

3M Molecular Detection Assay *Salmonella* Certified by AFNOR Certification

–International validations achieved within first year of launch–

3M Food Safety today announced its 3M™ Molecular Detection Assay *Salmonella* received an NF VALIDATION mark from AFNOR Certification. The *Salmonella* assay was among three pathogen test kits the company introduced alongside its novel 3M™ Molecular Detection System less than a year ago. In April, AOAC Research Institute granted PTMSM certification of the *Salmonella* assay, another important confirmation of the technology's effectiveness in detecting the bacteria.

"*Salmonella* has been responsible for multiple foodborne illness outbreaks in the U.S. as well as Europe this past year, so being able to offer such a simple and rapid assay for that pathogen that stands up to the rigor of AFNOR Certification criteria is a key development for food processors based throughout the world," said Marie-Pierre Copin, 3M Food Safety's European regulatory affairs specialist.

The 3M Molecular Detection System and its assays provide food processing businesses, third-party laboratories, universities and government agencies a rapid, qualitative method to easily and accurately detect pathogens in enriched food and food process samples. Designed with early input from 3M's worldwide clientele, the system and its assays have already been sold in 33 countries. The system targets and amplifies nucleic acid in enriched samples through a unique combination of isothermal DNA amplification and bioluminescence detection technologies.

To obtain NF VALIDATION certification for egg, meat and dairy food products (excluding milk powders), performances of the 3M Molecular Detection Assay *Salmonella* for those products were validated in comparison with results of the ISO 6579 worldwide standard for detecting *Salmonella* spp. The NF VALIDATION study was done according to ISO 16140 standard. An expert laboratory initially confirmed the technology's effectiveness versus the reference method. Subsequently, 18 different labs spanning seven countries conducted collaborative testing to confirm method robustness. Additional NF VALIDATION studies of the *Salmonella* assay on seafood and vegetables as well as processing environment samples are anticipated in 2013.

"We're proud to offer this important international validation to our worldwide clients," said Niki Montgomery, 3M Food Safety global marketing manager. "It's a big milestone in our continued effort to systematically chart the path toward comprehensive scientific validation."

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

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. For more information, visit www.3M.com/foodsafety or follow @3M_FoodSafety on Twitter.

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