



-  **(EN) Mini Flip-Top Vials**
-  **(FR) Mini Flip-Tops**
-  **(DE) Mini Flip-Top Verdünnungsröhrchen**
-  **(IT) Provette mini Flip-Top**
-  **(ES) Minifrascos Flip-Top**
-  **(NL) Mini Flip-Top Flessen**
-  **(SV) Mini Flip-Top Vials**
-  **(DA) Mini Flip-Top hætteglas**
-  **(NO) Små fortynningsflasker med vippelekk**
-  **(FI) Mini Flip-Top Laimennusputkilot**
-  **(PT) Mini Flip-Top**
-  **(EL) Mini Φιάλες Flip-Top**
-  **(PL) Fiolka typu Mini Flip-Top**
-  **(HU) Mini, Felpattintható-kupakú ampullák**
-  **(CS) Mini nádobky s uzávěrem Flip Top**
-  **(RO) Fiole mini Flip-Top**
-  **(RU) Пробирки Мини Флип-Топ**
-  **(TR) Mini Flip-Top Şişeleri**
-  **(JA) ミニフリップトップ**
-  **(ZH) Mini Flip-Top**
-  **(TH) ขวดบรรจุสารละลายบัฟเฟอร์**
-  **(KO) 미니 Flip-Top 바이얼**

# Product Instructions

## Mini Flip-Top Vials

### PRODUCT DESCRIPTION AND INTENDED USE

3M™ Mini Flip-Top Vials come pre-filled with a variety of buffers that may be used as diluents in the enumeration of microorganisms from food and food process environmental samples. The 3M Mini Flip-Top Vials offer simplicity in preparing dilutions. Some of the buffers can be used to hydrate the 3M™ Sponge-Stick and the 3M™ Dry-Sponge.

**Table 1: Product Description and Storage Conditions**

Catalog Number	Product Description	Volume	Storage Symbol
BPPFV9BPW	3M Mini Flip-Top Vial with Buffered Peptone Water Broth	9 mL	20-25°C
BPPFV10BPW	3M Mini Flip-Top Vial with Buffered Peptone Water Broth	10 mL	20-25°C
BPPFV9LB	3M Mini Flip-Top Vial with Lethen Broth	9 mL	20-25°C
BPPFV10LB	3M Mini Flip-Top Vial with Lethen Broth	10 mL	20-25°C
BPPFV9MRS	3M Mini Flip-Top Vial with MRS Broth	9 mL	20-25°C
BPPFV10NB	3M Mini Flip-Top Vial with Neutralizing Buffer	10 mL	20-25°C
BPPFV9MRD	3M Mini Flip-Top Vial with Maximum Recovery Diluent	9 mL	20-25°C
BPPFV10DE	3M Mini Flip-Top with D/E Broth	10 mL	2-8 °C
BPPFV9BFD	3M Mini Flip-Top Vial with Butterfield's Buffer	9 mL	20-25°C

3M Food Safety is certified to ISO (International Organization for Standardization) 9001 for design and manufacturing.

### SAFETY

The user should read, understand, and follow all safety information in the instructions for the 3M Mini Flip-Top Vials. Retain the safety instructions for future reference.

**CAUTION** Indicates a hazardous situation, which, if not avoided, could result in minor or moderate injury and/or property damage.

#### CAUTION

- 3M has not documented 3M Mini Flip-Top Vials diluents for use in industries other than food. For example, 3M has not documented 3M Mini Flip-Top Vials for testing water, pharmaceuticals, or cosmetics.
- 3M Mini Flip-Top Vials have not been tested with all possible food products, food processes, testing protocols or with all possible strains of bacteria.
- Do not use 3M Mini Flip-Top Vials in the diagnosis of conditions in humans or animals.
- The user must train its personnel in proper testing techniques: for example, Good Laboratory Practices<sup>(1)</sup>, ISO 7218<sup>(2)</sup>, or ISO 17025<sup>(3)</sup>.
- For information on documentation of product performance, visit our website at [www.3M.com/foodsafety](http://www.3M.com/foodsafety) or contact your local 3M representative or distributor.
- Consult the Safety Data Sheet for additional information.

### USER RESPONSIBILITY

Users are responsible for familiarizing themselves with product instructions and information. Visit our website at [www.3M.com/foodsafety](http://www.3M.com/foodsafety), or contact your local 3M representative or distributor for more information.

When selecting a test method, it is important to recognize that external factors such as sampling methods, testing protocols, sample preparation, handling, and laboratory technique may influence results. The food sample itself may influence results.

It is the user's responsibility in selecting any test method or product to evaluate a sufficient number of samples with the appropriate matrices and microbial challenges to satisfy the user that the chosen test method meets the user's criteria.

It is also the user's responsibility to determine that any test methods and results meet its customers' and suppliers' requirements.

As with any test method, results obtained from use of any 3M Food Safety product do not constitute a guarantee of the quality of the matrices or processes tested.



## LIMITATION OF WARRANTIES / LIMITED REMEDY

EXCEPT AS EXPRESSLY STATED IN A LIMITED WARRANTY SECTION OF INDIVIDUAL PRODUCT PACKAGING, 3M DISCLAIMS ALL EXPRESS AND IMPLIED WARRANTIES, INCLUDING BUT NOT LIMITED TO, ANY WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR USE. If any 3M Food Safety Product is defective, 3M or its authorized distributor will, at its option, replace or refund the purchase price of the product. These are your exclusive remedies. You must promptly notify 3M within sixty days of discovery of any suspected defects in a product and return it to 3M. Please call Customer Service (1-800-328-1671 in the U.S.) or your official 3M Food Safety representative for a Returned Goods Authorization.

## LIMITATION OF 3M LIABILITY

3M WILL NOT BE LIABLE FOR ANY LOSS OR DAMAGES, WHETHER DIRECT, INDIRECT, SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES, INCLUDING BUT NOT LIMITED TO LOST PROFITS. In no event shall 3M's liability under any legal theory exceed the purchase price of the product alleged to be defective.

## STORAGE

Upon receipt, store unopened 3M Mini Flip-Top Vials at the indicated temperatures (See Table 1).

## DISPOSAL

After use, 3M Mini Flip-Top Vials may contain microorganisms that may be a potential biohazard. Follow current industry standards or local regulations for disposal.

## INSTRUCTIONS FOR USE

Follow all instructions carefully. Failure to do so may lead to inaccurate results.

Wear appropriate protective apparel and follow standard good laboratory practices GLP<sup>1</sup>.

Performing a dilution:

1. Open the 3M Mini Flip Top Vial cap.
2. Aseptically add sample to the vial.
3. Re-seal hinged cap onto vial to close. Firmly press cap to secure.
4. Shake vial to complete the dilution.

Hydrating a sponge or swab:

1. Open 3M Mini Flip Top Vial cap.
2. Add solution to hydrate a dry sponge or a dry swab.
3. After hydrating, aseptically remove the sponge or swab and use accordingly.

### If used with 3M™ Petrifilm™ Plates

Refer to the appropriate 3M Petrifilm Plate "Product Instructions."

If you have questions about specific applications or procedures, please visit our website at [www.3M.com/foodsafety](http://www.3M.com/foodsafety) or contact your local 3M representative or distributor.

## REFERENCES

1. U.S. Food and Drug Administration. Code of Federal Regulations, Title 21, Part 58. Good Laboratory Practice for Nonclinical Laboratory Practice Studies.
2. ISO 7218. Microbiology of food and animal feeding stuffs – General requirements and guidance for microbiological examinations.
3. ISO/IEC 17025. General requirements for the competence of testing and calibration laboratories.

Refer to the current versions of the standard methods listed above.

## EXPLANATION OF SYMBOLS



Consult product instructions.



The lot in a box and the hourglass symbols are symbols that represent lot number and expiration date. The hourglass is followed by a year, month, and day which represents the expiration date (year, month, and day: YYYY-MM-DD). The entire line after the hourglass represents the lot number (YYYY-MM AZ).



Store between given temperatures.

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