

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

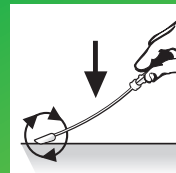
Product	Product code	No. of tests
3M™ Clean-Trace™ Surface Protein Plus Test	PRO100	100
3M™ Clean-Trace™ Surface Protein Plus Test	PRO50	50

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

Easy to use

1 Swab

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



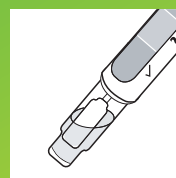
2 Click

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

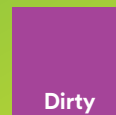
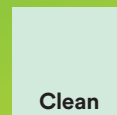


3 Read

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



4 Interpret results



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