

3M™ Petrifilm™ Rapid Aerobic Count Plates

Product Information

MEDIUM:	3M Petrifilm Rapid Aerobic Count Plates (6478/6479)										
ISO/BSI CERTIFICATE OF REGISTRATION NUMBER:	Manufactured at Brookings, SD, USA (ISO 9001:2015, FM 14552)										
DATE OF EXPIRATION/ LOT NUMBER:	Expiry and lot number indicated on each package. Lot number indicated on each plate.										
FORMULATION:	Nutrients, cold-water soluble gel, and indicators										
METHOD OF PREPARATION:	Nutrients and gels coated onto film. For use, hydrate with one ml aqueous sample or dilution of sample. See product instructions for detailed instructions.										
CONTAMINATION CHECK:	96 randomized plates per batch tested Incubated at 32°C for 24 hours Utilizes statistical sampling plan										
ISO 11133:	Meets the applicable criteria for routine quality control and microbiological performance of ISO 11133. <table><thead><tr><th><u>Organism</u></th><th><u>Acceptable Batch</u></th></tr></thead><tbody><tr><td><i>Escherichia coli</i> ATCC 25922</td><td>Productivity Ratio \geq 0.7</td></tr><tr><td><i>Escherichia coli</i> ATCC 8739</td><td>Productivity Ratio \geq 0.7</td></tr><tr><td><i>Staphylococcus aureus</i> ATCC 6538</td><td>Productivity Ratio \geq 0.7</td></tr><tr><td><i>Bacillus subtilis</i> subsp. <i>spizizenii</i> ATCC 6633</td><td>Productivity Ratio \geq 0.7</td></tr></tbody></table>	<u>Organism</u>	<u>Acceptable Batch</u>	<i>Escherichia coli</i> ATCC 25922	Productivity Ratio \geq 0.7	<i>Escherichia coli</i> ATCC 8739	Productivity Ratio \geq 0.7	<i>Staphylococcus aureus</i> ATCC 6538	Productivity Ratio \geq 0.7	<i>Bacillus subtilis</i> subsp. <i>spizizenii</i> ATCC 6633	Productivity Ratio \geq 0.7
<u>Organism</u>	<u>Acceptable Batch</u>										
<i>Escherichia coli</i> ATCC 25922	Productivity Ratio \geq 0.7										
<i>Escherichia coli</i> ATCC 8739	Productivity Ratio \geq 0.7										
<i>Staphylococcus aureus</i> ATCC 6538	Productivity Ratio \geq 0.7										
<i>Bacillus subtilis</i> subsp. <i>spizizenii</i> ATCC 6633	Productivity Ratio \geq 0.7										
PACKAGING:	Pack size: 25 plates per foil pouch Film grade: Plastic foil laminate Seal integrity check: Pressure Decay test performed										
MEASUREMENT SYSTEMS CALIBRATION AND TRACEABILITY:	Incubator temperature 3M internal calibration Minimum calibration once per year for all equipment										
MEDIA QUALITY STATEMENT:	Certificate of Analysis available on 3m.com/foodsafety										
SHELF LIFE:	18 months from date of manufacture										
STORAGE CONDITIONS:	Store at temperatures -20 to 8°C										