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FOR IMMEDIATE RELEASE

3M Molecular Detection Assay 2 Gains International Validation

3M Food Safety's next-generation molecular assay test for E. coli O157 (including H7) is 30 percent faster compared to the previous version

ST. PAUL, Minn. – June 22, 2017 – 3M Food Safety today announced its 3M™ Molecular Detection Assay 2 – *E. coli* O157 (including H7) test has received an NF VALIDATION certificate from AFNOR Certification. The AFNOR Certification committee's expert team found that the assay was as or more effective than the EN ISO 16654 method for detecting *E. coli* O157 in raw beef meats, raw dairy products, raw fruits and vegetables.

The 3M Molecular Detection Assay 2 – *E. coli* O157 (including H7) test was introduced in 2016 as part of a line of enhanced assays compatible with the award-winning 3M™ Molecular Detection System platform. The 3M Molecular Detection System combines isothermal DNA amplification and bioluminescence detection to provide a better, faster solution for pathogen testing.

NF VALIDATION by AFNOR Certification

The *E. coli* O157 test began with a comparison study in which a single, expert lab thoroughly tested the assay's effectiveness compared to the reference method. Subsequent to that, the results of an inter-laboratory study in which 17 laboratories compared the new test method and the reference method were analyzed in accordance with the ISO 16140-2 standard, those data are confirming that the results of the two methods are equivalent.

This international certification for the 3M Molecular Detection Assay 2 – *E. coli* O157 (including H7) (Certificate, 3M 01/18-05/17) is valid for a four-year period. The assay was also recently granted First Action status through the *Official Methods of Analysis*SM program by AOAC® INTERNATIONAL.

E. coli O157:H7 is one of the most commonly implicated Shiga-toxin producing *E. coli* associated with foodborne outbreaks. Globally, it is considered to be a significantly dangerous foodborne pathogen, so being able to offer a product that allows producers to be more

confident that their food is safe and free of the pathogen is especially gratifying,” said Marie-Pierre Copin, 3M Food Safety’s European regulatory affairs specialist.

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](https://www.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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