## AOAC Research Institute Extends PTM Approval to 3M Molecular Detection Assay Listeria for Foods

3M Food Safety today announced its 3M<sup>™</sup> Molecular Detection Assay*Listeria* method has received a matrix extension for select foods through the AOAC Research Institute's Performance Tested Methods<sup>SM</sup> Program from the AOAC Research Institute.

An expansion of the prior PTM certification from AOAC-RI (PTM Certification #081203), 3M<sup>™</sup> Molecular Detection Assay*Listeria* method is now certified for the detection of *Listeria*spp. in select food matrices, providing greater applicability of the method for food and beverage processors. In recent years, several large outbreaks of listeriosis have been linked to contaminated manufactured foods ranging from vegetables to milk to meat.

The matrix extension of AOAC-PTM status required a rigorous, independent laboratory examination of 3M's unique molecular test method's ability to accurately detect *Listeria*spp. within a variety of intentionally contaminated food matrices. Select food matrices specifically analyzed during the testing process included cantaloupe, spinach, cottage cheese, beef hot dogs, deli-style turkey meat and cold, smoked salmon. No statistically significant differences were found in the sample results between the 3M Molecular Detection Assay *Listeria*when compared to conventional reference methods.

"We're pleased with the 3M<sup>™</sup> Molecular Detection System's steady performance evaluating *Listeria* spp., particularly given that this bacteria is notorious for multiplying even at low temperature points," said Niki Montgomery, 3M Food Safety global marketing manager. "The reliability and robustness of this patented technology is continuing to serve and meet the needs of the processing industry."

The 3M Molecular Detection System is based on unique isothermal DNA amplification and bioluminescence detection technologies and is designed around modern-day food processors' needs for a real-time pathogen detection approach that's faster and simpler while also more accurate. The company now has AOAC-PTM validations for compatible assays designed for *E.coli* O157 (including H7) and *Salmonella*as well as*Listeria*.

For more information, visit <u>www.3M.com/3MMolecularDetectionSystem/LISFOODAOAC</u>

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. For more information, visit <u>www.3M.com/foodsafety</u> or follow @3M\_FoodSafety on Twitter.

3M captures the spark of new ideas and transforms them into thousands of ingenious products. Our 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 about 88,000 people

worldwide and has operations in more than 70 countries. For more information, visit <u>www.3M.com</u> or follow <u>@3MNews</u> on Twitter.

3MJanna Fischer, 651-736-5824jfischer@mmm.comorKohnstamm CommunicationsAaron Berstler, 651-789-1264aaron@kohnstamm.com

https://news.3m.com/2013-01-30-AOAC-Research-Institute-Extends-PTM-Approval-to-3M-Molecular-Detection-Assay-Listeria-for-Foods