

TOTAL SOLUTIONS



3M™ Allergen Protein Rapid Kits

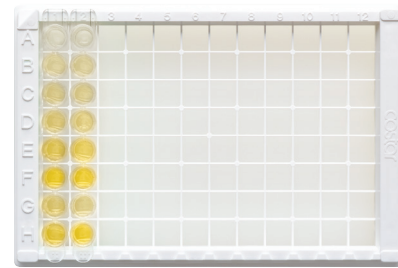
- Rapid qualitative assessment for the presence of proteins from allergenic foods.
- Can accommodate food samples, clean-in-place (CIP) rinse water and environmental swabs.

3M™ Allergen Protein Rapid Kits

- 3M™ Almond Protein Rapid Kit (L25ALM)
- 3M™ Milk Protein Rapid Kit (L25MLK)
- 3M™ Cashew Protein Rapid Kit (L25CHW)
- 3M™ Coconut Protein Rapid Kit (L25COC)
- 3M™ Egg White Protein Rapid Kit (L25EGG)
- 3M™ Fish Protein Rapid Kit (L25FSH)
- 3M™ Gluten Protein Rapid Kit (L25GLU)
- 3M™ Hazelnut Protein Rapid Kit (L25HZL)
- 3M™ Peanut Protein Rapid Kit (L25PNT)
- 3M™ Pecan Protein Rapid Kit (L25PEC)
- 3M™ Pistachio Protein Rapid Kit (L25PST)
- 3M™ Soy Protein Rapid Kit (L25SOY)
- 3M™ Walnut Protein Rapid Kit (L25WAL)

3M™ Allergen Protein Rapid Kit Accessories

- 3M™ Transfer Pipette (TP100)
- 3M™ Environmental Collection Swab (ECS100)



3M™ Allergen Protein ELISA Kits

- Quantitative assessment of the amount of target proteins from allergenic foods.
- Can accommodate food samples, clean-in-place (CIP) final rinse water and environmental swabs.

3M™ Allergen Protein ELISA Kits

- 3M™ Almond Protein ELISA Kit (E96ALM)
- 3M™ Bovine Casein Protein ELISA Kit (E96CAS)
- 3M™ Bovine Total Milk Protein ELISA Kit (E96MLK)
- 3M™ Brazil Nut Protein ELISA Kit (E96BZL)
- 3M™ Cashew Protein ELISA Kit (E96CHW)
- 3M™ Coconut Protein ELISA Kit (E96COC)
- 3M™ Crustacean Protein ELISA Kit (E96CRU)
- 3M™ Egg White Protein ELISA Kit (E96EGG)
- 3M™ Fish Protein ELISA Kit (E96FSH)
- 3M™ Hazelnut Protein ELISA Kit (E96HZL)
- 3M™ Macadamia Protein ELISA Kit (E96MAC)
- 3M™ Mollusk Protein ELISA Kit (E96MOL)
- 3M™ Mustard Protein ELISA Kit (E96MUS)
- 3M™ Peanut Protein ELISA Kit (E96PNT)
- 3M™ Pecan Protein ELISA Kit (E96PEC)
- 3M™ Pine Nut Protein ELISA Kit (E96PNE)
- 3M™ Pistachio Protein ELISA Kit (E96PST)
- 3M™ Sesame Protein ELISA Kit (E96SES)
- 3M™ Soy Protein ELISA Kit (E96SOY)
- 3M™ Walnut Protein ELISA Kit (E96WAL)

3M™ Allergen Protein Rapid Kit Accessories

- 3M™ Environmental Collection Swab (ECS100)



3M™ Clean-Trace™ Surface Protein (Allergen) Test Swab (ALLTEC60)

- Simple solution to monitor the presence of general proteins on surfaces to monitor the effectiveness of cleaning.
- Rapid qualitative method.

3M™ Clean-Trace™ Protein Plus Test Swab (PRO100)



3M™ Clean-Trace™ Hygiene Monitoring and Management System

- Rapid detection of ATP to monitor the effectiveness and verification of cleaning.
- Confidently detect the presence of food product residue and microbial contamination.

3M™ Clean-Trace™ Luminometer (LM1)

3M™ Clean-Trace™ Surface ATP Test Swab (UXL100)

3M™ Clean-Trace™ Water Plus - Total ATP Test Swab (AQT200)

3M™ Clean-Trace™ Water - Free ATP Test Swab (AQF100)



3M Food Safety

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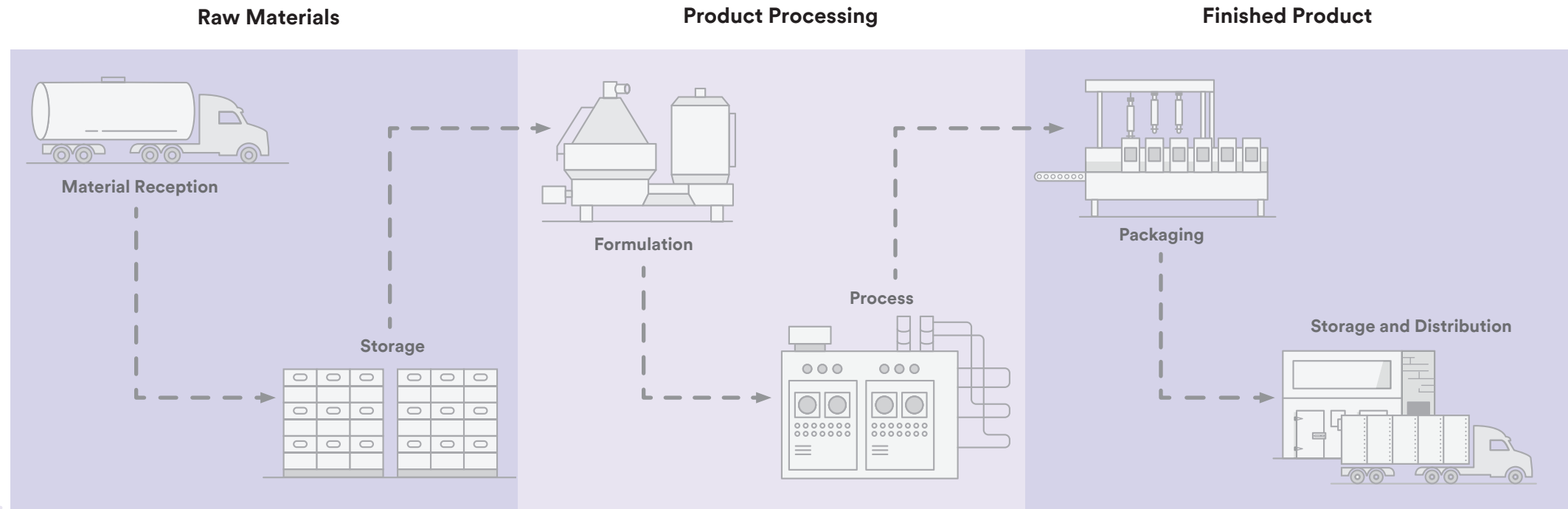
Web 3M.com/foodsafety

3M Canada

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London, Ontario N6A 4T1
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Phone 1-800-364-3577

Manufacturing Process



Control Management

- Verify supplier's allergen control plan.
- Audit suppliers periodically.

- Segregate materials.
- Maintain packaging integrity.
- Clearly identify raw materials that are sources of allergens.

- Verify that formulation corresponds to product to be manufactured.
- If formulation changes, re-assess the risk of new or different levels of allergens.

- Verify cleaning with ATP tests as part of your environmental monitoring program.
- Validate cleaning process with specific allergen testing and re-validate cleaning process periodically.
- Verify allergen cleaning after changeover.

- Verify final product.
- Verify packaging and label.
- Remove unused labels or packaging material.

- Verify cleaning with ATP tests on distribution equipment and transportation.
- Audit/monitoring of distribution chain.

Verification Guidelines

- Verify absence of protein from allergenic foods in raw materials.
- Periodically, verify the absence of proteins from allergenic foods on storage surfaces.

- Verify absence of protein from allergenic foods in pre-batch formulation.
- Verify absence of proteins from allergenic foods after the cleaning of equipment/utensils/CIP (if applicable).

- Verify absence of allergenic foods in finished product (i.e., first batch off the line) or at a level that complies with regional established limits.
- Segregate material.
- Maintain packaging integrity.

Solutions for Validation and Verification

LFD allergen test	●		●	●	●	●
ELISA allergen test	●	●	●	●	●	●
Total protein swab	●			●	●	
ATP detection for hygiene monitoring				●	●	

- Validation confirms that the allergen controls in place are effective.
- Verification demonstrates that the controls are being implemented correctly.

See more at [3M.com/SanitationSolutions](https://www.3m.com/SanitationSolutions)