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IMMEDIATE RELEASE

3M's Next Generation Molecular Detection Assay for *Listeria monocytogenes* Earns AOAC-PTM Validation

ST. PAUL, Minn. – September 3, 2015 – 3M Food Safety announced today that its 3M™ Molecular Detection Assay 2 – *Listeria monocytogenes* has been approved by the AOAC® *Performance Tested Methods*SM program (Certification 081501). The approval certifies that the next generation test kit is now equivalent or better than standard reference methods.

Achieving AOAC PTM status required a rigorous, independent laboratory examination of 3M's unique molecular test method's ability to accurately detect *Listeria monocytogenes* within a variety of foods. Food samples analyzed during the validation study included beef hot dogs, queso fresco cheese, vanilla ice cream, 4 percent milk fat cottage cheese, 3 percent chocolate whole milk, romaine lettuce, bagged raw spinach, cold smoked salmon, deli turkey, raw chicken, cantaloupe, and various environmental surfaces (plastic, stainless steel, concrete).

“Third-party validations enable customers to meet internal and/or external requirements, and also provide them with added confidence in their testing,” said John David, global marketing supervisor with 3M Food Safety. “We know our customers relied on having the original 3M Molecular Detection Assays validated, so pursuing validations such as AOAC PTM for the next generation tests was always in our plan.”

Developed in response to customer engagement and ongoing desire to work with food processors to protect the world's food supply, the latest *Listeria monocytogenes* assay is one of two test kits that were expanded on the innovative 3M™ Molecular Detection System platform. The 3M Molecular Detection System is based on unique isothermal DNA amplification and bioluminescence detection technologies and designed around food processors' needs for a real-time pathogen detection approach that's faster and simpler while also more accurate. The new test now

provides a faster time-to-result – as little as 24 hours of enrichment – and features a streamlined workflow that is 30 percent faster than first generation assay.

For more information, visit

www.3M.com/3MMolecularDetectionSystem/LMONOAOACPTM

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*SM 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](https://twitter.com/3M_FoodSafety) on Twitter.

About 3M

At 3M, we apply science in collaborative ways to improve lives daily. With \$32 billion in sales, our 90,000 employees connect with customers all around the world. Learn more about 3M's creative solutions to the world's problems at www.3M.com on Twitter @3M or @3MNewsroom.

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