3M Molecular Detection Assay Listeria monocytogenes Earns AOAC PTM Approval

In addition, 3M's Molecular Detection Assay Listeria earns AOAC PTM approval extension for food and environmental matrices

3M Food Safety announced today that its 3Mä Molecular Detection Assay *Listeria monocytogenes* has been approved by the AOAC® *Performance Tested Methods*℠ program (Certification #051401). The approval certifies that the test kit, which helps food processors and other parties quickly and accurately detect *Listeria monocytogenes*, is now considered equivalent or better than standard reference methods for select food matrices by the international organization. The assay provides rapid results in as little as 24 hours of enrichment – days faster than the standard methods.

Select food samples analyzed during the validation study include full fat cottage cheese, chocolate milk, beef hot dogs, deli turkey, cold smoked salmon, bagged raw spinach, romaine lettuce and whole cantaloupe. Testing also covered environmental surfaces including stainless steel and concrete.

In a related development, the 3Mä Molecular Detection Assay *Listeria* species has received a matrix extension by the AOAC® *Performance Tested Methods*℠ program (Certification #081203). The test kit has received the PTM extension for the following matrices: full fat cottage cheese, beef hot dogs, deli turkey, cold cooked salmon, bagged raw spinach, whole cantaloupe, as well as environmental surfaces including stainless steel and concrete.

"These latest validations for the 3M Molecular Detection Assays further demonstrate 3M's commitment to providing fast, reliable, and highly accurate pathogen detection solutions that meet the most stringent requirements," said John David, Global Marketing Supervisor with 3M Food Safety. "With the 3M™ Molecular Detection System, food processors and testing laboratories can test for multiple pathogens with confidence using a single, easy assay protocol that increases productivity in the lab."

Achieving AOAC PTM status for these assays required a rigorous, independent laboratory examination of 3M's unique molecular test method's ability to accurately detect *Listeria monocytogenes* and *Listeria*spp. within a variety of intentionally contaminated food matrices. No statistically significant differences were found in the sample results between the 3M Molecular Detection Assays when compared to conventional reference methods.

The 3M Molecular Detection System is based on unique isothermal DNA amplification and bioluminescence detection technologies. It 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 also has AOAC® *Official Method of Analysis*℠ (OMA) status for its *Salmonella*assay and both AOAC PTM and NF VALIDATION by AFNOR Certification for its *Salmonella* and *E.coli* O157 (including H7) assays, in addition to certifications from government and regulatory organizations in other countries around the world.

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

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 www.3M.com/FoodSafety or follow @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 $31 billion in sales, 3M employs 89,000 people worldwide and has operations in more than 70 countries. For more information, visit www.3M.com or follow @3MNews on Twitter.

# # #

Contact:
Aaron Berstler
Kohnstamm Communications
(651) 789-1264
aaron@kohnstamm.com
