



Petrifilm™

Fast, confident results.



3M™ Petrifilm™ Aerobic Count Plates

3M™ Petrifilm™ Rapid Aerobic Count Plates

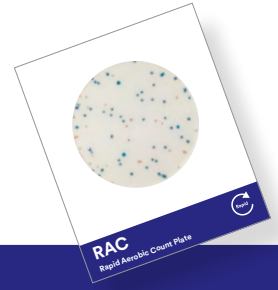
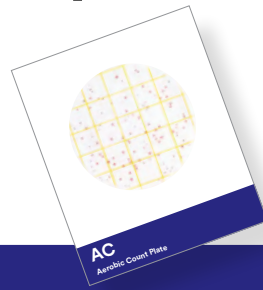
Pick the right plate for your most common testing need—determining accurate and timely aerobic bacteria counts to help ensure food quality and reduce spoilage. These industry-standard, sample-ready plates are your go-to solutions, providing total aerobic count in 48 hours or as little as 24 hours. So you can make time-sensitive decisions as fast as your workflow demands.



AC/RAC

Aerobic Count and Rapid Aerobic Count Plates

3M™ Petrifilm™ Aerobic Count Plates and 3M™ Petrifilm™ Rapid Aerobic Count Plates.



	Standard	Rapid
Validation	AOAC® OMA SM 986.33 (raw and pasteurized milk) AOAC® OMA SM 989.10 (dairy products) AOAC® OMA SM 990.12 (all foods) NF VALIDATION 3M 01/01–09/89 (all human food products, pet food and industrial environmental samples) FDA Evaluation of Milk Laboratories, 2017 Revision	AOAC® OMA SM 2015.13 (broad range of foods) NF VALIDATION 3M 01/17–11/16 (milk powders and dairy products) FDA Evaluation of Milk Laboratories, 2017 Revision
Storage	Pouch of 50 Storage ≤ 8°C 18-month shelf life	Pouch of 25 Storage -20°C to 8°C 18-month shelf life
Prepare	pH range 6.6–7.2 Use with a wide variety of commonly used diluents	pH range > 5 Use with a wide variety of commonly used diluents
Inoculate	1 mL sample size Use 3M™ Petrifilm™ Spreader (included in box)	1 mL sample size Plates have a dam to contain sample Use 3M™ Petrifilm™ Flat Spreader (purchase)
Incubate	Saves space in incubator Stack height of 20 AOAC® Official Method of AnalysisSM Milk and dairy products 48h ± 3h at 32°C ± 1°C All Other Foods 48h ± 3h at 35°C ± 1°C NF VALIDATION by AFNOR Certification All human food products, pet food and industrial environmental samples 72h ± 3h at 30°C ± 1°C All human food products, pet food and industrial environmental samples except dairy and raw shellfish 48h ± 3h at 30°C ± 1°C	Saves space in incubator Stack height of up to 40 except regulated dairy labs (up to 20) AOAC® Official Method of AnalysisSM Dairy (not including powders) and seafood 24h ± 2h at 32°C ± 1°C All other foods 24h ± 2h at 35°C ± 1°C Dairy powders including whey powders 48h ± 3h at 32°C ± 1°C NF VALIDATION by AFNOR Certification Non-powdered dairy products 28h ± 2h at 30°C ± 1°C Powdered milk 48h ± 3h at 30°C ± 1°C
Interpret	Can be read using the 3M™ Petrifilm™ Plate Reader Interpretation guide and training offered Chromogenic indicators used to help facilitate colony interpretation Countable range ≤ 300 CFU Plate area: 20 cm ²	Can be read using the 3M™ Petrifilm™ Plate Reader Interpretation guide and training offered Chromogenic indicators used to help facilitate colony interpretation Technology to control bacteria that cause spreading colonies and liquefaction of the gel. Countable range ≤ 300 CFU Plate area: 30 cm ²
Service	Comes with 3M Food Safety expertise, customer service and education Instructions for use in multiple languages Sustainable solution compared to agar	Comes with 3M Food Safety expertise, customer service and education Instructions for use in multiple languages Sustainable solution compared to agar

Learn more at 3M.com/petrifilm or 3M.com/rapidpetrifilm



3M Food Safety
3M Center, Building 275-5W-05
St. Paul, MN 55144-1000 U.S.A.
Phone 1-800 328-6553
Web 3M.com/foodsafety

3M Canada
Post Office Box 5757
London, Ontario N6A 4T1
Canada
Phone 1-800-364-3577

© 3M 2020. 3M and Petrifilm are trademarks of 3M.
All other trademarks are the property of their respective companies.
Used under license in Canada. All rights reserved.
70-2011-5206-6