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FOR IMMEDIATE RELEASE

3M New Generation Pathogen Tests for *Listeria*, *Listeria monocytogenes* and *Salmonella* Receive New Validations

ST. PAUL, Minn. – February 07, 2017 – 3M Food Safety today announced its next generation 3M™ Molecular Detection Assays for *Listeria*, *Listeria monocytogenes* and *Salmonella* have been certified by NF VALIDATION from AFNOR Certification. Earlier this year, all three assays were also designated by AOAC INTERNATIONAL® as Official MethodsSM. These pathogen test kits were introduced last year as part of the 3M™ Molecular Detection System platform, award-winning technology that leverages the combination of isothermal DNA amplification and bioluminescence detection. The test kits are accurate, faster to get results easy-to-use and offer a cost effective solution with high sensitivity and specificity.

NF VALIDATION by AFNOR Certification

The NF VALIDATION certification process is comprised of two phases, beginning with a method comparison study in which a single, expert lab thoroughly tests the new technology's effectiveness versus standard methods. Subsequent to that, an inter-laboratory study occurs in which multiple laboratories compare the efficacy of both the new test method and reference method under defined conditions of reproducibility and repeatability.

The validation for the 3M Molecular Detection Assay 2 – *Listeria* (Certificate reference number: 3M 01/14-05/16), 3M Molecular Detection Assay 2 – *Listeria monocytogenes* (Certificate reference number: 3M 01/15-09/16), and for the 3M Molecular Detection Assay 2 – *Salmonella* (Certificate reference number: 3M 01/16-11/16), certifies that the test kits are each equivalent to or better than standard reference methods in detecting those pathogens in all human foods as well as in samples from the food processing environment, excluding primary production samples.

“*Salmonella* and *Listeria monocytogenes* are among the most common pathogens responsible for foodborne illness outbreaks throughout the world, so being able to offer rapid assays for these pathogens that stand up to the rigor of AFNOR Certification criteria is a key milestone for our customers,” said Marie-Pierre Copin, 3M Food Safety’s European Regulatory Affairs Specialist.

AOAC OMA

The *Official Methods of Analysis*SM program, is an internationally recognized program for chemical, microbial and molecular biology testing methods, consists of a multi-laboratory validation of the method, and subsequent review by an expert panel. Complete reviews of the studies conducted for these validation have been published by the Official Methods of Analysis of AOAC INTERNATIONAL, online at <http://eoma.aoac.org>.

“We are pleased to be able to bring extensively validated testing solutions to the marketplace,” said Lisa Monteroso, 3M Food Safety’s Regulatory Affairs. “As the food safety landscape changes and regulatory requirements become more stringent, these certifications reaffirm our products’ high level of performance and provides our customers with additional data to support method implementation.”

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. It provides solutions that mitigate risk, improve operational efficiencies and impact bottom lines. For more information on the next generation 3M Molecular Detection Assay solutions, visit 3M.com/foodsafety/MDA2.

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 or on Twitter at @3M or @3MNewsroom.

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