

Easy-to-Use 3MTM Electronic Pipettor Increases Efficiency

Food processors will find that using the new 3MTM Electronic Pipettor with 3MTM PetrifilmTM Plates makes microbial testing easier and more efficient. It's pre-programmed to perform the most common Petrifilm plate dilutions, making it easy for anyone to use accurately and confidently.

"Because it's automatic, the 3M Electronic Pipettor is simple to operate — helping reduce the risk of human error," said Karen Mullery, marketing development supervisor for 3M Microbiology Products. "The accuracy, speed and comfort of the 3M Electronic Pipettor and the labor-saving advantages of Petrifilm plates provide the perfect combination for processors looking to increase microbial testing efficiency."

Its light-weight, ergonomic design makes the 3M Electronic Pipettor comfortable to use, especially for technicians with smaller hands and those prone to the repetitive strain injuries that can be experienced with manual pipetting.

The 3M Electronic Pipettor - 1 mL meets the American Public Health Association "Standard Methods for the Examination of Dairy Products" pipette accuracy criteria. It also is available in 5 mL size. Both sizes come with a rechargeable battery and a magnetically mounted stand for convenient storage and recharging.



To make microbial testing easier and more efficient, the 3M Electronic Pipettor is pre-programmed with the most common 3M Petrifilm plate dilutions.

3M Pipettor Tips, available for use with the new pipettor, feature a wide-mouth design that makes them less likely to become clogged with food particles. The tips can be purchased in bulk or racks. For more information about the 3M Electronic Pipettor or 3M Pipettor Tips, call the 3M Customer Service Helpline at 800-228-3957.

The Importance of NCIMS Approval in the Dairy Industry



*An Interview with
Robert D Byrne, Ph.D.
Director of Product
Safety and Technology
for IDFA and NCIMS
Lab Committee member*

Please provide some background on IDFA and your role in that organization.

The International Dairy Foods Association is a non-profit organization that serves as the trade association for the dairy processing and manufacturing industries. We advocate for the regulatory and legislative interests of the approximately 800 dairy processors and suppliers who are IDFA members. We also provide market research, education and training services for members.

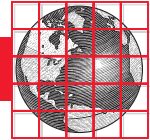
As IDFA's Director of Product Safety and Technology, I interact with agencies like FDA and USDA to monitor scientific and technical issues affecting the dairy industry

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3M Does it All at IFT

Attendees will see more of 3M than ever before at this year's IFT show in Orlando on June 15 - 18. As always, the 3M booth will display the latest in microbial testing solutions. For the first time, the booth also will feature other 3M products for the food and beverage industry — including items for worker safety, packaging, sanitation, logistics, and others.

Stop by 3M's IFT booth (# 801) to see what's new from the company known for innovative products such as ScotchTM tapes, Post-it[®] notes, and PetrifilmTM plates.



Frozen Food Thrives in the Tropics

Kraft Brasil Gets Quick Coliform Results with 3M™ Petrifilm™ Plates

The tropical climates in South America make it easy to understand why Brazilians enjoy ice cream. In fact, Kraft has succeeded in developing a thriving frozen food business in that country.

The company is profiled in the February 1997 issue of the food industry journal *Alimentos Processados*, which highlights Kraft's switch from conventional microbial testing methods to 3M™ Petrifilm™ Plates for counting

aerobic bacteria, coliforms, yeast and molds, and *E. coli*.

At Kraft Suchard Brasil S.A. in Sao Paulo, microbiologist Dr. Adriana Dos Reis Tassinari is especially pleased with the results they've achieved using Petrifilm Series 2000 Rapid Coliform Count Plates, which have helped cut the plant's coliform testing time in half. Now, Kraft has preliminary coliform results in as little as 12 hours. "The little time needed to perform the

test allows a rapid response should any problems appear," said Tassinari.

After an evaluation period, Tassinari switched all Kraft's Brazilian plants — in Recife, Rio de Janeiro, and Sao Paulo — to Petrifilm plates. She reports the transition has increased the efficiency of her lab and streamlined the distribution of work among laboratory personnel.

Adventures in Microbiology

3M Brings Food Science Expert to Latin America

This spring, poultry processors in Latin America had the opportunity to connect with world-recognized food scientist Dr. Amy Waldroup, a professor of poultry science at the University of Arkansas who specializes in poultry food safety.

Waldroup was the keynote speaker for a series of 3M-sponsored workshops held in Latin America and attended by food processors from Ecuador, Colombia, Guatemala, Costa Rica, Panama, El Salvador, and Honduras. Her presentation was entitled "Sanitation Programs to Prevent Microbiological Contamination in Poultry Processing." Waldroup also visited poultry plants throughout the region to consult with 3M customers on-site.

"We wanted to make Dr. Waldroup's expertise available to the major poultry processors in these



South America Tour

World-recognized food scientist Dr. Amy Waldroup shares her poultry food safety expertise with 3M's Latin American customers.

countries," said Jerry Bushong, international marketing manager for 3M Microbiology. "The insight she provided was extremely

valuable to these customers, who don't always have access to the most recent research and methods in poultry sanitation."

3M™ Redigel™ Products Streamline Pour Plate Testing



Redigel tests feature premixed media that eliminate the need for media preparation apparatus.

For food and beverage laboratories using pour plate testing procedures, sample-ready 3M™ Redigel™ tests can be time-saving alternatives backed by support and service from 3M Microbiology.

Redigel tests, used for monitoring environment and food quality testing, feature premixed media and pretreated dishes to help streamline the pour plate testing process. They eliminate the need for sterilization, beakers, test tubes and other media preparation apparatus.

“The Redigel product line complements our current offering

of Petrifilm plates and enables us to better serve the global food and beverage industry,” said Steve Bonfig, marketing manager for 3M Microbiology. “These products also broaden our technology base in bacterial detection.”

The broad Redigel product line provides testing for acidophilic microbes, yeast and molds, aerobic bacteria, coliform, *Staphylococci* and other bacteria.

For more information about 3M Redigel tests, call the 3M Customer Service Helpline at 800-228-3957.

3M Customers in the News

Several customer successes with 3M™ Petrifilm™ Plates have recently been featured in food industry magazines. For reprints, ask your sales representative or call the 3M Customer Helpline at 800-228-3957.

- *Prepared Foods*, March 1997: “Simplifying Sanitation.” Ore-Ida Foods (Boise, Idaho) discusses how efficiencies gained using Petrifilm plates for coliform and *E. coli* testing has enabled the company to focus on larger QA issues. Reprint # 70-2009-0462-4.
- *Food Quality*, March 1997: “Don’t Put Off ‘til Tomorrow

What You Can Do Today.” Turkey Hill Dairy in Lancaster, Penn., discusses how process control has improved since switching to Petrifilm Series 2000 Rapid Coliform Count Plates — on which confirmed colonies begin to appear as soon as eight hours after incubation. Reprint # 70-2009-0512-6.

- *Food Product Design*, May 1997: “Sending it Out: Outsourcing Pros and Cons.” A small food processor in Alabama explains how it was able to establish an on-site laboratory quickly and cost-efficiently using Petrifilm plates. Reprint # 70-2009-0513-4.

3M Customer Service



Front row (l to r): Pat Koester, Nicole Peppard. Middle row: Marie Meysembourg (supervisor), Nancy Hassinger. Back row: Sandy Evangelist, Mary Thompson.

Here they are — the faces that match the voices of 3M Customer Service. Call them to order any 3M Microbiology products, or to establish a standing order to meet your testing needs.

3M Customer Service can be reached at **800-328-1671** from 7:45 a.m. to 4:30 p.m., Central Standard Time, Monday through Friday.

**Visit 3M Microbiology at
Booth # 405 at the IAMFES show
in Orlando • July 6 – 9, 1997**

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and ensure this information is relayed to our members.

From your perspective, what is NCIMS's role in the dairy processing industry?

The National Conference on Interstate Milk Shipments is a cooperative program between FDA, the states, and the dairy industry. It was established to promote reciprocity and uniformity among state dairy farm and plant inspection programs.

NCIMS meets every two years to update the Pasteurized Milk Ordinance and related documents that states use to regulate the dairy industry. These are well-defined rules that give processors the guidelines they need to ensure product safety and give regulators the guidelines to inspect facilities. The rules also help ensure consistency and uniformity for state inspectors and dairy processors. No matter where the dairy products are shipped, the requirements are the same.

Who is governed by NCIMS?

Anyone shipping Grade A dairy products (including milk, yogurt, and cream) in interstate commerce must meet NCIMS requirements.

Why is it important for IDFA to be involved with NCIMS?

Our members pay dues to have us monitor regulations and ensure no overburdensome regulations affect them or the state inspection programs. Part of my responsibility at IDFA is to serve a number of different roles at NCIMS. For instance, I'm a member of the Lab Committee that makes recommendations about which products and methods can be NCIMS approved.

What has to happen for a product to earn NCIMS approval?

Historically the manufacturer must submit a proposal to the NCIMS conference, which meets every two years. There were 160 proposals to consider for the May 1997 conference.

Once the proposal is submitted, it is assigned to an NCIMS Council. If it's an issue that requires specific expertise, the proposal will be referred to a committee made up of experts in that area, such as the Lab Committee.

The Lab Committee considers the data provided by the manufacturer and makes a favorable or non-favorable recommendation to the Council, which presents a recommendation to the NCIMS voting delegates. The delegates have the final say about which products and methods will be allowed for use under the program. A Lab 2400 form that processors and labs follow to be NCIMS certified is then developed for approved equipment.

The NCIMS Lab Committee includes state laboratory evaluation officers, producer representatives, plant QA and QC representatives, and private laboratories. FDA serves as an adviser to the committee.

At the recent conference in May, the process was established to allow manufacturing to give approval without waiting 2 years for a confirmation to occur. Under the new procedure data must be submitted to FDA who will then work through the Lab Committee to gain approval of the method.

We look for comparative data that supports the product and proves the claims being made. Manufacturers

have to do their homework ahead of time, and prove their methods can be effectively used under the program and give accurate, repeatable results. A full AOAC collaborative study is not required. In fact, having an AOAC approval doesn't automatically get you an NCIMS approval.

We also look to FDA for guidance in our decisions, and historical data can help. A product that has been used successfully for years is easier to get through the approval process because historical data has shown that the product can perform. The 3M Electronic Pipettor, which just gained Lab Committee approval at the recent NCIMS conference, is a good example of this. But if a product has had a lot of problems or data indicate it doesn't perform as it is supposed to, approval would be difficult.

What are the benefits of NCIMS approval for processors?

Processors making Grade A products are required to follow the NCIMS program. In order to earn a permit from the state, you have to be inspected according to NCIMS criteria. Part of this criteria involves using methods or instruments that have been approved for use under the program.

But aside from that, NCIMS approval of methods and instruments provides benefits to processors because new or better methods that can help them do things more efficiently are being approved. Many of the products that we recommend can help save time and money, as well as assisting in protecting the public health. If a product gains approval, processors can be assured that it works and that it stands up to the scrutiny of the NCIMS program.



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To order Petrifilm plates, call **1-800-328-1671**.
Latin America/Africa region, call **612-733-4758**.
Asia Pacific region, call **612-736-1888**.

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