

3M™ Petrifilm™ *E. coli*/Coliform Count Plates

Product Information

MEDIUM:	3M Petrifilm <i>E. coli</i> /Coliform Count Plates (6404 /6414/6444)															
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:	Modified Violet Red Bile (VRB) nutrients, cold-water soluble gel, an indicator of glucuronidase activity, 5-bromo-4-chloro-3-indolyl-D-glucuronide, and tetrazolium indicator															
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 instructions.															
CONTAMINATION CHECK:	96 randomized plates per batch tested Incubated at 32°C for 24 and 48 hours Utilizes statistical sampling plan															
EFFICACY CHECK:	<p>Complement of organisms tested includes, among others:</p> <table><tr><th><u>Organism</u></th><th><u>Acceptable Batch</u></th></tr><tr><td><i>Enterococcus faecalis</i> ATCC 14506</td><td>No Growth</td></tr><tr><td><i>Enterobacter amnigenus</i> ATCC 51818</td><td>≥-3.0*, red with gas</td></tr><tr><td><i>Escherichia coli</i> ATCC 51813</td><td>≥-3.0*, blue with gas</td></tr><tr><td><i>Hafnia alvei</i> ATCC 51815</td><td>≥-3.0*, red with gas</td></tr><tr><td><i>Klebsiella oxytoca</i> ATCC 51817</td><td>≥-3.0*, red with gas</td></tr><tr><td><i>Salmonella typhimurium</i> ATCC 51812</td><td>≥-3.0*, red without gas</td></tr></table> <p>*Result must be greater than or equal to 3 standard deviations below the mean count on reference agar</p>		<u>Organism</u>	<u>Acceptable Batch</u>	<i>Enterococcus faecalis</i> ATCC 14506	No Growth	<i>Enterobacter amnigenus</i> ATCC 51818	≥-3.0*, red with gas	<i>Escherichia coli</i> ATCC 51813	≥-3.0*, blue with gas	<i>Hafnia alvei</i> ATCC 51815	≥-3.0*, red with gas	<i>Klebsiella oxytoca</i> ATCC 51817	≥-3.0*, red with gas	<i>Salmonella typhimurium</i> ATCC 51812	≥-3.0*, red without gas
<u>Organism</u>	<u>Acceptable Batch</u>															
<i>Enterococcus faecalis</i> ATCC 14506	No Growth															
<i>Enterobacter amnigenus</i> ATCC 51818	≥-3.0*, red with gas															
<i>Escherichia coli</i> ATCC 51813	≥-3.0*, blue with gas															
<i>Hafnia alvei</i> ATCC 51815	≥-3.0*, red with gas															
<i>Klebsiella oxytoca</i> ATCC 51817	≥-3.0*, red with gas															
<i>Salmonella typhimurium</i> ATCC 51812	≥-3.0*, red without gas															
ISO 11133:	<p>Meets the applicable criteria for routine quality control and microbiological performance of ISO 11133.</p> <table><tr><th><u>Organism</u></th><th><u>Acceptable Batch</u></th></tr><tr><td><i>Escherichia coli</i> ATCC 25922</td><td>Productivity Ratio≥0.5</td></tr><tr><td><i>Escherichia coli</i> ATCC NCTC 13216</td><td>Productivity Ratio≥0.5</td></tr><tr><td><i>Escherichia coli</i> ATCC 8739</td><td>Productivity Ratio≥0.5</td></tr><tr><td><i>Citrobacter freundii</i> 43864</td><td>Atypical Growth</td></tr><tr><td><i>Pseudomonas aeruginosa</i> 27853</td><td>Atypical Growth</td></tr><tr><td><i>Enterococcus faecalis</i> ATCC 29212</td><td>No Growth</td></tr></table>		<u>Organism</u>	<u>Acceptable Batch</u>	<i>Escherichia coli</i> ATCC 25922	Productivity Ratio≥0.5	<i>Escherichia coli</i> ATCC NCTC 13216	Productivity Ratio≥0.5	<i>Escherichia coli</i> ATCC 8739	Productivity Ratio≥0.5	<i>Citrobacter freundii</i> 43864	Atypical Growth	<i>Pseudomonas aeruginosa</i> 27853	Atypical Growth	<i>Enterococcus faecalis</i> ATCC 29212	No Growth
<u>Organism</u>	<u>Acceptable Batch</u>															
<i>Escherichia coli</i> ATCC 25922	Productivity Ratio≥0.5															
<i>Escherichia coli</i> ATCC NCTC 13216	Productivity Ratio≥0.5															
<i>Escherichia coli</i> ATCC 8739	Productivity Ratio≥0.5															
<i>Citrobacter freundii</i> 43864	Atypical Growth															
<i>Pseudomonas aeruginosa</i> 27853	Atypical Growth															
<i>Enterococcus faecalis</i> ATCC 29212	No Growth															
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 less than or equal to 8°C															

Distributed by:

