



3M™ Petrifilm™ – Lactic Acid Bacteria Count Plates

Product Information

MEDIUM:

3M™ Petrifilm™ Lactic Acid Bacteria Count Plates (6461/6462)

ISO/BSI CERTIFICATE OF REGISTRATION NUMBER:

3M Food Safety is certified to ISO-9001:2001, FM 14552

Manufactured at Brookings, South Dakota, U.S.A.

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 milliliter aqueous sample or dilution of sample. See product instructions for detailed information.

CONTAMINATION CHECK:

Minimum 80 plates per batch tested. Incubated at 28°C and 37°C for 48 hours. Sequential sampling plan.

EFFICACY CHECK:

Complement of organisms tested includes:

Organism

Leuconostoc mesenteroides

Lactobacillus plantarum

Lactococcus garvieae

Pediococcus acidilactici

Citrobacter braekii

Saccharomyces cerevisiae ATCC 7754

Saccharomyces cerevisiae ATCC 9763

Escherichia coli ATCC 25922

Acceptable Batch

Productivity Ratio > 0.5

Productivity Ratio > 0.5

Productivity Ratio > 0.5

Productivity Ratio > 0.5

No Growth

No Growth

No Growth

No Growth

OXYGEN BARRIER:

Oxygen scavenging technology is able to demonstrate reduction in oxygen concentration.

PACKAGING:

Pack size: 25 plates per foil pouch

Film Grade: Plastic foil laminate

Seal Integrity Check: Delamination seal integrity test performed

MEASUREMENT SYSTEMS CALIBRATION AND TRACEABILITY:

Incubator temperature

3M Internal calibration

Minimum calibration one per year for all equipment.

MEDIA QUALITY STATEMENT:

Quality assurance certificate included in package

SHELF LIFE:

12 months from date of manufacture.

STORAGE CONDITIONS:

Store at temperatures -20 to 8°C

SIGNED:

Aubrey Poling

Quality Assurance