3M[™] Clean-Trace[™] Hygiene Monitoring Systems



3M[™] Clean-Trace[™] Surface Protein (Allergen)

Residues remaining on surfaces indicate poor cleaning and could contain potentially allergenic proteins, which could lead to product contamination.

3M Clean-Trace Surface Protein (Allergen) is a simple method of checking for removal of protein residues after cleaning. As the majority of allergens are proteins, if a surface is found to be protein-free, it is also free of protein-based allergens.



Helping Maximize Food Safety Around the World.



Why use 3M[™] Clean-Trace[™] Surface Protein (Allergen)?

- Helps to reduce the risk of a food safety incident food residues could contain allergens and potentially contaminate allergen-free product
- Detects as little as 3µg of protein on surfaces and in solution
- Validated for a range of allergenic proteins, including egg, milk, gluten, soy and peanut
- Visual reading of a color change indicates the presence of detectable levels of protein
- Fast results allow immediate corrective action
- Can be integrated into your Allergen Management Program risk areas can be monitored for cleaning effectiveness
- As an additional benefit, it can help to reduce the risk of bacterial contamination food residues on surfaces provide nutrients for spoilage or pathogenic bacteria to thrive
- Clear multiple allergens in one test

Product Information

Product	Product Code	Number of Tests
3M [™] Clean-Trace [™] Surface Protein (Allergen)	ALLTEC60	60
3M™ Digital Heating Block (120 V)	DHB120	1

Other Hygiene Monitoring Tools in the 3M Range Include:

Product	Product Code	Number of Tests
3M [™] Clean-Trace [™] Surface ATP	UXL100	100
3M [™] Clean-Trace [™] Surface Protein Plus	PR0100	100
3M [™] Clean-Trace [™] Water — Total ATP	AQT100	100
3M [™] Clean-Trace [™] Water — Free ATP	AQF100	100

Products were formerly known as Pro-tect[™], Check-It[™], TECRA[™] Aller-tect[™] and Clean-Trace[™].

Easy to Use:

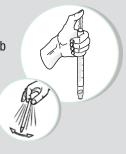


Swab surface firmly. If the surface is dry, wet the swab with the moisturizer supplied in the kit.



2 CLICK

Activate the swab and shake from side to side for 5 seconds.



3 HEAT

Place the swab into the 3M[™] Digital Heating Block (set to 55°C) for 15 minutes.



4 INTERPRET RESULTS

Clean

Dirtv





Food Safety

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