



October 12, 2015

Lisa Monteroso
3M Food Safety Department
3M Center, Bldg. 275-5W-05
St. Paul, MN 55144-1000

Dear Ms. Monteroso,

Congratulations! The **3M™ Molecular Detection Assay 2 (MDA2) – *Salmonella*** was evaluated and approved by the AOAC Research Institute *Performance Tested MethodsSM* program as of September 21, 2015. The following studies were reviewed: inclusivity/exclusivity, lot-to-lot/stability, robustness and matrix. The 3M MDA2 – *Salmonella* method was compared to the FDA BAM Chapter 5, the USDA/FSIS MLG 4.08 and the FDA Guidance for Industry: *Sampling and Microbial Testing of Spent Irrigation Water during Sprout Production* reference methods in the matrix study.

The validation study demonstrated that the 3M MDA2 – *Salmonella* method (**PTM Certification #091501**) is equivalent to or better than the reference method for the detection of *Salmonella* when testing the following matrices:

USDA/FSIS MLG 4.08

Raw ground beef (73% lean)
Raw ground chicken
Chicken carcass rinse
Chicken carcass sponge
Pasteurized liquid whole egg
Cooked breaded chicken

FDA-BAM Ch. 5

instant non-fat dry milk
black pepper
cocoa powder
raw head on shrimp
raw bagged spinach
creamy peanut butter
dry dog food
pasteurized- processed American cheese
sealed concrete
stainless steel
sealed ceramic tile

Sprout Guidance

spent sprout irrigation water

Thank you again for your support of the AOAC Research Institute and the *Performance Tested MethodsSM* Program. Please do not hesitate to contact me should you have any questions. Thank you and congratulations again.

Respectfully yours,

A handwritten signature in blue ink that reads "R. Deborah McKenzie".

Senior Director, AOAC Standards Development
Senior Director, AOAC Research Institute
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