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FOR IMMEDIATE RELEASE

3M Introduces New Assay for Molecular Detection of Cronobacter

Advanced isothermal molecular test method for Cronobacter overcomes limitations of older methods and delivers higher accuracy

ST. PAUL, Minn. (November 10, 2016) – 3M Food Safety, a worldwide leader in innovative solutions that help the food and beverage industries ensure safety and quality in their products, is proud to offer safety from the start with the introduction of the new, 3M™ Molecular Detection Assay 2 – *Cronobacter*. The product joins four other next generation assays (*Salmonella*, *E. coli* O157 (including H7), *Listeria* and *Listeria monocytogenes*) as part of the 3M™ Molecular Detection System pathogen testing platform.

Cronobacter species, formerly known as *Enterobacter sakazakii*, is a group of bacteria that has been associated with contaminated powdered infant formula, causing severe and sometimes fatal infections in infants. *Cronobacter* has been shown to persist up to two years in powdered infant formula, and testing for *Cronobacter* in these products is required by the United States Food and Drug Administration (FDA), as well as in other countries.

“We are pleased to bring this advanced technology for the detection of *Cronobacter* spp. to our customers, helping them to enhance their food safety program and protect an at-risk population,” said John David, scientific marketing manager, 3M Food Safety. “This isothermal molecular assay overcomes the limitations of conventional agar and PCR-based methods with improved accuracy, reduced time to results, and a streamlined workflow that provides increased productivity and unparalleled ease-of-use.”

Applicable to powdered infant formula with and without probiotics, raw materials used to manufacture powdered infant formula, infant cereals, and environmental samples, the 3M Molecular Detection Assay 2 – *Cronobacter* delivers reliable results for samples between 10 and 300 grams in size and after as little as 18 hours of enrichment. In comparison to agar-based methods, the 3M Molecular Detection Assay

2 – *Cronobacter* can save two to four days during the testing process. Customers can employ a total solution to help maintain the safety of their products by using this new assay with the 3M™ Molecular Detection Assay 2 – *Salmonella* and the 3M™ Petrifilm™ *Enterobacteriaceae* Count Plate.

This award-winning 3M Molecular Detection System platform is used by food processors, universities, governments and contract testing laboratories in more than 40 countries. The 3M Molecular Detection System is powered by a combination of advanced technologies — isothermal DNA amplification and bioluminescence detection — to provide a pathogen testing solution that is fast, accurate, easy-to-use and affordable.

Customers interested in this new technology may contact their local 3M Food Safety representative or visit <http://www.3M.com/foodsafety/MDA2> to learn more.

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 on Twitter at @3M or @3MNewsroom.

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