



**3M** Science.  
Applied to Life.™

3M™ Clean-Trace™ Surface Protein Plus Test

# Surface hygiene testing made simple

Monitoring the effectiveness of cleaning in food production and preparation areas can help you to reduce the risk of a food safety incident. The Clean-Trace Surface Protein Plus test is a simple, quick and reliable method of checking for the removal of protein residues after cleaning.

In 10 minutes or less, a visual, colour change result signifies cleaning effectiveness, allowing you to make the decision to move ahead with production or preparation, or to take corrective action to re-clean the area first. With no instrumentation necessary and minimal training required to use the tests, the Clean-Trace Surface Protein Plus test can be easily integrated into your hygiene management programme to help manage your cleaning and protect your customers.

# Reliable results consistently and quickly

## Why use 3M™ Clean-Trace™ Surface Protein Plus Test?

- ▶ Monitoring the effectiveness of your cleaning helps to reduce the risk of a food safety incident – food residues indicate poor cleaning and can lead to bacterial growth
- ▶ Detects protein and reducing agents on surfaces and in hard to reach areas
- ▶ Takes seconds to perform, with results available in 10 minutes or less – fast results allow immediate corrective action
- ▶ Visual reading of a colour change indicates the level of cleanliness – detects as little as 50µg of protein
- ▶ No instrumentation is required; this product can be used with minimal training
- ▶ Can be integrated into your HACCP programme – risk areas can be monitored for cleaning effectiveness
- ▶ Fast, visible results can assist in teaching staff the importance of cleaning, helping to develop a ‘hygiene culture’

### Product information

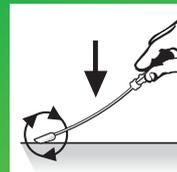
Product	Product code	No. of tests
3M™ Clean-Trace™ Surface Protein Plus Test	PRO100	100
3M™ Clean-Trace™ Surface Protein Plus Test	PRO50	50

To learn more about how 3M products can help to protect your brand and business contact your local 3M representative or visit [www.3M.com/foodsafety](http://www.3M.com/foodsafety)

## Easy to use

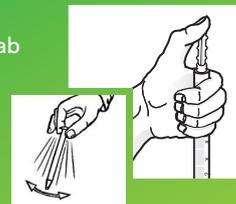
### 1 Swab

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



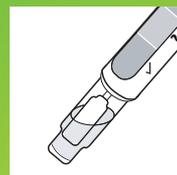
### 2 Click

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



### 3 Read

Leave the swab upright at room temperature for 10 minutes. Read the result.



### 4 Interpret results



Clean



Dirty

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