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FOR IMMEDIATE RELEASE

3M Molecular Detection Assay 2 - *E. coli* O157 (including H7) Earns *Official Methods of Analysis* Distinction by AOAC INTERNATIONAL

ST. PAUL, Minn. – May 11, 2017 – 3M Food Safety announced today that its 3M™ Molecular Detection Assay 2 - *E. coli* O157 (including H7) has been granted First Action status through the *Official Methods of Analysis*SM program by AOAC® INTERNATIONAL (AOAC 2017.01). The 3M Molecular Detection Assay 2 - *E. coli* O157 (including H7) was introduced in April 2016, and joins the family of the next generation molecular pathogen detection test kits using a single assay protocol, enabling batch processing of samples and improving efficiency in the laboratory. The 3M™ Molecular Detection System was introduced in 2011 and is relied on by food processors, laboratories, universities and government agencies in over 40 countries for accurate pathogen testing.

This next generation of assays also includes tests for *Cronobacter*, *Salmonella*, *Listeria* and *Listeria monocytogenes*. The 3M Molecular Detection Assay 2 provides customers with a streamlined workflow that simplifies their pathogen testing. Compared to first generation tests, the new assay processing time is 30 percent faster and instrument run time is only one hour for *E. coli* O157 (including H7). These features give customers flexibility in their testing that allow them to make critical decisions faster.

“We are proud that this test has been recognized as an official testing method,” said Adriana Robayo Nino, global pathogen manager with 3M Food Safety. “AOAC recognition of the 3M Molecular Detection Assay 2 - *E. coli* O157 (including H7) emphasizes the value of a pathogen detection solution that is fast, accurate and reduces the risk of releasing products contaminated with *E. coli* O157:H7 which can lead to disease outbreaks.”

AOAC INTERNATIONAL facilitates consensus and technical standards for the analytical science communities. Food processor, university, government and contract testing laboratories around the world rely on AOAC *Official Methods of Analysis* validation rigor when choosing chemical, microbial and molecular

testing methods. The approval process for becoming an *Official Method* involves intense review by multiple, independent laboratories and subsequently by an expert review panel. The full study conducted for the AOAC *Official Method of Analysis* validation of the 3M Molecular Detection Assay 2 for *E. coli* O157 (including H7) will be published in an upcoming edition of the *Journal of AOAC INTERNATIONAL* and will be made available online at <http://eoma.aoac.org>.

Individuals can visit www.3M.com/3MMolecularDetectionSystem/MDA2 to learn more about the technology and can contact their local 3M Food Safety representative for availability in their specific regions.

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 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 \$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 @3M or @3MNewsroom.

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