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FOR IMMEDIATE RELEASE

3M Food Safety Leverages Petrifilm Technology for Pathogen Detection

ST. PAUL, Minn. (June 11, 2013) – 3M Food Safety announces the launch of the 3M™ Petrifilm™ *Salmonella* Express System, a new pathogen detection technology that builds upon a solid platform of pathogen detection solutions. Immediately available worldwide, this system is focused on *Salmonella*, which comprises nearly half of all pathogen testing. Though not previously available as a pathogen test, 3M™ Petrifilm Plates have transformed the food processing industry to the point that 91 of the top 100 U.S. food processing companies now rely on them for their indicator testing needs.

“Leveraging 3M’s record of innovation, the 3M Petrifilm *Salmonella* Express System exemplifies our commitment to food safety,” said Mojdeh Poul, vice president and general manager, 3M Food Safety. “3M’s newly expanded portfolio of pathogen detection solutions represents our dedication to collaborate closely with the industry to deliver fast detection methods with accurate results.”

The new system has already received Performance Tested Method (PTM) validation (Certification Number 061301) from AOAC Research Institute. The 3M Petrifilm *Salmonella* Express System was found to be equivalent to or better than the reference methods for raw ground chicken, pasteurized liquid whole egg, raw ground beef, raw ground pork, cooked chicken nuggets, frozen uncooked shrimp, fresh bunched spinach, dry dog food and stainless steel.

Today, the new system provides a shorter time-to-result, more uniform results and a longer shelf life than the conventional agar methods. It provides detection and biochemical confirmation of *Salmonella* in enriched food and food process environmental samples, including dairy, fruits and vegetables, raw meat, seafood and pet food and results are available in as little as 44 hours – two times faster than traditional agar methods.

The easy-to-use system is an all-in-one method. First, the 3M™ Petrifilm™ *Salmonella* Express Plate is a sample-ready, chromogenic culture medium that is specific to *Salmonella* and provides a presumptive result. Next, the 3M™ Petrifilm™ *Salmonella* Express Confirmation Disk contains a substrate that facilitates the biochemical confirmation of all presumptive positive *Salmonella* colonies on the plate in just four hours. By way of comparison, when food processors

outsource sample testing with a third-party contract lab, they'll commonly wait 24-72 hours for confirmation and pay a nominal amount for each presumptive positive colony requiring confirmation.

“This product was created with the needs of our customers in mind,” said Tina Bauman, global marketing supervisor with 3M Food Safety. “Increased regulation and prevalence of foodborne pathogens such as *Salmonella* have created a demand for new pathogen detection solutions that are accurate, fast, simple and affordable.”

With the addition of the 3M Petrifilm *Salmonella* Express System, 3M Food Safety's pathogen detection portfolio provides a total solution, offering molecular, immunoassay and indicator testing methods. DNA-based solutions include the highly innovative 3M™ Molecular Detection System introduced in December 2011, and the 3M Tecra™ Pathogen and Toxin Visual Immunoassay (VIA).

When 3M Petrifilm Plates launched in the mid-1980s, it was widely viewed as a step forward in ensuring the quality and safety of food products. Eliminating the need to prepare, purchase and store agar dishes, they take up 85 percent less space than agar plates, freeing up valuable room in processors' incubators, lab benches and refrigerators, and reducing company waste.

For more information, please visit www.3M.com/3MPathogenSolutions/SALX.

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](https://twitter.com/3M_FoodSafety) on Twitter.

About 3M

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