# 3M™ Petrifilm™ Yeast and Mold Count Plates

## Product Information

<table>
<thead>
<tr>
<th><strong>MEDIUM:</strong></th>
<th>3M Petrifilm Yeast and Mold Count Plates (6407/6417/6445)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>ISO/BSI CERTIFICATE OF REGISTRATION NUMBER:</strong></td>
<td>Manufactured at Brookings, SD, USA (ISO 9001:2015, FM 14552)</td>
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<tr>
<td><strong>DATE OF EXPIRATION/LOT NUMBER:</strong></td>
<td>Expiry and lot number indicated on each package. Lot number indicated on each plate.</td>
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<td><strong>FORMULATION:</strong></td>
<td>Nutrients supplemented with antibiotics, a cold-water soluble gel, and indicator</td>
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<td><strong>METHOD OF PREPARATION:</strong></td>
<td>Nutrients and gels coated onto film. For use, hydrate with one mL aqueous sample or dilution of sample. See product instructions for detailed instructions.</td>
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</tbody>
</table>
| **CONTAMINATION CHECK:** | 96 randomized plates per batch tested  
Incubated at 25°C for 5 days  
Utilizes statistical sampling plan |
| **EFFICACY CHECK:** | Organisms tested include:  
- **Enterococcus faecalis**  
  Acceptable Batch: No Growth  
- **Acinetobacter species**  
  Acceptable Batch: No Growth  
- **Aspergillus niger**  
  Acceptable Batch: Productivity Ratio ≥0.7  
- **Paecilomyces species**  
  Acceptable Batch: Productivity Ratio ≥0.7  
- **Botrytis species**  
  Acceptable Batch: Productivity Ratio ≥0.7  
- **Hansenula anomala**  
  Acceptable Batch: Productivity Ratio ≥0.7  
- **Saccharomyces cerevisiae**  
  Acceptable Batch: Productivity Ratio ≥0.7 |
| **PACKAGING:** | Pack size: 50 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 less than or equal to 8°C |