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FOR IMMEDIATE RELEASE

Validation of 3M's *Salmonella* Molecular Test Extended to Include Infant Formulas and Cereals, Dairy Powders

ST. PAUL, Minn. – October 29, 2019 – 3M Food Safety today announced that the 3M™ Molecular Detection Assay 2 – *Salmonella* has earned a new extension from AFNOR Certification for its NF VALIDATION. The new extension includes 375g samples of infant formula and infant cereals with or without probiotics, as well as dairy powders.

The 3M™ Molecular Detection Assay 2 – *Cronobacter* had previously earned this validation in 2018 at the 300g sample size, meaning that producers are now able to use the 3M™ Molecular Detection System to test for both *Salmonella* and *Cronobacter* at the same time with the same samples.

“*Salmonella* and *Cronobacter* are two of the most significant pathogens for producers of infant food and dairy products,” said Carolina Riba, 3M global marketing manager. “This extended third-party approval ensures that producers have an internationally-validated solution to test for both pathogens using the same sample, making the process easier and more efficient for technicians.”

The 3M Molecular Detection System, which last year became a primary method of the USDA Food Safety and Inspection Service for the detection of both *Salmonella* and *Listeria*, is an award-winning technology that combines isothermal DNA amplification and bioluminescence detection. It provides an accurate reading in less than 24 hours – a significant improvement over traditional culture-based methods. Comparative research has shown that the 3M Molecular Detection Assay 2 – *Salmonella* can process a set of 96 samples 1.7 times faster than the closest competitive technology. In addition to streamlining the workflow, training is simplified, since all assays use the same lysis and amplification protocol.

The NF VALIDATION certification process consists of scientific comparison of the testing method in question versus the NF EN ISO 6579 reference method. Multiple laboratories coordinate to compare the efficacy of both the new test method and reference method under reproducible and repeatable conditions. In February 2017, the method was first certified by AFNOR for detection of *Salmonella* spp. in food products as well as in samples from the food processing

environment, excluding primary production samples. This validation was subsequently extended earlier this year to include primary production samples as well as animal feed and pet food.

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. 3M 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 www.3M.com/InfantFormulaTesting.

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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