



# Petrifilm™

# Two tests. Two options. Two results in one.



## 3M™ Petrifilm™ *E. coli*/ Coliform Count Plates

## 3M™ Petrifilm™ Rapid *E. coli*/ Coliform Count Plates

These 3M™ Petrifilm™ Plates provide industry standard solutions for obtaining both *E. coli* and total coliform count information, while increasing productivity and reducing overall lab costs. They're fast, easy and accurate and eliminate time-consuming media prep and agar dishes. No complex workflow, just accurate and confirmed results in as little as 18-24 hours or up to 48 hours as your needs require.



# EC/REC

*E. coli*/Coliform and Rapid *E. coli*/Coliform Plates

# 3M™ Petrifilm™ *E. coli*/Coliform Count Plates and 3M™ Petrifilm™ Rapid *E. coli*/Coliform Count Plates.



	Standard	Rapid
<b>Validation</b>	AOAC® OMA <sup>SM</sup> 991.14 (all foods) AOAC® OMA <sup>SM</sup> 998.08 (meat, seafood and poultry)	AOAC® OMA <sup>SM</sup> 2018.13 (broad range of foods and environmental surfaces) MicroVal 2017 LR76 (broad range of foods and environmental samples)
<b>Storage</b>	Pouch of 25 Storage ≤ 8°C 18-month shelf life	Pouch of 25 Storage -20°C to 8°C 18-month shelf life
<b>Prepare</b>	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
<b>Inoculate</b>	1 mL sample size Plates have a dam to contain sample Use 3M™ Petrifilm™ Spreader (included in box)	1 mL sample size Plates have a dam to contain sample Use 3M™ Petrifilm™ Flat Spreader (purchase)
<b>Incubate</b>	Saves space in incubator Stack height of 20 <b>AOAC® Official Method of Analysis<sup>SM</sup></b> Coliform in foods 24h ± 2h at 35°C ± 1°C <i>E. coli</i> in foods 48h ± 4h at 35°C ± 1°C Poultry, meats and seafood (coliform and <i>E. coli</i> ) 24h ± 2h at 35°C ± 1°C	Saves space in incubator Stack height of up to 20 <b>AOAC® Official Method of Analysis<sup>SM</sup></b> Dairy products 18–24h at 30°C ± 1°C or 32°C ± 1°C (coliform and <i>E. coli</i> ) or 42°C ± 1°C ( <i>E. coli</i> only) All other foods 18–24h at 35°C ± 1°C or 37°C ± 1°C (coliform and <i>E. coli</i> ) or 42°C ± 1°C ( <i>E. coli</i> only) <b>MicroVal</b> Dairy products 18–24h at 30°C ± 1°C (coliform and <i>E. coli</i> ) or 42°C ± 1°C ( <i>E. coli</i> only) All other foods 18–24h at 37°C ± 1°C (coliform and <i>E. coli</i> ) or 42°C ± 1°C ( <i>E. coli</i> only)
<b>Interpret</b>	Can be read using the 3M™ Petrifilm™ Plate Reader Interpretation guide and training offered Chromogenic indicators used to help facilitate colony interpretation Count blue colonies with gas as <i>E. coli</i> (comparable to MPN methods) Countable range ≤ 150 CFU Plate area: 20 cm <sup>2</sup>	Interpretation guide and training offered Chromogenic indicators used to help facilitate colony interpretation Enhanced blue colony visualization Count all blue colonies regardless of gas production as <i>E. coli</i> . Countable range ≤ 100 CFU Plate area: 30 cm <sup>2</sup>
<b>Service</b>	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](https://3M.com/petrifilm) or [3M.com/rapidpetrifilm](https://3M.com/rapidpetrifilm)



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