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FOR IMMEDIATE RELEASE

3M Adds *Salmonella* Testing to Next Generation Molecular Detection Assay Offerings

New test kit is immediately available, has AOAC PTM certification

ST. PAUL, Minn. – November 3, 2015 – 3M Food Safety announced today an addition to its next generation 3M™ Molecular Detection Assays: the 3M™ Molecular Detection Assay 2 – *Salmonella*. This new test, enhanced with a proprietary 3M nanotechnology, provides customers with a streamlined workflow and simplifies their pathogen testing.

All 3M Molecular Detection Assay 2 tests – *Salmonella*, *Listeria*, and *Listeria monocytogenes* – use a single assay protocol, enabling batch processing of samples and improving efficiency in the laboratory. Incorporation of a unique color-change indicator provides increased confidence during the process. Compared to first generation tests, assay processing time is 30% faster and instrument run time is only one hour. Combined with short enrichment times, as low as 10 hours for 25g or composited 325g raw meat samples, these features give customers flexibility in their testing and allow them to make critical decisions faster.

Salmonella is the cause of 1.2 million illnesses in the United States every year, according to the Centers for Disease Control and Prevention. The next generation assay for *Salmonella* provides an easier and faster solution to help food processors protect the world's food supply.

“We are excited to announce this next generation assay for the detection of *Salmonella*,” said John David, global marketing supervisor for 3M Food Safety. “The streamlined and simplified workflow, time savings, and reliable results provided by the system enables food processors and laboratories to operate with greater productivity and confidence.”

The new test 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. The first generation assay for *Salmonella*, still available, was first offered in December 2011 when the system was introduced. In July 2015, 3M began to offer new assay technologies with test kits for *Listeria* and *Listeria monocytogenes*. All first and second-generation assays can be run simultaneously on the 3M™ Molecular Detection Instrument, making the transition to the new tests seamless.

Third-party Scientific Recognition

The 3M Molecular Detection Assay 2 – *Salmonella* was recently recognized by the AOAC® *Performance Tested Methods*SM program (Certification #091501). The validation certifies that the next generation test kit is now equivalent or better than standard reference methods for the detection of *Salmonella* within a broad range of foods and environmental surfaces including: 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.

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/SALAOACPTM

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

About 3M

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