

3M Food Safety

Master what's next.

Get more than just results with 3M™ Allergen Testing.

KeYdiagnostics

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The benefits are clear.

3M™ Allergen Protein Rapid Tests

Lateral Flow Devices for Specific Allergen Detection

Streamline your process and simplify your allergen testing with 3M™ Allergen Protein Rapid Tests — qualitative immunochromatographic assays for rapid in-plant monitoring of specific food allergens. Designed for accurate detection of processed and unprocessed allergen proteins, these fast, easy tests can be used for clean-in-place (CIP) final rinse water, environmental swab samples, raw ingredients and finished food products. We've taken the hassle out of allergen testing. You see the results.

Lateral Flow Rapid Kits:

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Allergen Protein	Catalog Number	Assay Time	Limit of Detection 🍪
Almond	L25ALM	11 min ± 1 min	2.0 ppm
Milk	L25MLK	11 min ± 1 min	3.0 ppm
Cashew	L25CHW	11 min ± 1 min	2.0 ppm
Coconut	L25COC	11 min ± 1 min	2.0 ppm
Egg White	L25EGG	11 min ± 1 min	0.5 ppm
Fish	L25FSH	11 min ± 1 min	1.0 ppm
Gluten	L25GLU	11 min ± 1 min	5.0 ppm
Hazelnut	L25HZL	11 min ± 1 min	2.0 ppm
Peanut	L25PNT	11 min ± 1 min	1.0 ppm
Pecan	L25PEC	11 min ± 1 min	3.0 ppm
Pistachio	L25PST	11 min ± 1 min	2.0 ppm
Soy	L25SOY	11 min ± 1 min	2.0 ppm
Walnut	L25WAL	11 min ± 1 min	2.0 ppm

All kits include 25 lateral flow devices.

Hook line assurance.

Our signature hook line feature can alert you of a possible false negative due to high amounts of target protein in a sample. This feature can increase confidence in your allergen testing results.

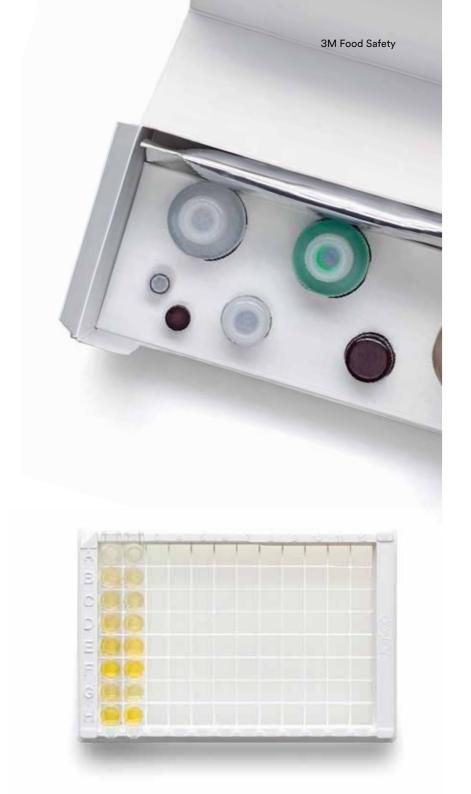




Simplify your lab.

3M™ Allergen Protein Enzyme-Linked Immunosorbent Assay (ELISA) Tests

Get confirmed, quantifiable results with solid phase sandwich ELISA tests for monitoring specific food allergens across a wide variety of foods. Designed for accurate detection of processed and unprocessed target allergen proteins, this broad portfolio of ELISA assays is one of the most comprehensive available, and can be used for clean-in-place (CIP) final rinse water, environmental swab samples, food ingredients and processed food products. A universal extraction protocol streamlines testing for multiple analytes, saving you reagents and valuable time. It's the simple way to master allergen testing.







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Allergen Protein	Catalog Number	Assay Time	Limit of Detection	Limit of Quantification
Almond	E96ALM	50 min	1.9 ng/mL (ppb)	1.0 ppm
Bovine Casein	E96CAS	50 min	1.7 ng/mL (ppb)	0.5 ppm
Bovine Total Milk	E96MLK	50 min	5.8 ng/mL (ppb)	1.0 ppm
Brazil Nut	E96BZL	50 min	1.3 ng/mL (ppb)	1.0 ppm
Cashew	E96CHW	50 min	2.6 ng/mL (ppb)	0.9 ppm
Coconut	E96COC	50 min	9.7 ng/mL (ppb)	2.0 ppm
Crustacean	E96CRU	50 min	10.2 ng/mL (ppb)	2.0 ppm
Egg White	E96EGG	50 min	2.1 ng/mL (ppb)	0.5 ppm
Fish	E96FSH	50 min	2.7 ng/mL (ppb)	1.0 ppm
Hazelnut	E96HZL	50 min	1.9 ng/mL (ppb)	1.0 ppm
Macadamia	E96MAC	50 min	1.1 ng/mL (ppb)	0.3 ppm
Mollusk	E96MOL	50 min	7.2 ng/mL (ppb)	1.0 ppm
Mustard	E96MUS	50 min	3.1 ng/mL (ppb)	1.5 ppm
Peanut	E96PNT	50 min	6.7 ng/mL (ppb)	2.0 ppm
Pecan	E96PEC	65 min	3.7 ng/mL (ppb)	0.7 ppm
Pine Nut	E96PNE	50 min	1.3 ng/mL (ppb)	0.5 ppm
Pistachio	E96PST	50 min	3.5 ng/mL (ppb)	1.0 ppm
Sesame	E96SES	50 min	3.7 ng/mL (ppb)	2.0 ppm
Soy	E96SOY	50 min	11.0 ng/mL (ppb)	2.0 ppm
Walnut	E96WAL	50 min	6.9 ng/mL (ppb)	2.0 ppm

Designed for your lab.

Simplify workflow and be confident in your allergen testing process. 3M™ Allergen Testing Products were designed with your needs in mind by a team of experts who use these tests every day. Based on extensive experience with immunoassay technology and testing thousands of unique food samples, they set out to design tests to detect both processed and unprocessed proteins with a simplified workflow. It took years of careful antibody selection and formulation development to create the simplicity and performance provided by these kits. Supported by 3M scientists and engineers, these test kits give you the reliability and efficiency you have come to expect from 3M.





Designed to detect processed and unprocessed proteins.

With more variety than ever, today's food products often require complex processing, which can alter the nature of allergenic proteins in food, making them harder to detect. 3M™ Allergen Testing Products are designed to overcome this challenge by detecting both processed and unprocessed proteins for more predictable, accurate results in your lab.

Versatility across sample types.

3M™ Allergen Testing Products can be used on environmental swabs, clean-in-place (CIP) final rinse water, ingredients and food samples.



Control allergen cross-contamination in your processing facility with 3M™ Clean-Trace™ Surface Protein (Allergen) Test Swabs (ALLTEC60) — a fast, simple solution for monitoring the presence of total proteins on surfaces to verify the effectiveness of cleaning.

Backed by experts.

When public health is on the line, you need testing you can trust. 3M™ Allergen Testing Products are certified by international organizations like AOAC® Research Institute.

Certifications and validations*:

► AOAC® Performance Tested MethodsSM

*Validations may vary by region.



Complex testing made simple.

Now you can master the complex world of allergen testing. Streamline your process and get accurate results with 3M™ Allergen Testing. When you see how simple it is, you'll know it's worth it.

Elevate your lab — visit 3M.com/foodsafety/allergens.





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