

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)

Allergen and Sanitation Control Solutions.



3M Food Safety

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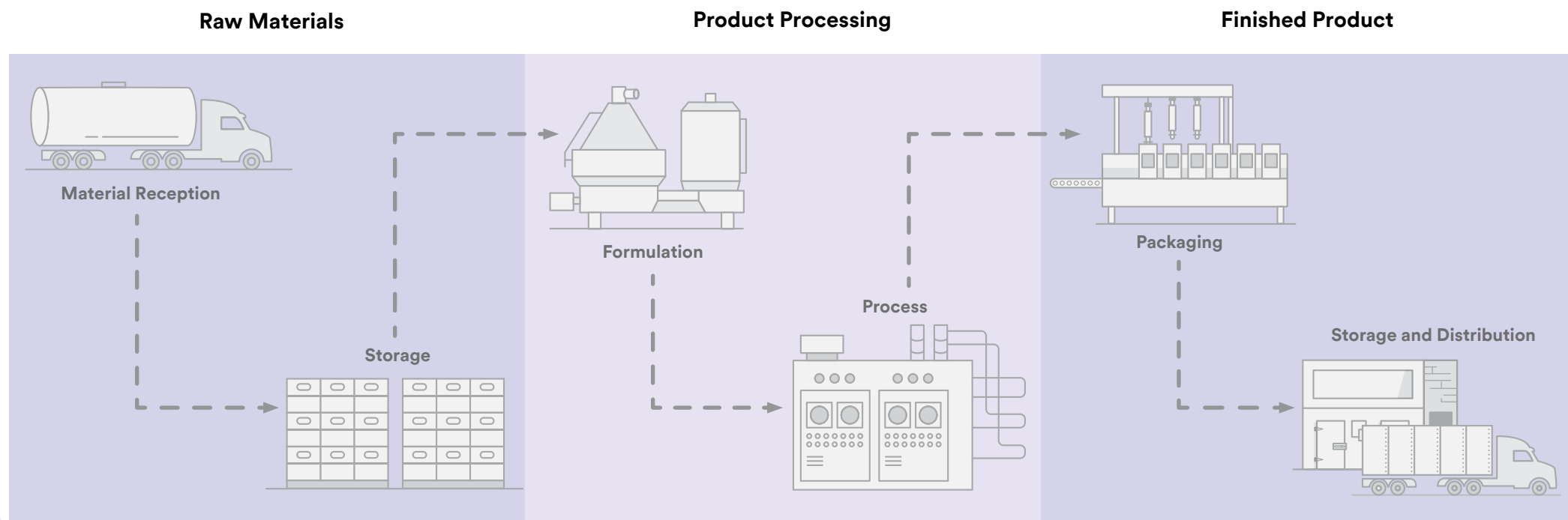
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Manufacturing Process



Control Management

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| <ul style="list-style-type: none"> • Verify supplier's allergen control plan. • Audit suppliers periodically. | <ul style="list-style-type: none"> • Segregate materials. • Maintain packaging integrity. • Clearly identify raw materials that are sources of allergens. | <ul style="list-style-type: none"> • Verify that formulation corresponds to product to be manufactured. • If formulation changes, re-assess the risk of new or different levels of allergens. | <ul style="list-style-type: none"> • 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. | <ul style="list-style-type: none"> • Verify final product. • Verify packaging and label. • Remove unused labels or packaging material. | <ul style="list-style-type: none"> • Verify cleaning with ATP tests on distribution equipment and transportation. • Audit/monitoring of distribution chain. |
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Verification Guidelines

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| <ul style="list-style-type: none"> • Verify absence of protein from allergenic foods in raw materials. • Periodically, verify the absence of proteins from allergenic foods on storage surfaces. | <ul style="list-style-type: none"> • 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). | <ul style="list-style-type: none"> • 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. |
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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.