Dry Heat Labels

Dry Heat Labels are designed for use in dry heat sterilizers operating at 160°C. It will alert the user to possible sterilizer malfunction or personnel error.

**Principle:**

Dry heat Labels can distinguish items or packages processed in dry heat from the ones yet to be processed. The green chemical indicator bar on the label changes from green to brown/black in approximately 10 minutes at 160°C. This color change is non-reversible. If indicator bar has not completed color change from green to brown/black, investigate as a cycle failure.

**Directions:**

1. All items to be sterilized should be thoroughly cleaned in accordance with standard procedures.
2. Affix pressure sensitive dry heat label to each item to be sterilized.
3. Sterilize items as usual in dry heat sterilizer.
4. Examine the color of the chemical indicator bar.

**Interpretation:**

Green chemical indicator turning brown/black – Proper sterilization

**Note:**

Labels should be stored at RT (15-25°C) with RH 30-60%.
Protect the labels from moisture and excessive humidity.
Each box contains 1000 labels.

**Disclaimer:**

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