



Contact: Mary Kokkinen
3M
(651) 733-8806
mckokkinen@mmm.com

Aaron Berstler
Kohnstamm Communications
(651) 789-1264
aaron@kohnstamm.com

APPROVED RELEASE

Improvements to the 3M™ Clean-Trace™ Water – Total ATP test device provide additional benefits for Global Food and Beverage Producers

ST. PAUL, Minn. – October 31, 2012 –3M Food Safety today has announced its current 3M™ Clean-Trace™ Water – Total ATP test device will be moving to an advanced, innovative liquid stable formulation allowing for improved temperature stability and test result accuracy.

This aqueous test is designed to rapidly assess standards of hygiene, equipment sanitation processes and the efficiency of Clean In Place (CIP) procedures by detecting the presence of organic contamination from microbial or product residues.

The test gives an objective indication of cleanliness in water samples in seconds. By working in real time, food and beverage producers can test rinse waters after each CIP cycle and re-clean immediately if ‘fail’ results are obtained.

The device tip contains sample collection rings which are coated with a unique agent to aid in the efficient collection and processing of a sample. Once the test is activated, the results are measured in the 3M™ Clean-Trace™ NG Luminometer and provided in Relative Light Units (RLU).

The new and improved 3M™ Clean-Trace™ Water Plus – Total ATP test now provides food and beverage producers with the flexibility to store the product at their own convenience – room temperature (21°C - 25°C) for up to 2 months or refrigerated (2°C - 8°C) for up to 12 months.

Additionally, the new and improved test allows for lower background RLU levels, enabling food and beverage producers to further improve their cleaning efficiencies as part of their process of continuous improvement.

For further information on the new and improved 3M Clean-Trace Water Plus – Total ATP test, or to learn more about 3M Food Safety, contact your local sales representative or call 1-800-328-6553.

3M Food Safety is a leader of innovative solutions that help the food and beverage industries optimize the quality and safety of their products to enable consumer protection. At every step, 3M Food Safety provides solutions that help mitigate risk, improve operational efficiencies and impact the bottom line. For more information, visit www.3M.com/foodsafety or follow @3M_FoodSafety on Twitter.

About 3M

3M captures the spark of new ideas and transforms them into thousands of ingenious products. Our culture of creative collaboration inspires a never-ending stream of powerful technologies that make life better. 3M is the innovation company that never stops inventing. With \$30 billion in sales, 3M employs 84,000 people worldwide and has operations in more than 65 countries. For more information, visit www.3M.com or follow @3MNews on Twitter.

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