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FOR IMMEDIATE RELEASE

3M Earns AOAC® *Performance Tested Methods*SM Certification for Rapid *Campylobacter* Test

ST. PAUL, Minn. – Dec. 4, 2018 – 3M Food Safety announced today that the 3M™ Molecular Detection Assay 2 - *Campylobacter*, a rapid molecular test method launched earlier this year, has earned *Performance Tested Methods*SM (PTM) Certificate number 111803 from the AOAC® Research Institute. The assay utilizes Loop-Mediated Isothermal Amplification (LAMP) technology to overcome the complex instrumentation requirements of traditional, PCR tools, simplifying the testing process and giving technicians greater control and better efficiency.

The AOAC-PTM designation validates the 3M Molecular Detection Assay 2 - *Campylobacter* with 3M™ *Campylobacter* Enrichment Broth as an improvement and/or equivalent alternative to USDA FSIS and ISO reference methods for detecting *Campylobacter jejuni*, *Campylobacter coli* and *Campylobacter lari*. An independent lab tested the technology on a variety of matrices including whole raw chicken carcass rinses, raw poultry parts rinses, raw ground poultry rinses, raw turkey carcass sponges and breaded chicken nuggets. Inclusivity/exclusivity and robustness tests were performed as well to assess the assay's performance.

“We are excited to receive this certification from the AOAC Research Institute,” said Cynthia Zook, 3M Food Safety commercialization manager. “LAMP technology continues to perform exceptionally well compared to conventional tests. We’re proud to be a part of a sea-change in the industry as we continue to innovate and create technologies like this one that are as simple, accurate, fast and reliable as possible.”

AOAC Research Institute, based in Gaithersburg, Md., is a subsidiary of AOAC INTERNATIONAL, a globally recognized, independent, not-for-profit association founded in 1884. AOAC serves communities of the analytical

sciences by providing the tools and processes necessary to develop standards and methods.

3M Food Safety is a leader of innovative solutions that help the food and beverage industries optimize the quality and safety of their products in order to enable consumer protection and improve their bottom lines. Individuals who wish to order 3M Molecular Detection Assay 2 – *Campylobacter* or 3M *Campylobacter* Enrichment Broth, or learn more about them and other 3M products, are invited to contact their regional sales representative, call (800) 328-6553 or visit www.3M.com/Campylobacter.

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.

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