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## IMMEDIATE RELEASE

### **3M's Next Generation Molecular Detection Assay for *Listeria* Receives AOAC PTM Validation**

ST. PAUL, Minn. – December 2, 2015 – 3M Food Safety announced today that its 3M™ Molecular Detection Assay 2 – *Listeria* has been approved by the AOAC® *Performance Tested Methods*<sup>SM</sup> program (Certification #111501). The approval certifies that this new second-generation test kit is equivalent or better than standard reference methods in the detection of *Listeria* spp. within a variety of food matrices and environmental surfaces.

Achieving AOAC PTM status required a rigorous, independent laboratory examination of 3M's unique molecular test method's ability to accurately detect *Listeria* spp. Food samples analyzed during the validation study included beef hot dogs, deli turkey, raw chicken leg pieces, raw chicken fillets, sealed concrete, plastic, stainless steel, melon, smoked salmon, romaine lettuce, queso fresco, vanilla ice cream, 4 percent milk fat cottage cheese and raw spinach.

"We're pleased to be saving food processors and testing laboratories time in their efforts to detect *Listeria* in food," said John David, global business manager with 3M Food Safety. "Having third-party validations reaffirms the robustness of the technology and further demonstrates our commitment to ensuring our products meet the highest performance standards."

The latest *Listeria* assay is one of three test kits that were expanded on the innovative 3M™ Molecular Detection System platform. The 3M Molecular Detection System is designed around food processors' needs for rapid pathogen detection and based on unique isothermal DNA amplification and bioluminescence detection technologies that provide a faster and simpler testing method with high accuracy. The new *Listeria* test kit now provides a reduced time-to-result – as little as 24 hours of enrichment – and features a streamlined workflow that is 30 percent faster than the first generation assay, originally launched with the platform in 2011.

For more information, visit

[www.3M.com/3MMolecularDetectionSystem/MDA2LISAOACPTM](http://www.3M.com/3MMolecularDetectionSystem/MDA2LISAOACPTM)

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*<sup>SM</sup> 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](http://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](http://www.3M.com) on Twitter @3M or @3MNewsroom.

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