



Reduce food waste. Improve quality. Preserve your reputation.

**Introducing the first self-contained anaerobic plates for lactic acid bacteria testing:
3M™ Petrifilm™ Lactic Acid Bacteria Count Plates.**

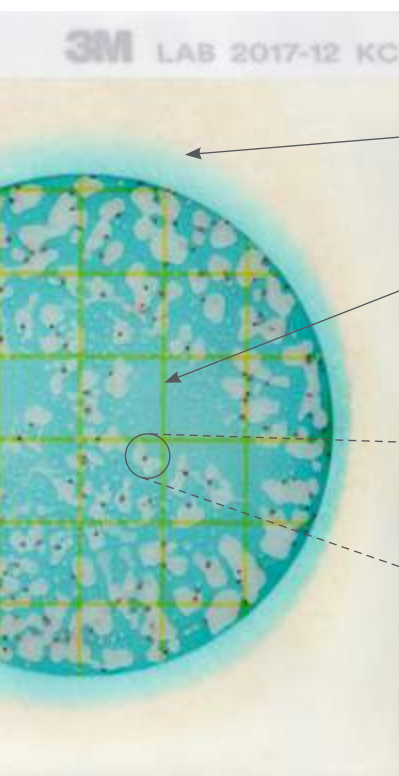
Every day, food processors, retailers and consumers are forced to throw out food spoiled with lactic acid bacteria. These normally useful bacteria can cause undesirable changes to ready-to-eat meats and seafood, dressings and sauces, vegetables and many other processed foods. This not only contributes to food waste and costly recalls, but can also damage your brand reputation.

3M science brings you a better way to test for lactic acid bacteria in your products and production environment without the hassle of traditional agar methods—3M™ Petrifilm™ Lactic Acid Bacteria Count Plates. These ready-to-use plates simplify the testing process and give accurate results in less time, helping you reduce waste, minimize recalls and protect your reputation in the marketplace.

3M™ Petrifilm™ Lactic Acid Bacteria Count Plates

Anaerobic made easy.

Now you can get true anaerobic results using standard aerobic incubation conditions. The self-contained anaerobic environment in this plate enhances the recovery of lactic acid bacteria, providing fast, accurate results for effective control of product quality and shelf life.



Oxygen-barrier films

Nutrients and oxygen-scavenging technology

All-in-one method for differentiation of gas-producing colonies without Durham tubes or extra steps



Advanced technology. Self-contained anaerobic environment is enabled by oxygen-scavenging technology and oxygen-barrier films. No gas packs, chambers or CO₂ incubators needed.



Fast. Results in 48 hours of incubation time.



Easy and efficient. Ready-to-use plates eliminate the need for labor-intensive media preparation, special diluents and sample pH adjustment.



Proven Reliability. Versus MRS and APT agar methods. Can be used to test a broad range of foods and environmental samples.

Fast, accurate testing in just 3 steps.

1. **Inoculate** plate with 1 mL of sample.
2. **Incubate** at appropriate temperature (28°C to 37°C).
3. **Count** the colonies after 48 hours.

A more sustainable solution.

Compared to traditional methods, 3M™ Petrifilm™ Plates can help you significantly reduce waste, cut greenhouse gas emissions, save energy and consume less water.



Ordering Information

Description	Cat. No.	Contents
3M™ Petrifilm™ Lactic Acid Bacteria Count Plate	6461	50 plates/box
3M™ Petrifilm™ Lactic Acid Bacteria Count Plate	6462	500 plates/case
3M™ Petrifilm™ Flat Spreader	6425	2/box

Take steps now to avoid spoilage, reduce food waste and ensure the highest levels of customer satisfaction. Learn more about 3M Petrifilm Lactic Acid Bacteria Count Plates at 3M.com/foodsafety/PetrifilmLAB.



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