



Contact: Aaron Berstler  
Kohnstamm Communications  
(651) 789-1264  
aaron@kohnstamm.com

FOR IMMEDIATE RELEASE

## New 3M Microbial Luminescence System Kit Fast-Tracks UHT and ESL Beverage Testing

ST. PAUL, Minn. (April 13, 2016) – Global demand for commercially sterile beverages is growing more than 9 percent annually, according to a market research report by Reportlinker, fueled by supply chain cost benefits and consumer demand for more convenient beverages that retain both flavor and nutrients. With the growing trends around these beverages, 3M announced today the launch of the 3M™ Microbial Luminescence System UHT Beverage Screen Kit, a new rapid test for Ultra High Temperature (UHT) and Extended Shelf Life (ESL) beverages.

This new rapid test expands the application of the 3M Microbial Luminescence System (MLS) from UHT dairy products to a wide variety of UHT and ESL beverages such as fruit juices, caffeinated drinks, coconut waters, smoothies, dairy, dairy substitutes, and dairy/juice mixtures. The system provides a rapid method for quality release testing, reducing the time-to-result by two to three days or more, compared to traditional methods like agar plates and pH measurement.

Using bioluminescence technology, the 3M Microbial Luminescence System detects ATP (adenosine triphosphate), an energy molecule universally present in all living organisms, no matter how small. This technology allows the 3M MLS to have faster time-to-result than traditional pH or agar tests, and more reliably detect a broad range of microorganisms than traditional methods.

Following a 2-3 day sample pre-incubation time, the 3M MLS technology provides a rapid result in less than 30 minutes, eliminating the need for further plating and incubating of agar dishes. This expedited time-to-result enables beverage producers to release product quicker, reduce inventory and storage space as well as increase their flexibility and lab productivity.

“UHT and ESL beverages and their processing techniques are becoming more sophisticated and diverse. Yet the historical test methods continue to lag behind and

are time-consuming and limiting,” said Eric Amann, 3M Food Safety global marketing manager. “This new and improved 3M technology provides a quicker and more reliable way to detect microorganisms in a wide variety of beverages.”

Customers interested in this new technology should contact their regional 3M Food Safety representative or visit [www.3M.com/MLS](http://www.3M.com/MLS) to view videos, request a demo and learn more about ordering. The technology is one of many innovative solutions 3M Food Safety offers the food and beverage industries to help optimize the quality and safety of their products and enable consumer protection.

#### About 3M

At 3M, we apply science in collaborative ways to improve lives daily. With \$30 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 at @3M or @3mNewsroom.

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