## Product Information

**MEDIUM:**

3M™ Petrifilm™ Rapid Yeast and Mold Count Plates (6475/6477)

**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, water soluble gel, indicators, and selective agents

**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 information.

**CONTAMINATION CHECK:**

96 randomized plates per batch tested

Incubated at 25°C for 60 hours

Utilizes statistical sampling plan

**EFFICACY CHECK:**

Complement of organisms tested includes, among others:

<table>
<thead>
<tr>
<th>Organism</th>
<th>Acceptable Batch</th>
</tr>
</thead>
<tbody>
<tr>
<td>Enterococcus faecalis ATCC 14506</td>
<td>No Growth</td>
</tr>
<tr>
<td>Escherichia coli ATCC 25922</td>
<td>No Growth</td>
</tr>
<tr>
<td>Geotrichum candidum ATCC 34614</td>
<td>Productivity Ratio &gt; 0.5</td>
</tr>
<tr>
<td>Candida albicans ATCC 10231</td>
<td>Productivity Ratio &gt; 0.5</td>
</tr>
</tbody>
</table>

**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