ST. PAUL – January 29, 2015 – 3M Food Safety announced today that two of its 3M™ Molecular Detection Assays, *Listeria monocytogenes* and *Listeria* species, have been approved for First Action Official Method of Analysis℠ distinction by AOAC INTERNATIONAL (OMA method numbers 2014.07 and 2014.06, respectively). The scope of the validations cover a variety of food matrices including full fat cottage cheese, chocolate milk, beef hot dogs, deli turkey, and cold smoked salmon, as well as stainless steel and concrete environmental surfaces. The assays provide rapid results after as little as 24 hours of enrichment – days faster than the standard methods.

The Official Methods of Analysis, AOAC INTERNATIONAL’s premier, internationally recognized program for chemical, microbial and molecular biological testing methods, consists of a multi-laboratory validation of the method, and review by an expert panel. A complete review of the studies conducted for these validations will be published by the Official Methods of Analysis of AOAC INTERNATIONAL, online at [http://eoma.aoac.org/](http://eoma.aoac.org/) and in an upcoming edition of its *Journal of AOAC INTERNATIONAL*.

The 3M™ Molecular Detection System, first introduced to food processors, third-party reference laboratories and other customers in 2011, is based on unique isothermal DNA amplification and bioluminescence detection technologies. The rapid, qualitative technology is applied to enriched food as well as food process environmental samples. It is designed around modern-day food processors’ needs for a real-time pathogen detection approach that’s faster and simpler while also more accurate.

“The AOAC Official Methods of Analysis carry a reputation for the highest standards of excellence and rigorous analysis, and we are proud that our assays are recognized by this globally-recognized agency,” said John David, global marketing supervisor with 3M Food Safety. “These validations further demonstrate 3M’s commitment to
providing simple, rapid solutions that improve lab productivity while offering superior results.”

For its 3M Molecular Detection System, 3M also has AOAC INTERNATIONAL First Action Official Methods of Analysis status for its 3M Molecular Detection Assay Salmonella and both AOAC PTM and NF VALIDATION by AFNOR Certification for its 3M Molecular Detection Assay Salmonella and 3M Molecular Detection Assay E.coli O157 (including H7), in addition to certifications from government and regulatory organizations in other countries around the world.

For more information, visit www.3M.com/MDALMONOLISAOACOMA

AOAC RI, based in Gaithersburg, MD, is a subsidiary of AOAC International, a globally recognized, independent, not-for-profit association founded in 1884. AOAC serves communities of the analytical sciences by providing the tools and processes necessary to develop voluntary consensus standards or technical standards through stakeholder consensus and working groups in which the fit-for-purpose and method performance criteria are established and fully documented. AOAC provides a science-based solution and its Official Methods of Analysis gives defensibility, credibility and confidence in decision-making. AOAC Official Methods are accepted and recognized worldwide.

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 $31 billion in sales, 3M employs 89,000 people worldwide and has operations in more than 70 countries. For more information, visit www.3M.com or follow @3MNews on Twitter.

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