

## 3M Molecular Detection Assay for E.coli O157 (Including H7) Certified by AFNOR CERTIFICATION

3M Food Safety's technology validated for finding E.coli in raw beef, dairy and produce

3M Food Safety today announced that its 3M™ Molecular Detection Assay for *E.coli*/O157 (including H7) has been granted a NF VALIDATION certification from AFNOR CERTIFICATION for its ability to detect the bacteria in raw beef, fruit, vegetable and dairy products. AFNOR CERTIFICATION's validation for *E.coli* O157, effective for a four-year period, follows a similar evaluation process completed in recent months for 3M's Molecular Detection Assay for the *Salmonella* organism. *Salmonella* and *E.coli* are perennially two leading causes of foodborne illness outbreaks throughout the world.

Achieving NF VALIDATION certification requires undergoing a multi-phased scientific review. 3M's assay was comprehensively evaluated in accordance with the ISO 16140 standard by an expert independent laboratory and then further analyzed by 15 European laboratories to confirm reproducibility and repeatability. The assay also underwent independent laboratory testing prior to obtaining AOAC-PTM approval from the AOAC Research Institute in July 2012.

"We're pleased to see our easy-to-use 3M Molecular Detection System continue performing so well in third-party certifications," said Marie-Pierre Copin, 3M Food Safety European regulatory affairs specialist. "Having such rigorous demonstration of the performance for our technology is really valuable to our customers selling and operating throughout the world."

Currently in use in more than 35 countries, the 3M Molecular Detection System was introduced to food processors, third-party reference laboratories and other customers in December 2011 along with assays for *E.coli* O157 (including H7), *Listeria* and *Salmonella*. The technology harnesses isothermal DNA amplification and bioluminescence detection technologies to target and amplify nucleic acid in enriched food and food process samples.

For more information, visit [www.3M.com/3MMolecularDetectionSystem/ECOAFNOR](http://www.3M.com/3MMolecularDetectionSystem/ECOAFNOR)

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](http://www.3M.com/foodsafety) or follow [@3M\\_FoodSafety](https://twitter.com/3M_FoodSafety) on Twitter.

### About 3M

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 88,000 people worldwide and has operations in more than 70 countries. For more information, visit [www.3M.com](http://www.3M.com) or follow [@3MNews](https://twitter.com/3MNews) on Twitter.

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