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Software Upgrades to 3M Clean-Trace Hygiene Monitoring System Help Inform and Improve Manufacturing Conditions for Global Food Producers

ST. PAUL, Minn. – August 7, 2012 –3M Food Safety today announced software enhancements to its 3M™ Clean-Trace™ Hygiene Monitoring System, a family of products that helps food and beverage processors easily track and monitor cleaning and sanitation within their manufacturing environments.

Available immediately, 3M Clean-Trace Data Trending Software Version 5.03 allows easy identification of cleanliness and continuous improvement in sanitation programs after samples are taken from the production line. The updated software is available in 20 languages and includes: newly formatted, audit-ready reports; customizable trend analytics and a sophisticated graph wizard; and tools for development and implementation of company-specific sample plans and master sanitation schedules.

For food and beverage manufacturers and processors, the software improvements go far beyond the ability to conveniently store data that has been collected. By using the full capabilities of the software to transform data into robust trend analytics, hygiene managers are equipped with valuable insights that can track cleaning effectiveness, bring about improved sanitation processes and standards as well as address audit requests that originate internally or externally.

“The Clean-Trace Data Trending Software allows customers around the world to almost instantly pinpoint where a sanitation problem occurs and address it at the source. Not only do they find contaminants in the manufacturing line, they can systematically identify trends with equipment, work crews and processes – even predict where future issues could happen,” said Tom Dewey, 3M Food Safety global marketing manager.

How the System Works

The 3M Clean-Trace system consists of a sampling medium and easy-to-use hardware and software. The sampling medium – 3M™ Clean-Trace™ ATP Test Swabs – are wiped on suspect surface areas to collect residues that may contain adenosine triphosphate (ATP), an energy molecule prevalent in organic materials. The hardware, a powerful, but portable and easy-to-use device known as the 3M™ Clean-Trace™ NG Luminometer, rapidly evaluates the sample and determines the presence and magnitude of potential contamination. The handheld Luminometer, which delivers a result in mere seconds, allows users to pre-select their own “pass, caution or fail” levels for added convenience, clarity and process management capabilities.

3M's updated software comes into play after the Luminometer is docked to a computer or connected via USB cable. Once the sample data is downloaded to the software, users gain full trend analysis capabilities allowing them to quickly make business decisions and comply with audit requirements.

To receive 3M Clean-Trace Data Trending Software Version 5.03 or 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/prcts or follow @3MFoodSafety 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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