3M Molecular Detection Assay for Listeria Environmental Testing Receives AOAC-PTM Approval

3M Food Safety announced that it received AOAC-PTM Certification for the 3M™ Molecular Detection Assay *Listeria* for Environmental Testing (#081203) from the AOAC Research Institute's Performance Tested Methods℠ Program. About 1,600 cases of listeriosis are reported annually in the United States according to the Centers for Disease Control and Prevention, with some resulting in casualties. A 2011 outbreak linked to cantaloupe infected 147 individuals and was responsible for 33 reported deaths.

Using two unique, innovative technologies – isothermal DNA amplification and bioluminescence detection, the 3M™ Molecular Detection System is a fundamentally different pathogen detection method. Its development was based on customers' expressed needs for a pathogen detection solution that is faster, simpler and delivers more accurate results. This validation confirms the assay's ability to monitor the facilities of today's food processors and follows earlier validations of assays for *Salmonella* and *E. coli* O157 (including H7). 3M also offers this 3M Molecular Detection Assay *Listeria* for the testing of food matrices including produce, meat, seafood, poultry and dairy. Use of this assay for the evaluation of food, is in process as a matrix extension to this current AOAC-PTM.

"Clients value the thorough process used to validate the assays for *Salmonella*, *E. coli* O157 (including H7) and *Listeria*," said Niki Montgomery, global marketing manager with 3M Food Safety. "Recent outbreaks and recalls due to possible *Listeria* contamination further highlight the importance of using an AOAC-PTM certified method to detect foodborne pathogens."

The AOAC Research Institute bases certification of methods on independent study results demonstrating that a given method meets its product performance claims as expressed in the product package insert. For the 3M Molecular Detection Assay *Listeria* PTM study, artificially contaminated surfaces were evaluated using the 3M Molecular Detection System as compared to the appropriate U.S. Food and Drug Administration or U.S. Department of Agriculture Food Safety and Inspection Service reference method. 3M™ Enviro Swabs and 3M™ Sponges were included as collection devices in this study of select surfaces of: stainless steel, plastic and concrete. No statistically significant differences were found in results between the 3M method and the reference methods.

For more information, visit www.3M.com/3MMolecularDetectionSystem/LISENVAOAC

AOAC RI, 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 voluntary consensus standards or technical standards through stakeholder consensus and working groups in which the fit-for-purpose and method performance criteria are established and fully documented. AOAC provides a science-based solution and its Official Methods of Analysis gives defensibility, credibility and confidence in decision-making. AOAC Official Methods are accepted and recognized worldwide.

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. At every step, 3M Food Safety provides solutions that help mitigate risk, improve operational efficiencies and impact the bottom line. Follow us on Twitter @3M_FoodSafety.

3M captures the spark of new ideas and transforms them into thousands of ingenious products. Its culture of

creative collaboration inspires a never-ending stream of powerful technologies that make life better. 3M is the innovation company that never stops inventing. With $30 billion in sales, 3M employs 84,000 people worldwide and has operations in more than 65 countries. For more information, visit www.3M.com or follow @3MNews on Twitter.

3MMary Kokkinen, 651-733-8806mckokkinen@mmm.comorKohnstamm CommunicationsAaron Berstler, 651-789-1264aaron@kohnstamm.com

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