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

FOR IMMEDIATE RELEASE

3M Petrifilm Lactic Acid Bacteria Count Plate Becomes First Such Test to Receive International Validation

3M Food Safety solution gains NF VALIDATION from AFNOR Certification

ST. PAUL, Minn. – January 24, 2018 – 3M Food Safety today announced its 3M™ Petrifilm™ Lactic Acid Bacteria Count Plate has received an NF VALIDATION certification granted by AFNOR Certification: Certificate #3M 01/19-11/17. The 3M Petrifilm Lactic Acid Bacteria Count Plate has been validated by comparison to the ISO 15214 reference method. The scope of the validation is the enumeration of mesophilic lactic acid bacteria in all human food products (excluding yogurts), and industrial environment samples.

Earlier this year, the 3M Petrifilm Lactic Acid Bacteria Count Plate became the first-ever lactic acid bacteria test to receive a validation from a third-party scientific organization when it gained AOAC® *Performance Tested Methods*℠ designation.

The ready-to-use plate simplifies the testing process for lactic acid bacteria spoilage organisms with a self-contained anaerobic environment. Companies can use the technology to obtain accurate results in less time, monitor shelf life, reduce waste, minimize recalls, and improve the look, taste, texture and smell of their products.

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. Phase two involves an inter-laboratory study where several laboratories compare the efficacy of both the new test method and reference method under defined conditions of reproducibility and repeatability. In this case, the collaborative study included 15 laboratories across Europe.

The validation for the 3M Petrifilm Lactic Acid Bacteria Count Plate certifies the solution is equivalent to the standard reference methods in enumerating lactic acid bacteria in all human foods, excluding yogurt, as well as in samples from the food processing environment.

“The undesirable changes lactic acid bacteria can cause may deteriorate food or beverage products and sully a brand’s reputation,” said Marie-Pierre Copin, 3M Food Safety’s European regulatory affairs specialist. “We are happy to give food processors a rigorously validated tool to help their quality assurance efforts.”

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, visit the product page for the 3M Petrifilm Lactic Acid Bacteria Count Plates here: www.3M.com/foodsafety/Petrifilm

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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