Improvements to the 3M Clean-Trace Water - Total ATP Test Swab Now Available for Global Food and Beverage Producers

3M Food Safety announces that the 3M[™] Clean-Trace[™] Water – Total ATP test swab will be moving to an innovative, liquid-stable formulation that allows for improved temperature stability and test result accuracy.

The 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 microbial contamination and/or product residues. It gives an objective indication of the cleanliness of water samples in seconds. By working in real-time, food and beverage producers can test their rinse waters after each CIP cycle and re-clean efficiently if 'fail' results are observed.

The swab tip contains sample collection rings, which are coated with a unique agent aiding in the efficient collection and processing of a sample. Once the swab is activated, the results are measured by the $3M^{TM}$ Clean-Trace M NG Luminometer in Relative Light Units (RLU).

The new 3M Clean-Trace Water Plus – Total ATP test swab also provides food and beverage producers with the flexibility to store the product at room temperature for up to two months or refrigerate (two degrees to eight degrees Celsius) for up to 12 months.

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

For further information on the improved 3M Clean-Trace Water Plus – Total ATP test swab, or to learn more about 3M Food Safety, individuals can contact their local sales representative or call (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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