PROFESSIONAL STAIN CLASSIFICATION (75)

Have you ever wondered how professional drycleaners know how to remove hundreds of stains? The answer is that hundreds of stains can be put into a three stain category. Therefore they use three different methods for stain removal. The stain classification is easy since it is based on the source of the stain.

(1) Tannin-These are stains that originate from a plant or vegetable matter. This does not include dryside stains such as vegetable oil. Therefore the stains must be able to be mixed with water. Examples-coffee, tea, all soft drinks, liquor, wine, soy sauce, mustard, most medicines and ketchup. How many more can you name?

Characteristics-Tannin stains are usually absorbed in the fabric and forms a dark ring. Most tannin stains do not feel stiff. It usually turns light to dark brown.

Oxidation-Tannin stains will oxidize and set from age, heat and contact with ammonia or alkali.

Removal-Detergents and household vinegar.

(2) Protein Stains-These are stains that have their source from a living body. Examples of these stains are blood, milk, egg, Elmer's Glue, perspiration, urine and discharge.

Characteristics-These stains are usually only partially absorbed in a fabric. They will often feel stiff and when scratched will often turn white.

Oxidation-Protein stains will oxidize and set from heat, age and contact with alcohol.

Removal-Detergents and household ammonia.

(3) Dryside Stains-These are stains that do not mix with water. Examples of these stains include oils such as vegetable and cooking oil. Other dryside stains are nail polish, paint, lipstick, glue, enamel, varnish, grease.

Characteristics-Oil stains usually form a cross or T since it follows the weave of the fabric. When water is applied to a nail polish or paint stain it will usually appear brighter because the fabric will darken.

Oxidation-These stains will oxidize from age and heat.

Removal-Dry solvents, Vaseline and nonionic detergents such as Simple Green