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FOR IMMEDIATE RELEASE

3M™ Tecra™ Salmonella Visual Immunoassay (VIA), a Recognized AOAC® Official Method of Analysis – including Peanut Butter

- 3M reassures industry of Salmonella test method -

ST. PAUL, Minn.— Monday, April 6, 2009 — 3M announced that its 3M™ Tecra™ Salmonella VIA Test method has been validated with the scope of “In Foods” by the AOAC® INTERNATIONAL *Official Methods of Analysis* for over 15 years – which includes the detection of Salmonella in peanut butter.

3M continues to respond to the recall of thousands of peanut-derived products by reassuring their customers and the food industry that the 3M Tecra Salmonella VIA Test has been a recognized method for over 15 years, meeting the rigorous standards required to receive an AOAC Official Method of Analysis approval. “With the recent events involving peanut contamination, the industry is being challenged to reexamine their testing protocols. The 3M Tecra Salmonella VIA Test has long been a recognized and trusted method for detecting Salmonella. Our customers are committed to using 3M Tecra VIA as part of their comprehensive approach to deliver safe, quality food products to consumers. We are proud to continually partner with the food industry worldwide and are committed to respond with innovative solutions,” said Robert E. Koeritzer, Past-President AOAC INTERNATIONAL and currently the Senior Technical Manager for 3M.

3M Tecra Salmonella VIA Test is designed to provide rapid, reliable and repeatable results regardless of the number of samples to be processed. The easy-to-use method is simple to incorporate into current workflows and detects Salmonella in raw materials, finished product or environmental surfaces.

- more -

For more information about 3M Tecra Salmonella VIA Test, or other food safety and quality monitoring solutions from 3M, visit our web site at www.3m.com/microbiology, or call Customer Service at 1.800.328.6553.

About 3M in the Food & Beverage Industry

3M is a leading manufacturer of proven and reliable testing solutions that cover the spectrum of quality, pathogen, and toxin testing and monitoring in the food safety market. Products include 3M™ Petrifilm™ Plates, 3M™ Clean-Trace™ ATP hygiene monitoring systems, 3M™ Tecra™ rapid pathogen and toxin test kits, as well as sampling, dilution and enrichment products. 3M operates in more than 60 countries, working to serve the needs of the food and beverage industry through innovative products and technologies.

About 3M

A recognized leader in research and development, 3M produces thousands of innovative products for dozens of diverse markets. 3M's core strength is applying its more than 40 distinct technology platforms – often in combination – to a wide array of customer needs. With \$25 billion in sales, 3M employs 79,000 people worldwide and has operations in more than 60 countries.

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