



Product Instructions

FTBFD9060/FTBFD9960/FTBPW9060/FTPHB9060
FTPHB9960/FTPW9060/ FTPW9960/TS2XBPW30

-  (EN) Flip-Top Dilution Bottle
-  (FR) Flip-Top
-  (DE) Flip-Top Verdünnungsröhrchen
-  (IT) Flip-Top flacone per diluizione
-  (ES) Frasco de Dilución Flip-Top
-  (NL) Flip-Top Fles voor verdunning
-  (SV) Flip-Top Dilution Bottle
-  (DA) Flip-Top fortyndingsflaske
-  (NO) Fortynningsflaske med vippelokk
-  (FI) Flip-Top Laimennuspullo
-  (PT) Flip Top Frasco de Diluição
-  (EL) Flip-Top Φιάλη Αραίωσης
-  (PL) Butelka do rozcieńczeń typu Flip-Top
-  (HU) Felpattintható-kupakú higító palack
-  (CS) Ředící nádobka s uzávěrem Flip-Top
-  (RO) Sticlă de diluție Flip-Top
-  (RU) Флакон Флип-Топ для разведений
-  (TR) Flip-Top Seyreltme Şişesi
-  (JA) フリップトップ 希釈水
-  (ZH) Flip-Top 稀释瓶
-  (TH) ขวดบรรจุสารละลายสำเร็จรูปเพื่อการเจือจาง
-  (KO) Flip-Top 희석액



Product Instructions

Flip-Top Dilution Bottles

Product Description and Intended Use

3M™ Flip-Top Dilution Bottles 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 Flip-Top Dilution Bottles offer simplicity in preparing dilutions.

Table 1: Product Description and Storage Conditions

| Catalog Number | Product Description | Volume | Storage |
|----------------|---|--------|---------|
| FTBFD9060 | 3M™ Flip-Top Dilution Bottle with Butterfield’s Buffer | 90 mL | 20-25°C |
| FTBFD9960 | 3M™ Flip-Top Dilution Bottle with Butterfield’s Buffer | 99 mL | 20-25°C |
| FTBPW9060 | 3M™ Flip-Top Dilution Bottle with Buffered Peptone Water | 90 mL | 2-30°C |
| TS2XBPW30 | 3M™ Flip-Top Dilution Bottle with 2X Buffered Peptone Water | 30 mL | 20-25°C |
| FTPHB9060 | 3M™ Flip-Top Dilution Bottle with Phosphate Buffer | 90 mL | 20-25°C |
| FTPHB9960 | 3M™ Flip-Top Dilution Bottle with Phosphate Buffer | 99 mL | 20-25°C |
| FTPW9060 | 3M™ Flip-Top Dilution Bottle with Peptone Water | 90 mL | 20-25°C |
| FTPW9960 | 3M™ Flip-Top Dilution Bottle with Peptone Water | 99 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 Flip-Top Dilution Bottles. Retain the safety instructions for future reference.

NOTICE: Indicates a hazardous situation, which, if not avoided, could result in property damage.

NOTICE

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

User Responsibility

Users are responsible for familiarizing themselves with product instructions and information. Visit our website at 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 Flip-Top Dilution Bottles at the indicated temperatures (See Table 1).

△ Disposal

After use, 3M Flip-Top Dilution Bottles 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 GLP¹.

1. Remove tamper evident seal. Do not use if seal is broken. Open cap on 3M Flip-Top Dilution Bottle.
2. Aseptically add sample to the bottle.
3. Close lid and shake to complete the dilution.

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 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

www.3M.com/foodsafety/symbols

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