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FOR IMMEDIATE RELEASE

Validation of 3M's *Salmonella* Molecular Test Extends to Animal Feed, Pet Food and Primary Production Samples

ST. PAUL, Minn. – April 16, 2019 – 3M Food Safety today announced that the 3M™ Molecular Detection Assay 2 – *Salmonella* has earned matrix extensions from AFNOR Certification for its NF VALIDATION.

In February 2017, the test was first certified by AFNOR (Certificate reference number: 3M 01/16-11/16) for detection of *Salmonella* spp. in all human foods as well as in samples from the food processing environment, excluding primary production samples. The pathogen test's validation now encompasses samples taken from primary production as well as from animal feed and pet food.

The *Salmonella* pathogen test kit is part of the 3M™ Molecular Detection System platform, award-winning technology that combines isothermal DNA amplification and bioluminescence detection to produce rapid, accurate results with fewer steps, reducing costs and technician time. Enhanced with a proprietary 3M nanotechnology, the test gives processors a streamlined workflow that enables same-day or next-day pathogen test results and faster, more confident food safety decisions. Comparative research shows that the 3M Molecular Detection Assay 2 – *Salmonella* will process a batch of 96 samples 1.7 times faster than the closest competitive technology. Last year, the 3M Molecular Detection System became a primary method of the USDA Food Safety and Inspection Service for the detection of both *Salmonella* and *Listeria*.

“We are committed to providing a wide range of customers with pathogen tests that have been rigorously and relevantly validated,” said Lisa Monteroso, 3M Food Safety regulatory affairs specialist. “*Salmonella* is an organism that can persist in a variety of foods – including those that are low-moisture – so we are pleased to share additional scientific support for our assay's performance and use in these important categories.”

The NF VALIDATION certification process begins with a scientific comparison of testing methods; a single, expert lab thoroughly tests the technology's effectiveness versus the NF EN ISO 6579 reference method. Subsequent to that, multiple

laboratories coordinate to compare the efficacy of both the new test method and reference method under reproducible and repeatable conditions.

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/MolecularDetection](https://www.3M.com/MolecularDetection).

About 3M

At 3M, we apply science in collaborative ways to improve lives daily. With \$33 billion in sales, our 93,000 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 @3MNews.

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