

3M Food Safety
3M™ Petrifilm™ *Salmonella* Express System

Easier
Salmonella Detection,
Faster Confirmation.

It's About
Time.



3M

Because
Food Safety
can't wait.

Introducing the 3M™ Petrifilm™ *Salmonella* Express System

The 3M™ Petrifilm™ *Salmonella* Express System provides qualitative detection and biochemical confirmation of *Salmonella* in enriched food and food process environmental samples. It eliminates time-consuming agar methods and gives you biochemical confirmation in as little as 44 hours—2X faster than traditional agar methods—with no special equipment.

The easy-to-use system consists of:

- 3M™ *Salmonella* Enrichment Base and 3M™ *Salmonella* Enrichment Supplement—a unique medium for recovery and growth of *Salmonella* species.
- 3M™ Petrifilm™ *Salmonella* Express Plate—a sample-ready, chromogenic culture medium that is selective and differential for *Salmonella* and provides a presumptive result.
- 3M™ Petrifilm™ *Salmonella* Express Confirmation Disk—contains a biochemical substrate that facilitates the biochemical confirmation of *Salmonella* species.

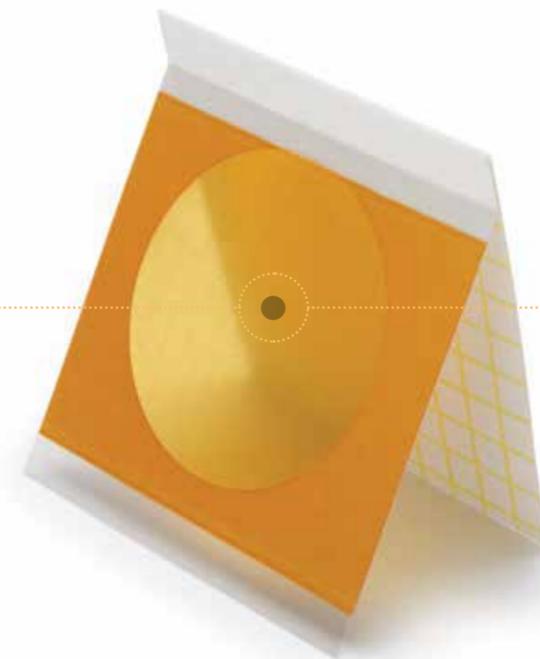


A faster, simpler all-in-one method for pathogen testing.

The first qualitative 3M™ Petrifilm™ Plate for *Salmonella* detection in food and food process environmental samples

Using 3M Petrifilm Plate technology, 3M has created a pathogen solution for food testers around the world.

3M Petrifilm Plates are the #1 brand in food indicator testing. Ninety out of 100 of the Top Food Processing Companies in the U.S. use 3M Petrifilm Plates for their testing. Why? Because these easy-to-use plates eliminate the need to prepare, purchase and store agar dishes, helping to maximize laboratory productivity and efficiency, while delivering consistent, accurate results.



In-house biochemical confirmation

The 3M Petrifilm *Salmonella* Express System saves you time and money by allowing you to confirm multiple presumptive positive colonies at the same time, right in your lab. One disk can biochemically confirm all presumptive positive colonies on the plate with one test. And, there's no need to pick and transfer colonies to any other agar plates for testing with another technology or send them out to a reference lab for biochemical confirmation.

Greater consistency

Compared to the variability associated with agar preparation, 3M's standardized formula improves consistency across technicians, shifts and plants.

Longer shelf life

3M Petrifilm *Salmonella* Express Plates have a significantly longer expiration date than agar plates, which all too often must be thrown out before they're ever used.

Less space

Because they're so compact, 3M Petrifilm Plates take up 85% less space than agar plates, freeing up valuable room in your incubators, lab bench, refrigerators—and your waste stream. It's about time for that, too.



Traditional Agar Method (example: FDA BAM high microbial load foods)



Combine sample and enrichment medium. Incubate 24 ± 2 hrs @ 35°C.



Transfer enriched sample into Tetrathionate (TT) and R-V. Incubate R-V 24 ± 2 hrs @ 42°C ± 0.2°C, incubate TT 24 ± 2 hrs @ 43° ± 0.2°C.



Streak each selective broth onto selective agar plates (HE, BS, XLD). Incubate 22-50 hrs @ 35°C.



Read plates.



Transfer presumptive positive colonies onto TSI and LIA slants. Incubate. 24 ± 2 hrs @ 35°C.
TOTAL TIME TO NEG: 88-128 HRS.



Transfer presumptive colonies onto further biochemical and serological tests for confirmation.

Total time to biochemical confirmation:
88-128 hrs

Get biochemically confirmed results

2X faster than most traditional methods.



Twenty 3M™ Petrifilm™ Plates compared to 20 agar dishes.

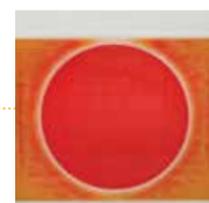
3M Petrifilm *Salmonella* Express System



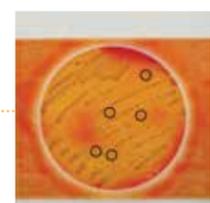
Combine sample and 3M *Salmonella* Enrichment Base plus 3M *Salmonella* Enrichment Supplement medium. Incubate 18 hrs @ 41.5°C.



Transfer enriched sample into R-V R10. Incubate 8 hrs @ 41.5°C. (Skip this step for low background flora, processed foods.)

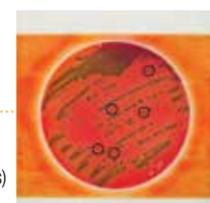


Hydrate plate, transfer sample and **streak** onto gel. Incubate for 24 ± 2 hrs @ 41.5°C.



Read plate. **Circle presumptive positives** on top film.

TOTAL TIME TO NEG:
40-44 HRS (low background, processed foods)
48-52 HRS (high background, unprocessed foods)



Biochemically confirm results: add confirmation disk to plate and incubate 4 hrs @ 41.5°C.

Total time to biochemical confirmation:
44-48 hrs (low background, processed foods)
52-56 hrs (high background, unprocessed foods)

Ordering Information

3M™ Petrifilm™ *Salmonella* Express System Plates and Disks

Catalog Number	Description	Packout	Total	Product ID
6536	3M™ Petrifilm™ <i>Salmonella</i> Express Plate	25 plates/pouch, 2 pouches/box	50	70-2007-6998-5
6537	3M™ Petrifilm™ <i>Salmonella</i> Express Plate	25 plates/pouch, 8 pouches/case	200	70-2007-6999-3
6538	3M™ Petrifilm™ <i>Salmonella</i> Express Confirmation Disk	5 disks/pouch, 1 pouch/box	5	70-2007-7000-9
6539	3M™ Petrifilm™ <i>Salmonella</i> Express Confirmation Disk	5 disks/pouch, 5 pouches/case	25	70-2007-7001-7

3M™ Petrifilm™ *Salmonella* Express System Enrichment Media

Catalog Number	Description	Packout	Product ID
SEB500	3M™ <i>Salmonella</i> Enrichment Base	500 grams/bottle, 1 each	70-2007-7477-9
SEB025	3M™ <i>Salmonella</i> Enrichment Base	2.5 kg/bottle, 1 each	70-2007-7478-7
SESUP001	3M™ <i>Salmonella</i> Enrichment Supplement	1 g/vial, 1 each	70-2007-7435-7
BP0288500	3M™ Rappaport-Vassiliadis R10 (R-V R10) Broth	500g/bottle	70-2007-5512-5

3M™ Petrifilm™ Spreader

Catalog Number	Description	Packout	Product ID
6425	3M™ Petrifilm™ Flat Spreader	2/box	70-2007-1906-3

A method you can trust

The 3M™ Petrifilm™ *Salmonella* Express System has been evaluated against defined requirements using scientific rigor to achieve AOAC® *Performance Tested*SM (Certificate #061301) and AOAC® *Official Method of Analysis*SM (#2014.01).



Food Safety

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End-to-end solutions

With more than 25 years of global experience in the food and beverage industry, 3M Food Safety offers a full line of products—including sample handling products such as bags, sponge-sticks, sponges and pipettors—that work together with the 3M Petrifilm *Salmonella* Express System for consistent, reliable results.

To learn more about the 3M Petrifilm *Salmonella* Express System, go to www.3M.com/3MPathogenSolutions/SALX or call **1-800-328-6553**.

