



# 3M™ Petrifilm™ Rapid Yeast and Mold Count Plates

## 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 9001:2008, 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><u>Organism</u></th><th><u>Acceptable Batch</u></th></tr></thead><tbody><tr><td><i>Enterococcus faecalis</i> ATCC 14506</td><td>No Growth</td></tr><tr><td><i>Escherichia coli</i> ATCC 25922</td><td>No Growth</td></tr><tr><td><i>Geotrichum candidum</i> ATCC 34614</td><td>Productivity Ratio <math>\geq</math> 0.5</td></tr><tr><td><i>Candida albicans</i> ATCC 10231</td><td>Productivity Ratio <math>\geq</math> 0.5</td></tr></tbody></table>	<u>Organism</u>	<u>Acceptable Batch</u>	<i>Enterococcus faecalis</i> ATCC 14506	No Growth	<i>Escherichia coli</i> ATCC 25922	No Growth	<i>Geotrichum candidum</i> ATCC 34614	Productivity Ratio $\geq$ 0.5	<i>Candida albicans</i> ATCC 10231	Productivity Ratio $\geq$ 0.5
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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 <a href="http://3m.com/foodsafety">3m.com/foodsafety</a>										
SHELF LIFE:	18 months from date of manufacture										
STORAGE CONDITIONS:	Store at temperatures -20 to 8°C										