-rinse should remove as much as 95% of the soil before starting the cleaning wash.¹ Cleaning removes the soil residues. This is crucially important in biofilm control. Sufficient cleaning allows the sanitizer to contact and eliminate the contaminating microorganisms. Cleaning detergents used according to the labeled instructions will emulsify the soil and allow it to be carried away. Cleaning is followed by an intermediate rinse to flush out residual traces of detergent, soil, and any other residue to prepare for sanitizing. Sanitizing is the process of treating a cleaned system to reduce the microbial contaminants from the production system to a safe level. Effective sanitizing can be accomplished by various methods such as heat or chemicals.

Understanding your processing plant's sanitary design, cleaning and sanitizing products, and following proper procedures are critical to ensuring the optimization of sanitation. Hygiene verification must be done to ensure that sanitation is consistently done to control the various hazards. Verification techniques can include visual inspection, ATP swabbing, reviewing records and checking for proper use of cleaners and sanitizers. In addition, targeted testing including strategic inline sampling at relevant points to compare bacterial counts throughout sanitation such as in a CIP process can be an effective way to demonstrate the effectiveness of a sanitation process.