

3M™ Molecular Detection Assay 2 - Salmonella Designated Official Method by AOAC INTERNATIONAL

3M Food Safety announced Wednesday that its 3M™ Molecular Detection Assay 2 – *Salmonella* has been approved for Official Method of AnalysisSM by AOAC INTERNATIONAL (OMA method number 2016.01). The validation certifies that the test kit is equivalent or better than standard reference methods for the detection of *Salmonella* in a broad range of foods and food processing environmental surfaces.

The Official Methods of Analysis, AOAC INTERNATIONAL's premier, internationally recognized program for chemical, microbial and molecular biology testing methods, consists of a multi-laboratory validation of the method, and subsequent review by an expert panel. Food matrices within the scope of the validation include raw ground beef, raw ground chicken, cooked breaded chicken, dry dog food, black pepper, raw whole shrimp, raw bagged spinach, pasteurized processed American cheese, chicken carcass rinse, chicken carcass sponge, instant non-fat dry milk, cocoa powder, pasteurized liquid whole egg, spent sprout irrigation water, creamy peanut butter, and sealed concrete, stainless steel and sealed ceramic tile environment surfaces. A complete review of the studies conducted for this validation will be published by the Official Methods of Analysis of AOAC INTERNATIONAL, online at <http://eoma.aoac.org/> and in an upcoming edition of its *Journal of AOAC INTERNATIONAL*.

"We are proud that our assay has received OMA First Action status by the AOAC," said John David, global marketing supervisor with 3M Food Safety. "This globally-recognized agency carries a reputation for the highest standards of excellence and rigorous analysis, and this validation provides our customers with added confidence in their testing."

The 3M Molecular Detection Assay 2 – *Salmonella* offers short enrichment times, as low as 10 hours for 25g or composited 325g raw meat samples, giving customers flexibility in their testing and allowing them to make critical decisions faster. All four next-generation assays – *Salmonella*, *Listeria*, and *Listeria monocytogenes*, and *E. coli* O157 (including H7) – use a streamlined workflow that is 30 percent faster than the first generation, with less steps and a unique color-change indicator for increased control during assay processing. This results in fewer steps for today's busy pathogen testing laboratories looking to enhance productivity, without compromising accuracy.

This *Salmonella* assay is a part of the award-winning 3M™ Molecular Detection System platform, used by food processors, universities, governments and contract testing laboratories in more than 40 countries. The 3M Molecular Detection System is powered by a combination of advanced technologies — isothermal DNA amplification and bioluminescence detection — to provide a pathogen testing solution that is fast, accurate, easy-to-use and affordable.

3M Food Safety, a leader of innovative solutions that help the food and beverage industries optimize the quality and safety of their products to enable consumer protection, provides solutions that mitigate risk, improve operational efficiencies and impact the bottom line. For more information on the new 3M Molecular Detection Assay 2 – *Salmonella*, visit www.3M.com/3MMolecularDetectionSystem/SALAOACOMA.

AOAC Research Institute (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*SM gives defensibility, credibility and confidence in decision-making. AOAC Official Methods are accepted and recognized worldwide.

About 3M

At 3M, we apply science in collaborative ways to improve lives daily. With \$30 billion in sales, our 90,000 employees connect with customers all around the world. Learn more about 3M's creative solutions to the world's problems at www.3M.com on Twitter at @3M or @3mNewsroom.

<https://news.3m.com/2016-04-27-3M-TM-Molecular-Detection-Assay-2-Salmonella-Designated-Official-Method-by-AOAC-INTERNATIONAL>