



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

FOR IMMEDIATE RELEASE

3M Completes Integration of Food Allergen Kits for the Global Food and Beverage Industry

ST. PAUL, Minn. – April 19, 2018 – 3M Food Safety today announced it has completed the integration of Elution Technologies, a Vermont-based manufacturer of test kits that enable food and beverage processors to test their products and manufacturing environments for potential food allergens, such as peanut, milk and gluten.

These products are now available through 3M’s worldwide sales and distribution network as 3M™ Allergen Protein Rapid Kits and 3M™ Allergen Protein ELISA Kits, with newly redesigned packaging. All AOAC® Research Institute *Performance Tested*SM certificates have also been transferred to 3M.

Being able to detect potentially harmful allergens in products and manufacturing environments is a trend of growing importance for food and beverage processors. “Food allergen testing is one of the fastest growing segments of the food diagnostic industry,” said Eric Amann, 3M Food Safety business and integration manager. “We’re excited to offer the industry one of the broadest portfolios of allergen solutions and make them available through our worldwide sales and technical service network.”

The integration adds 33 allergen specific lateral flow and ELISA (enzyme-linked immunosorbent assay) test kits to 3M Food Safety’s product line. These kits are designed to detect both processed and unprocessed allergen proteins in a variety of sample types including environmental swabs, rinse water and food products. The line complements 3M’s existing total protein swabs and hygiene monitoring system to offer a full range of allergen testing solutions.

In addition, 3M’s network of global technical service professionals is now

assisting with allergen-related questions and providing customers around the world with knowledge and support resources for its full complement of food diagnostic solutions, including quality indicator testing, pathogen detection, hygiene monitoring and management and now, allergen testing.

Food processors, reference laboratories and other parties interested in evaluating or ordering these test kits should contact their regional 3M Food Safety representative or visit www.3M.com/foodsafety. Technical service questions can be directed to the department's normal support line at (800) 328-1671 or online at 3M.com/foodsafety/allergens. 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 and improve bottom lines.

About 3M

At 3M, we apply science in collaborative ways to improve lives daily. With \$32 billion in sales, our 91,000 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.

#