

3M™ Petrifilm™ Enterobacteriaceae Count Plates

Product Information

| MEDIUM: | 3M Petrifilm Enterobacteriaceae Count Plates (6420/6421) | | | | | | | | | | | | |
|---|--|-----------------|-------------------------|------------------------------------|---|--|---|--|---|--|----------------------------------|---|-----------|
| ISO/BSI CERTIFICATE OF REGISTRATION NUMBER: | Manufactured at Wroclaw, Poland (ISO 9001:2008, FM 581890) 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: | Violet Red Bile with Glucose nutrients, cold-water soluble gel, 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 package insert 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: | 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>Escherichia coli</i> ATCC 51813</td><td>Typical Growth and Quality Test Statistic $\geq -3^*$</td></tr><tr><td><i>Enterobacter amnigenus</i> ATCC 51816</td><td>Typical Growth and Quality Test Statistic $\geq -3^*$</td></tr><tr><td><i>Salmonella</i> sp. ATCC 51812</td><td>Typical Growth and Quality Test Statistic $\geq -3^*$</td></tr><tr><td><i>Pseudomonas aeruginosa</i> ATCC 35554</td><td>Red Colonies without Gas or Acid</td></tr><tr><td><i>Enterococcus faecalis</i> ATCC 14506</td><td>No Growth</td></tr></tbody></table> *Result must be greater than or equal to 3 standard deviations below the mean count on reference agar | <u>Organism</u> | <u>Acceptable Batch</u> | <i>Escherichia coli</i> ATCC 51813 | Typical Growth and Quality Test Statistic $\geq -3^*$ | <i>Enterobacter amnigenus</i> ATCC 51816 | Typical Growth and Quality Test Statistic $\geq -3^*$ | <i>Salmonella</i> sp. ATCC 51812 | Typical Growth and Quality Test Statistic $\geq -3^*$ | <i>Pseudomonas aeruginosa</i> ATCC 35554 | Red Colonies without Gas or Acid | <i>Enterococcus faecalis</i> ATCC 14506 | No Growth |
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| <i>Enterococcus faecalis</i> ATCC 14506 | No Growth | | | | | | | | | | | | |
| ISO 11133: | Meets the applicable criteria for routine quality control and microbiological performance of ISO 11133. <table><thead><tr><th><u>Organism</u></th><th><u>Acceptable Batch</u></th></tr></thead><tbody><tr><td><i>Escherichia coli</i> ATCC 25922</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>Salmonella enterica</i> subsp <i>enterica</i></td><td>Productivity Ratio ≥ 0.5</td></tr><tr><td>Typhimurium ATCC 14028</td><td></td></tr><tr><td><i>Enterococcus faecalis</i> ATCC 29212</td><td>No Growth</td></tr></tbody></table> | <u>Organism</u> | <u>Acceptable Batch</u> | <i>Escherichia coli</i> ATCC 25922 | Productivity Ratio ≥ 0.5 | <i>Escherichia coli</i> ATCC 8739 | Productivity Ratio ≥ 0.5 | <i>Salmonella enterica</i> subsp <i>enterica</i> | Productivity Ratio ≥ 0.5 | Typhimurium ATCC 14028 | | <i>Enterococcus faecalis</i> ATCC 29212 | No Growth |
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| Typhimurium ATCC 14028 | | | | | | | | | | | | | |
| <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 | | | | | | | | | | | | |