

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. Standardised technology. Easy-to-use systems. Consistency and reliability. It all adds up to a best-in-class testing programme.

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 ready 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 standardised 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 at [3M.com/MeatTestingProducts](https://www.3m.com/MeatTestingProducts)

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 to optimise productivity, quickly prepare for audits and adhere to HACCP and HARPC rules.



3M™ Molecular Detection System

With global validated methods for *Salmonella*, STEC and *Listeria monocytogenes*, this space-saving system helps you to 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.

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3M

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70-2011-5198-5