

**3M** Science.  
Applied to Life.™

3M Food Safety

# Testing that puts your process a cut above.

Total Solutions for Meat Processing



# Know your product is good to go.

Reduced time to final results. Standardized technology. Easy-to-use systems. Consistency and reliability. Local and international approvals. It all adds up to a best-in-class testing program.

Now's the time to upgrade to testing from 3M Food Safety. Our Total Solutions for Meat Processing allow you to make decisions based on precision, so you'll always know your product is good to go. Every shift, every line, every time—you'll have peace of mind when the world sits down to eat.



## Fast and accurate

Get final results fast with accuracy you can rely on test after test.

## Easy-to-use

Our systems use standardized technology, reducing training and increasing efficiency.

## Global knowledge, local support

Get support, training and education from 3M, one of the world's leaders in environmental monitoring.

## Put food safety first

Australia: [go.3M.com/MeatAU](http://go.3M.com/MeatAU)  
New Zealand: [go.3M.com/MeatNZ](http://go.3M.com/MeatNZ)

### 3M™ Petrifilm™ Plates

These plates produce results faster than traditional methods, so you can confidently make time-sensitive decisions.



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

A complete system that helps you optimize productivity, quickly prepare for audits and adhere to HACCP and HARPC rules, and identify cleaning variations in your process.



### 3M™ Molecular Detection System

With global validated methods for *Salmonella*, STEC and *Listeria monocytogenes*, this space-saving system helps you make critical decisions quickly and confidently.



# TOTAL SOLUTIONS

Integrated Food Safety for Meat Processing



3M™ Molecular  
Detection System  
for Pathogen Testing



3M™ Petrifilm™  
Plates for Quality  
Indicator Testing



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



3M™ Allergen  
Testing Products



3M™ Sample Collection,  
Preparation and  
Processing Products

## Your proactive partner in the process.

All around the globe, help from 3M is always just around the corner. Your meat processing business can count on our technical expertise, industry experience and educational support to help you protect your business, reputation and customers.

Put food safety first at [go.3M.com/MeatAU](https://go.3M.com/MeatAU) (Australia)  
or [go.3M.com/MeatNZ](https://go.3M.com/MeatNZ) (New Zealand)



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