

3M™ Petrifilm™ Lactic Acid Bacteria Count Plates

Product Information

MEDIUM:	3M Petrifilm Lactic Acid Bacteria Count Plates (6461/6462)																		
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, selective agents, cold-water soluble gel, and tetrazolium indicator																		
METHOD OF PREPARATION:	Nutrients and gels coated onto film. For use, hydrate with one mL aqueous sample or dilution of sample. See product package insert for detailed instructions.																		
CONTAMINATION CHECK:	96 randomized plates per batch tested Incubated at 28°C and 37°C for 48 hours Utilizes statistical sampling plan																		
EFFICACY CHECK:	Complement of organisms tested includes, among others: <table><thead><tr><th><u>Organism</u></th><th><u>Acceptable Batch</u></th></tr></thead><tbody><tr><td><i>Leuconostoc mesenteroides</i></td><td>Productivity Ratio > 0.5</td></tr><tr><td><i>Lactobacillus plantarum</i></td><td>Productivity Ratio > 0.5</td></tr><tr><td><i>Lactococcus garvieae</i></td><td>Productivity Ratio > 0.5</td></tr><tr><td><i>Pediococcus acidilactici</i></td><td>Productivity Ratio > 0.5</td></tr><tr><td><i>Citrobacter braekii</i></td><td>No Growth</td></tr><tr><td><i>Saccharomyces cerevisiae</i> ATCC 7754</td><td>No Growth</td></tr><tr><td><i>Saccharomyces cerevisiae</i> ATCC 9763</td><td>No Growth</td></tr><tr><td><i>Escherichia coli</i> ATCC 25922</td><td>No Growth</td></tr></tbody></table>	<u>Organism</u>	<u>Acceptable Batch</u>	<i>Leuconostoc mesenteroides</i>	Productivity Ratio > 0.5	<i>Lactobacillus plantarum</i>	Productivity Ratio > 0.5	<i>Lactococcus garvieae</i>	Productivity Ratio > 0.5	<i>Pediococcus acidilactici</i>	Productivity Ratio > 0.5	<i>Citrobacter braekii</i>	No Growth	<i>Saccharomyces cerevisiae</i> ATCC 7754	No Growth	<i>Saccharomyces cerevisiae</i> ATCC 9763	No Growth	<i>Escherichia coli</i> ATCC 25922	No Growth
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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																		