



Allergen Testing Maximized

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 | PRO100 | 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™.



Food Safety

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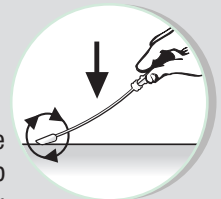
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Easy to Use:

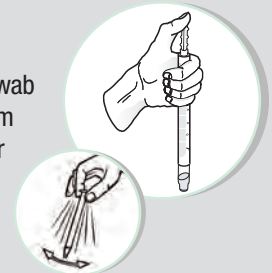
1 SWAB

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



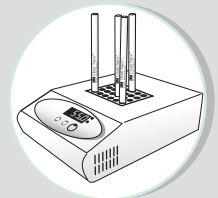
2 CLICK

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

Dirty



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