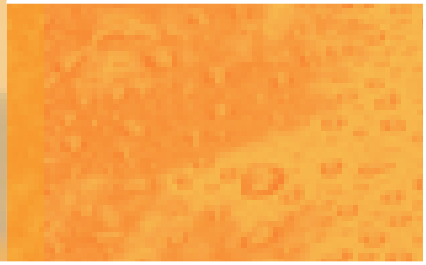
3M Food Safety

3M™ Petrifilm™ Plates



Sample Plates

3M

3M™ Petrifilm™ Plates

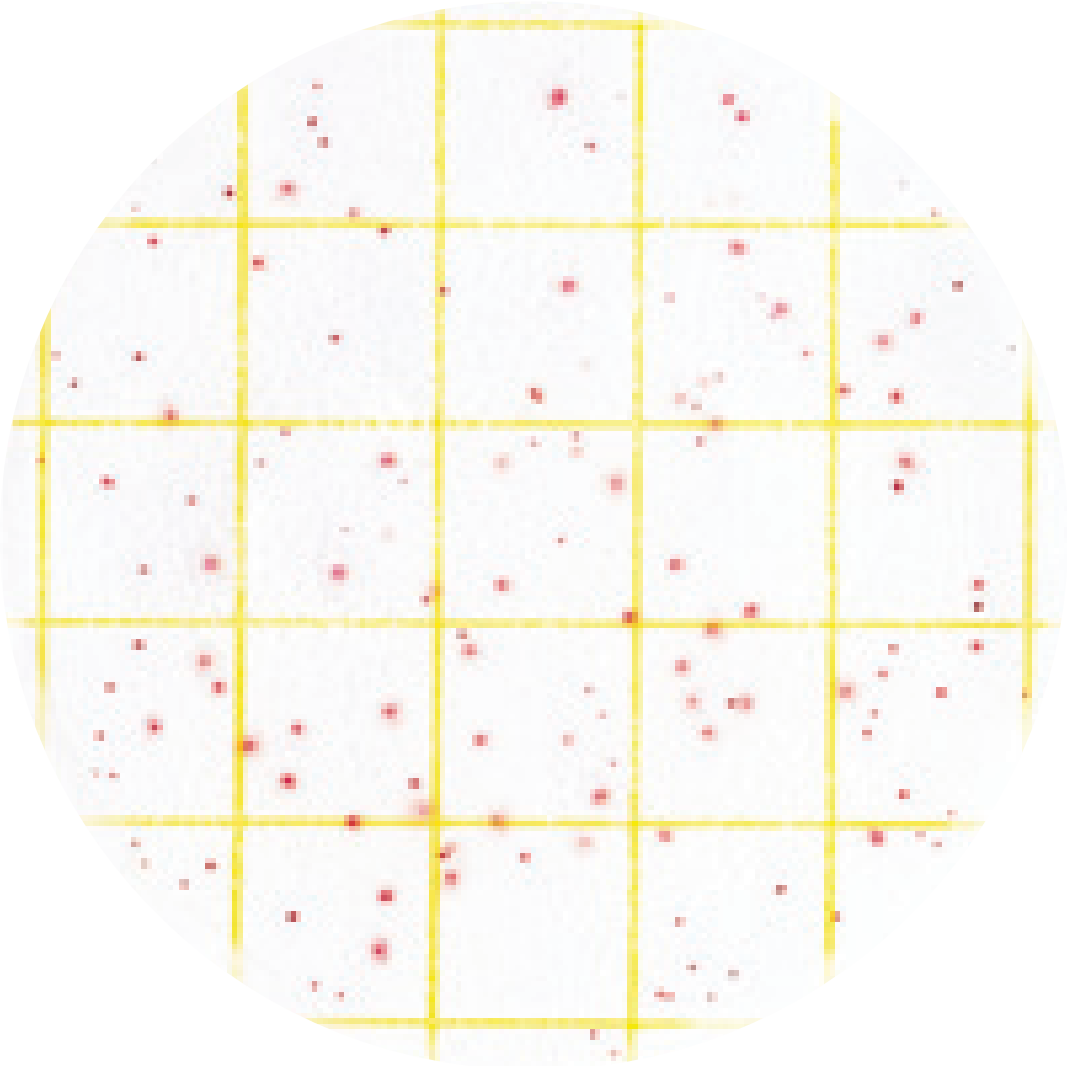
Fast, easy-to-use and reliable

- Ready-to-use plates
- Proven test methods
- Consistent, reliable results
- Improves productivity
- Compact size maximizes incubator space
- Less storage space required
- Reduced waste and waste disposal costs
- Simplified and improved stock control

Unique ready-to-use technology for microbiological testing.

Visit the 3M Food Safety website at www.3M.com/FoodSafety for more information regarding validations, recognition and product information.

3M™ Petrifilm™ Aerobic Count Plate



Count: 135

3M™ Petrifilm™ Aerobic Count Plate

Product Code	6400 (box of 100 units) 6406 (box of 1000 units)
Method: AOAC Official Method of Analysis℠	**Milk and Dairy Products** 48h ± 3h at 32°C ± 1°C **All Other Foods** 48h ± 3h at 35°C ± 1°C
Method: AFNOR	**For All Foods** 72h ± 4h at 30°C ± 1°C **All Foods Except Dairy and Raw Shell Fish** 48h ± 2h at 30°C ± 1°C
Incubation	Stacks of 20 or less
Optimum pH Range	6.6–7.2
Recommended Counting Range	<300 CFU
Counting Area	20 cm^2
Spreader Type	Standard, ridge side down

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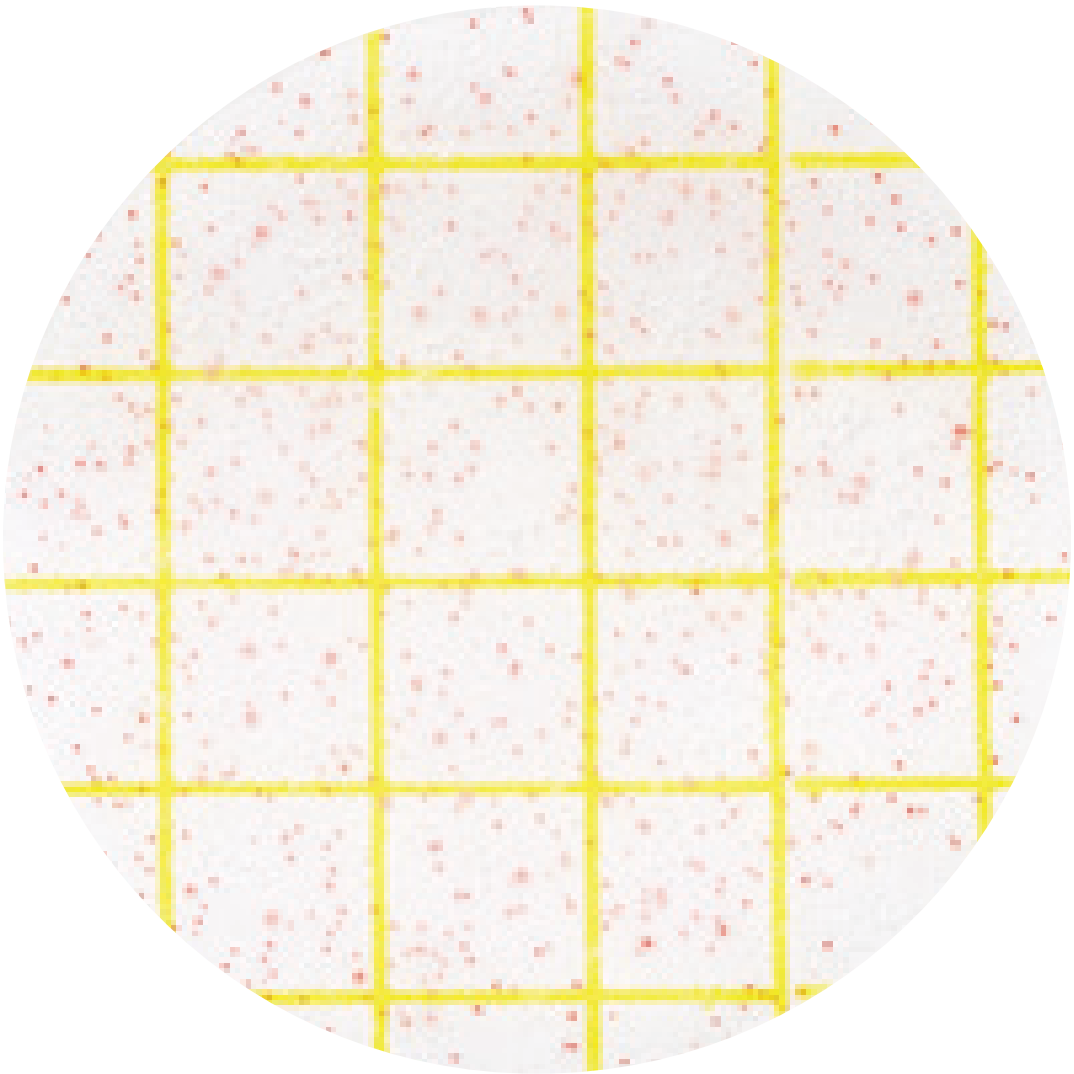
3M™ Petrifilm™ Aerobic Count Plate



Count: TNTC

Estimated Count: 560

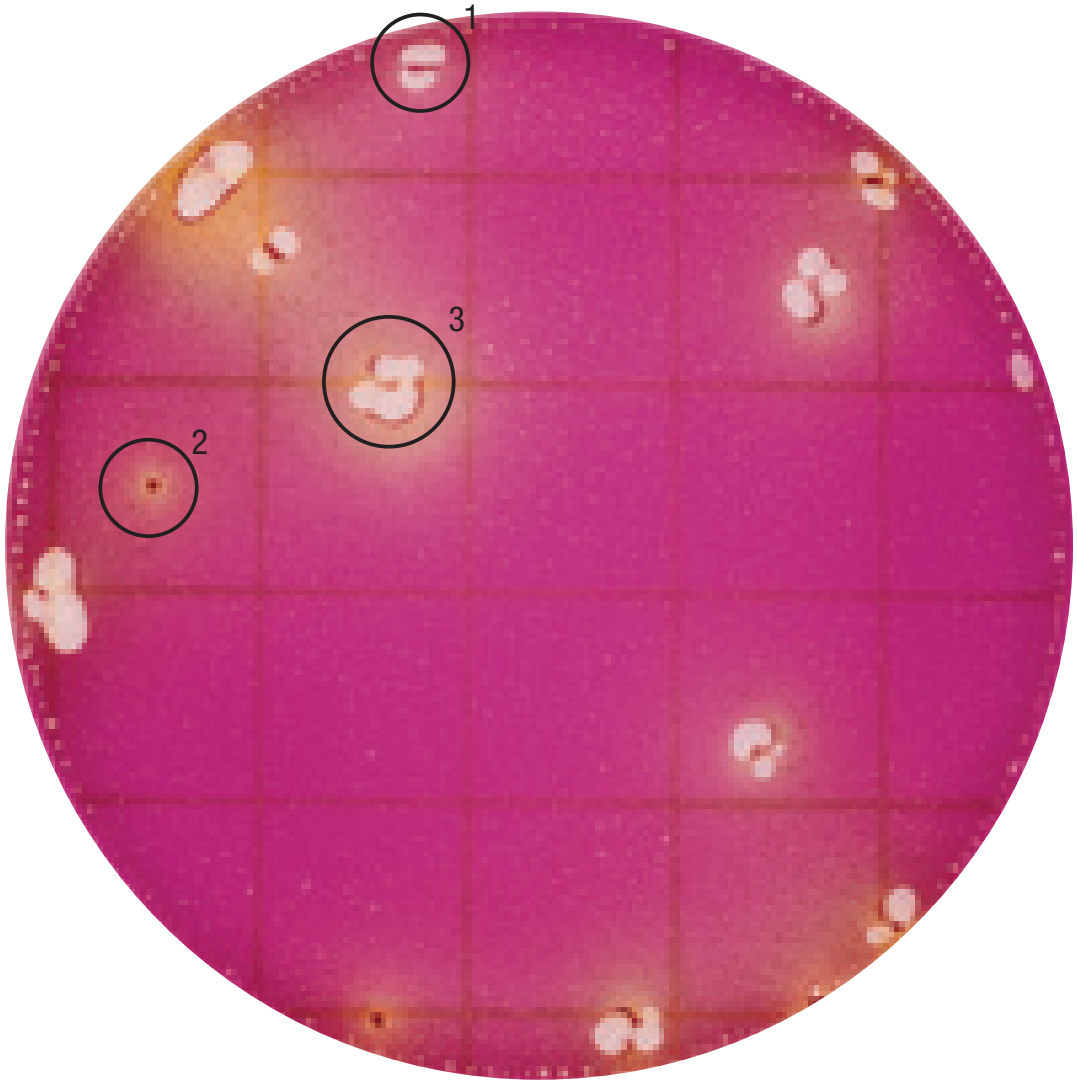
Estimate count by counting colonies in one square and multiply by 20 (counting area)

3M™ Petrifilm™ Aerobic Count Plate

Product Code	6400 (box of 100 units) 6406 (box of 1000 units)
Method: AOAC Official Method of Analysis℠	**Milk and Dairy Products** 48h ± 3h at 32°C ± 1°C **All Other Foods** 48h ± 3h at 35°C ± 1°C
Method: AFNOR	72h ± 4h at 30°C ± 1°C 48h ± 2h at 30°C ± 1°C
Incubation	Stacks of 20 or less
Optimum pH Range	6.6–7.2
Recommended Counting Range	<300 CFU
Counting Area	20 cm^2
Spreader Type	Standard, ridge side down

Visit the 3M Food Safety website at www.3M.com/FoodSafety for more information regarding validations, recognition and product information.

3M™ Petrifilm™ Enterobacteriaceae Count Plate



Enterobacteriaceae Count: 13

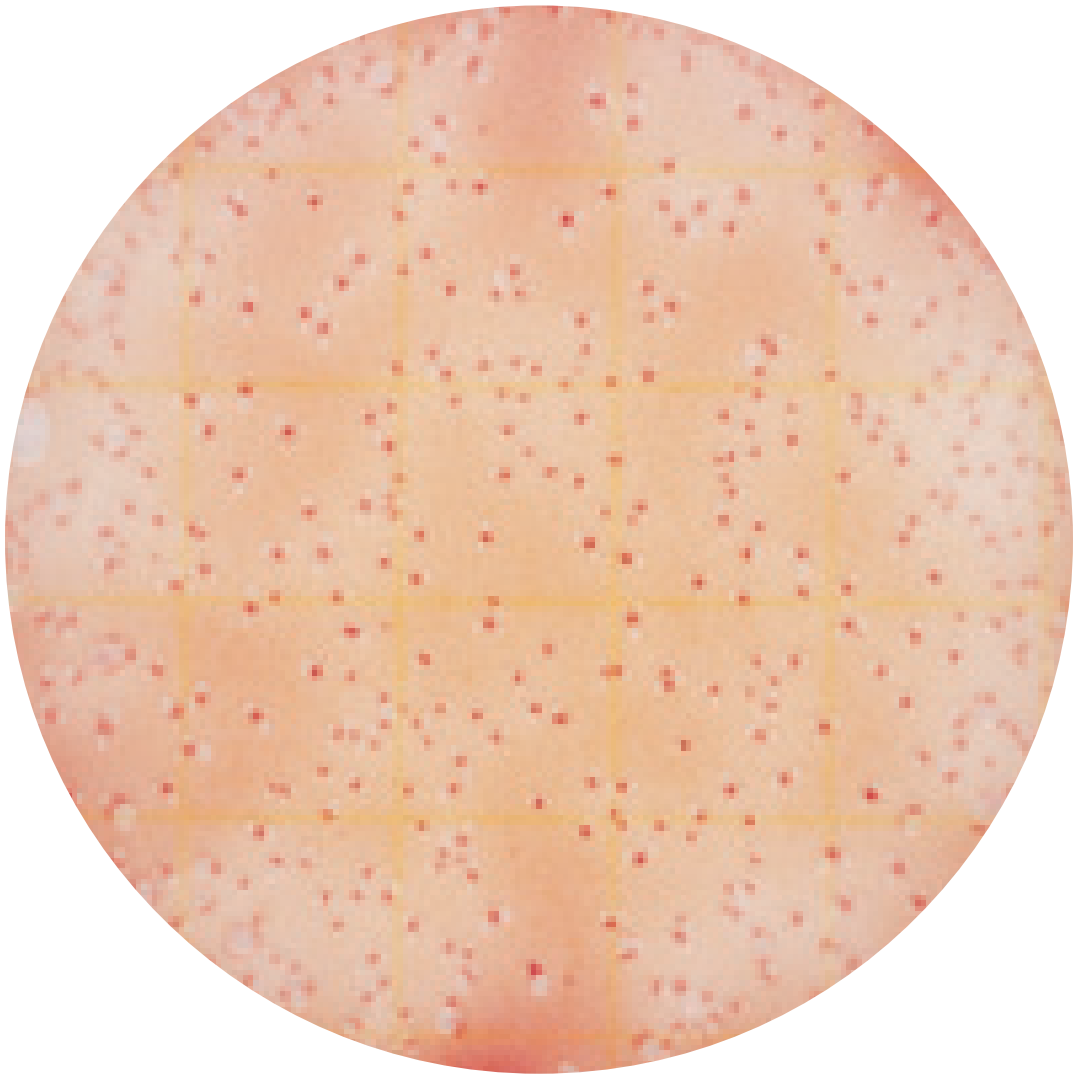
Circle 1: Colonies associated with gas bubbles and no acid zones
Circle 2: Colonies with yellow acid zones but no gas production
Circle 3: Colonies producing both gas and acid

3M™ Petrifilm™ Enterobacteriaceae Count Plate

Product Code	6420 (box of 50 units) 6421 (box of 1000 units)
Method: AOAC Official Method of Analysis℠	**Selected Foods** 24h ± 2h at 37°C ± 1°C
Method: AFNOR	24h ± 2h at 30°C ± 1°C or 35°C ± 1°C or 37°C ± 1°C
Incubation	Stacks of 20 or less
Optimum pH Range	6.5–7.5
Recommended Counting Range	<100 CFU
Counting Area	20 cm^2
Spreader Type	Standard, flat side down

Visit the 3M Food Safety website at www.3M.com/FoodSafety for more information regarding validations, recognition and product information.

3M™ Petrifilm™ Enterobacteriaceae Count Plate



***Enterobacteriaceae* Count: TNTC**

Estimated Count: 380

Estimate count by counting colonies in one square and multiply by 20 (counting area)

One of the following characteristics should be present when determining TNTC: Light color background, many small colonies or many gas bubbles

3M™ Petrifilm™ Enterobacteriaceae Count Plate

Product Code	6420 (box of 50 units) 6421 (box of 1000 units)
Method: AOAC Official Method of Analysis℠	**Selected Foods** 24h ± 2h at 37°C ± 1°C
Method: AFNOR	24h ± 2h at 30°C ± 1°C or 35°C ± 1°C or 37°C ± 1°C
Incubation	Stacks of 20 or less
Optimum pH Range	6.5–7.5
Recommended Counting Range	<100 CFU
Counting Area	20 cm^2
Spreader Type	Standard, flat side down

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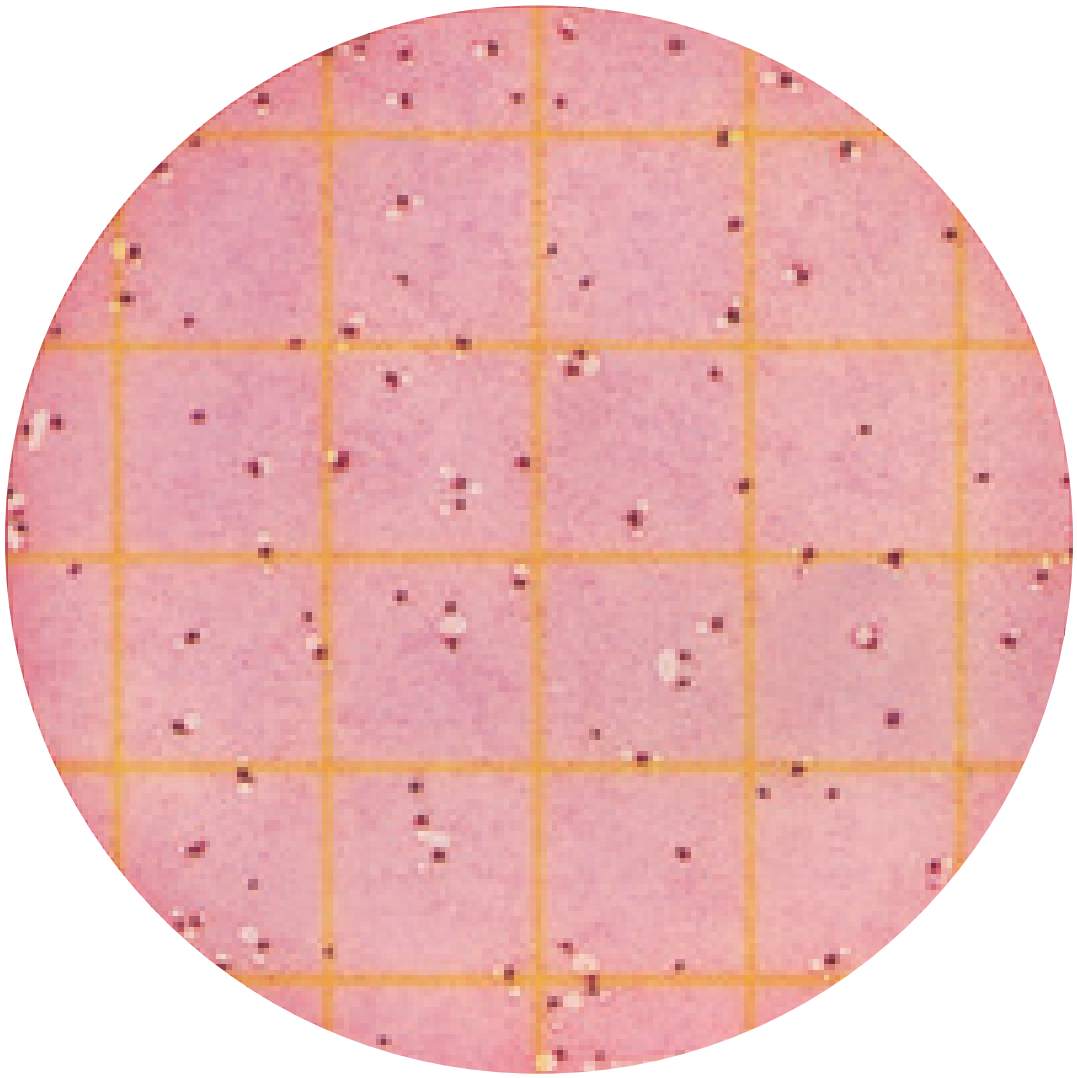
3M™ Petrifilm™ Coliform Count Plate



AOAC INTERNATIONAL validated method
Coliform Count: 69 (colonies with gas)

AFNOR validated method
Coliform Count: 97 (colonies with and without gas)

3M™ Petrifilm™ Coliform Count Plate

Product Code	6410 (box of 50 units) 6416 (box of 1000 units)
Method: AOAC Official Method of Analysis℠	**Milk and Other Dairy Products** 24h ± 2h at 32°C ± 1°C **Foods** 24h ± 2h at 35°C ± 1°C
Method: AFNOR	**All Food Types Except Shellfish** 24h ± 2h at 30°C ± 1°C **Thermotolerant (Fecal) Coliforms: All Food Types** 24h ± 2h at 44°C ± 1°C
Incubation	Stacks of 20 or less
Optimum pH Range	6.6–7.2
Recommended Counting Range	<150 CFU
Counting Area	20 cm^2
Spreader Type	Standard, flat side down

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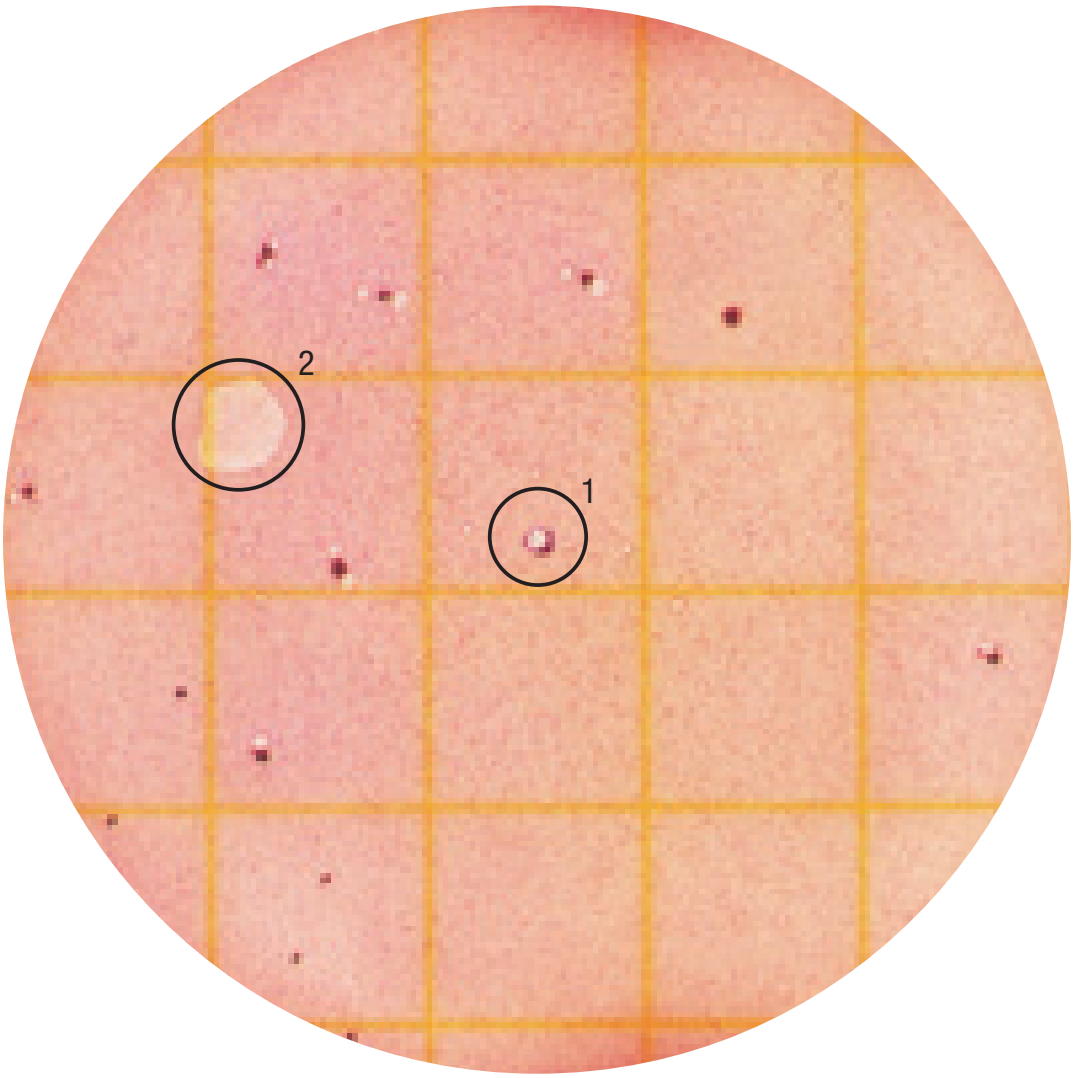
3M™ Petrifilm™ Coliform Count Plate

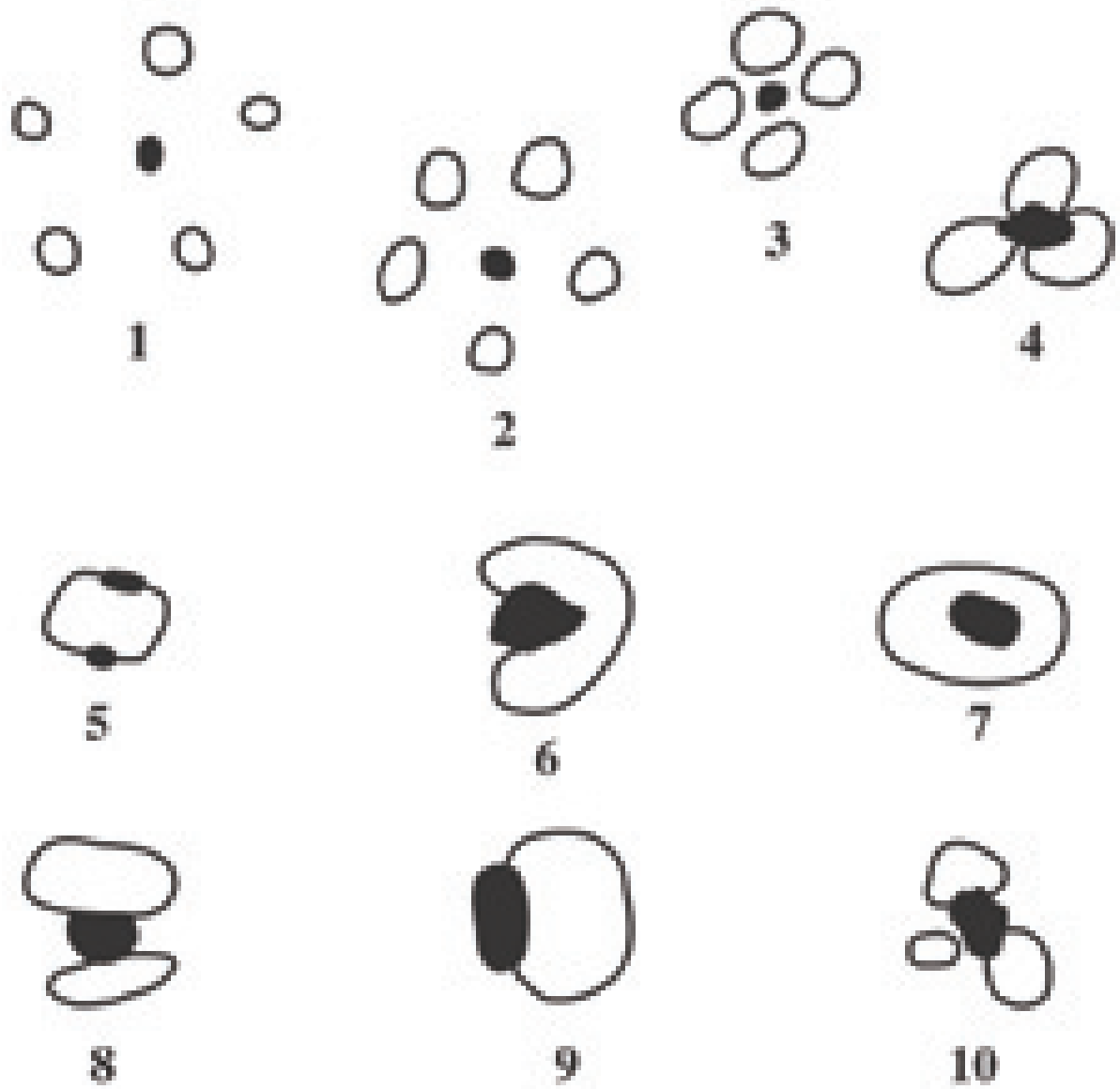


Coliform Count: 8

Circle 1: Gas may disrupt the colony so that the colony "outlines" the bubble

Circle 2: Artifact bubble may be caused from trapped air within the sample or improper inoculation

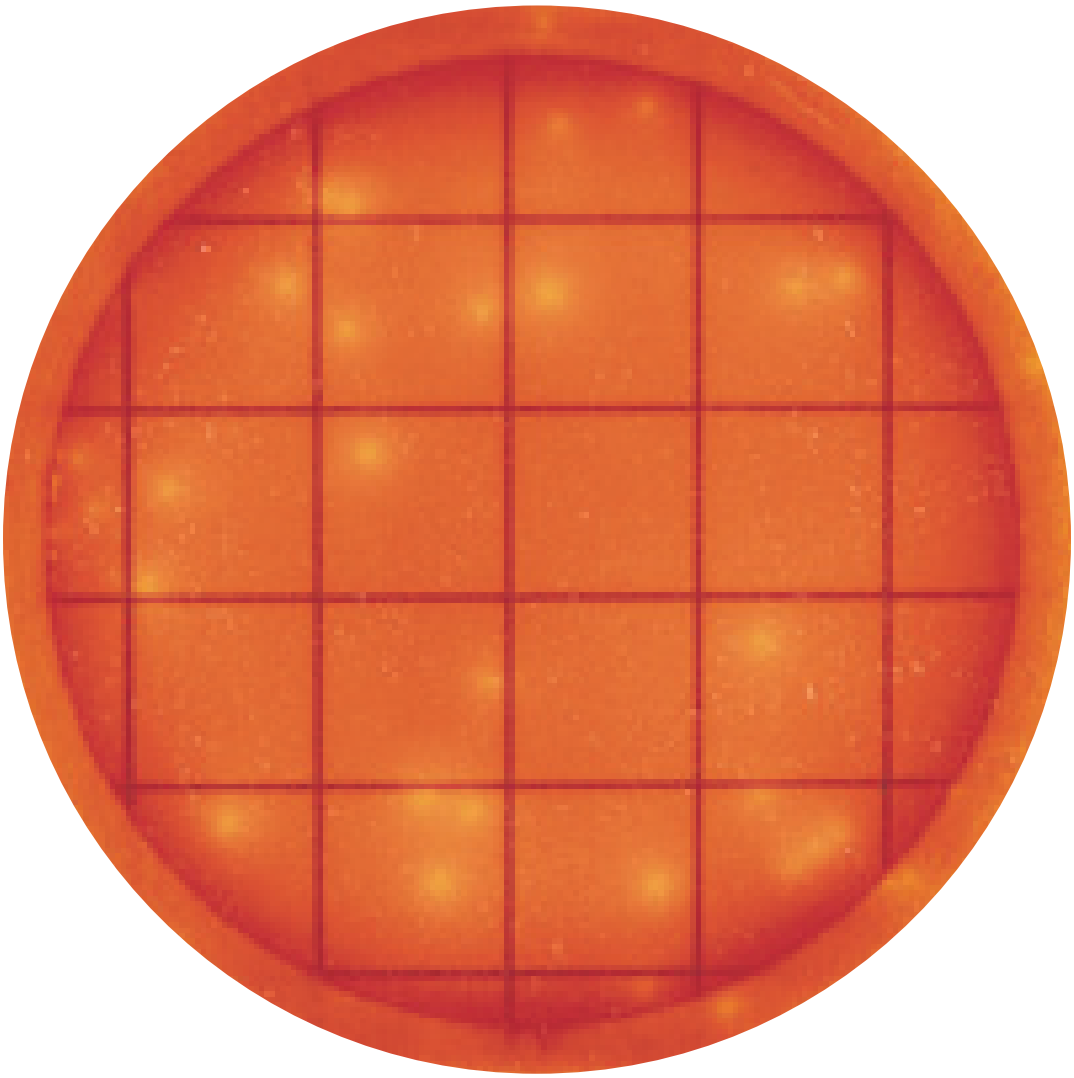
3M™ Petrifilm™ Coliform Count Plate



Examples 1–10 show various bubble patterns associated with gas producing colonies

This example applies to the following plates:
HSCC, CC, EC/CC, EB, RCC

3M™ Petrifilm™ Rapid Coliform Count Plate



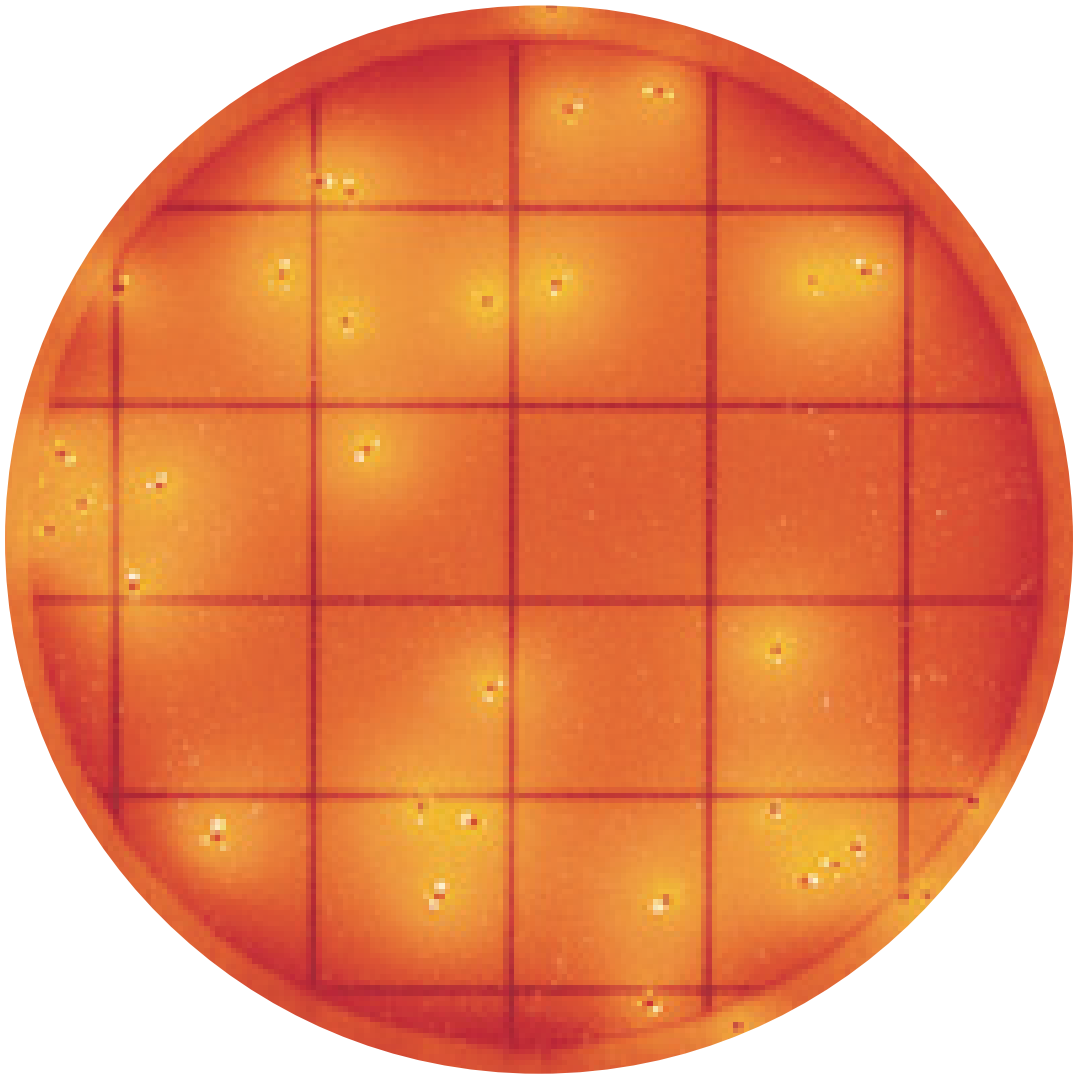
Coliform Enumeration by Acid Zones **(6–14h)**

3M™ Petrifilm™ Rapid Coliform Count Plate

Product Code	6402 (box of 50 units) 6412 (box of 500 units)
Method: AOAC Official Method of Analysis℠	**Foods** 24h ± 2h at 35°C ± 1°C
Method: AFNOR	14h result (as compared to VRBL 30°C method) 24h result (as compared to VRBL 30°C method) (Incubate at 30°C for processed pork products) 24h result (as compared to MPN method)
Incubation	Stacks of 20 or less
Optimum pH Range	6.5–7.5
Recommended Counting Range	<150 CFU
Counting Area	20 cm^2
Spreader Type	Standard, flat side down

Visit the 3M Food Safety website at www.3M.com/FoodSafety for more information regarding validations, recognition and product information.

3M™ Petrifilm™ Rapid Coliform Count Plate



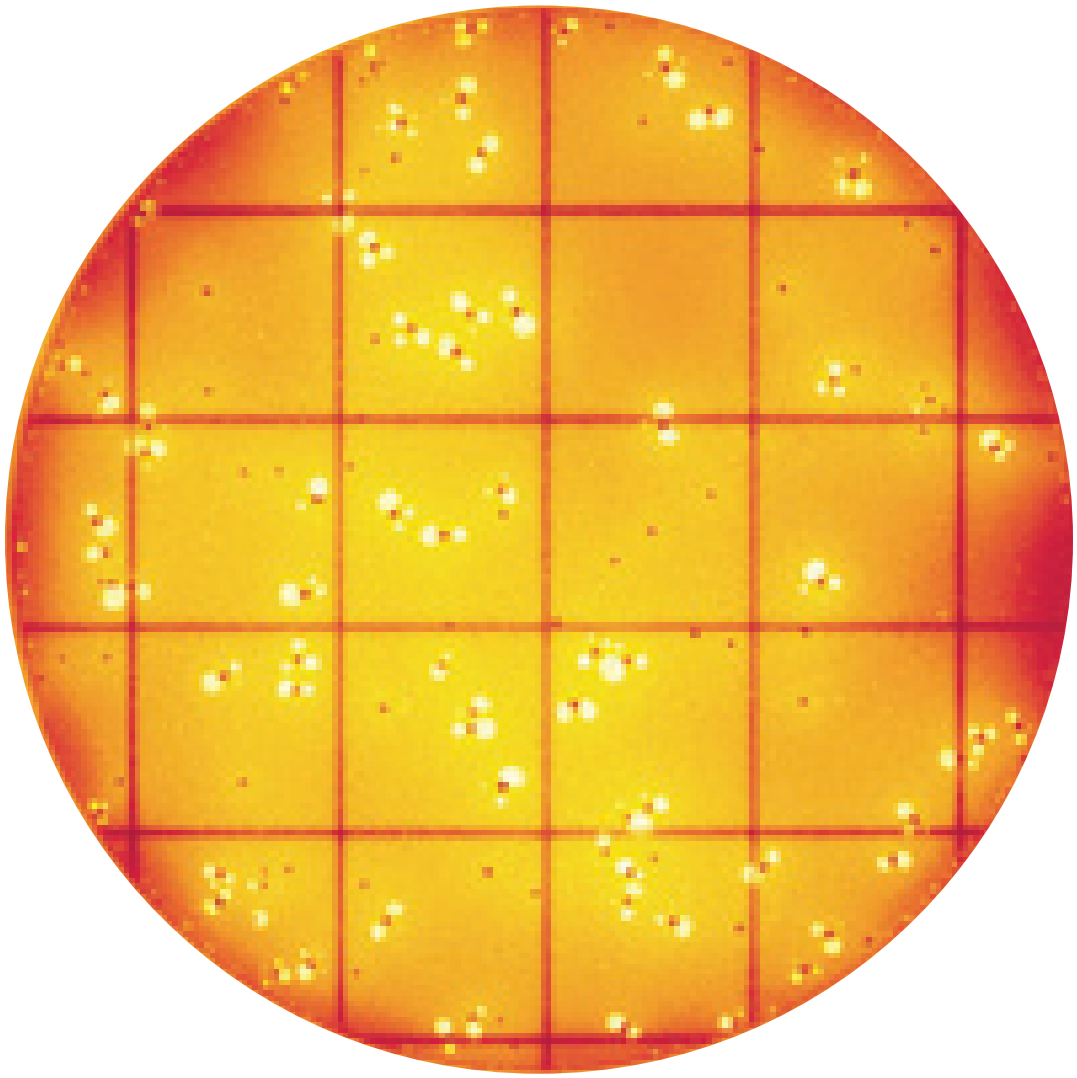
Coliform Colony Enumeration **(8–24h)**

3M™ Petrifilm™ Rapid Coliform Count Plate

Product Code	6402 (box of 50 units) 6412 (box of 500 units)
Method: AOAC Official Method of Analysis℠	**Foods** 24h ± 2h at 35°C ± 1°C
Method: AFNOR	14h result (as compared to VRBL 30°C method) 24h result (as compared to VRBL 30°C method) (Incubate at 30°C for processed pork products) 24h result (as compared to MPN method)
Incubation	Stacks of 20 or less
Optimum pH Range	6.5–7.5
Recommended Counting Range	<150 CFU
Counting Area	20 cm^2
Spreader Type	Standard, flat side down

Visit the 3M Food Safety website at www.3M.com/FoodSafety for more information regarding validations, recognition and product information.

3M™ Petrifilm™ Rapid Coliform Count Plate



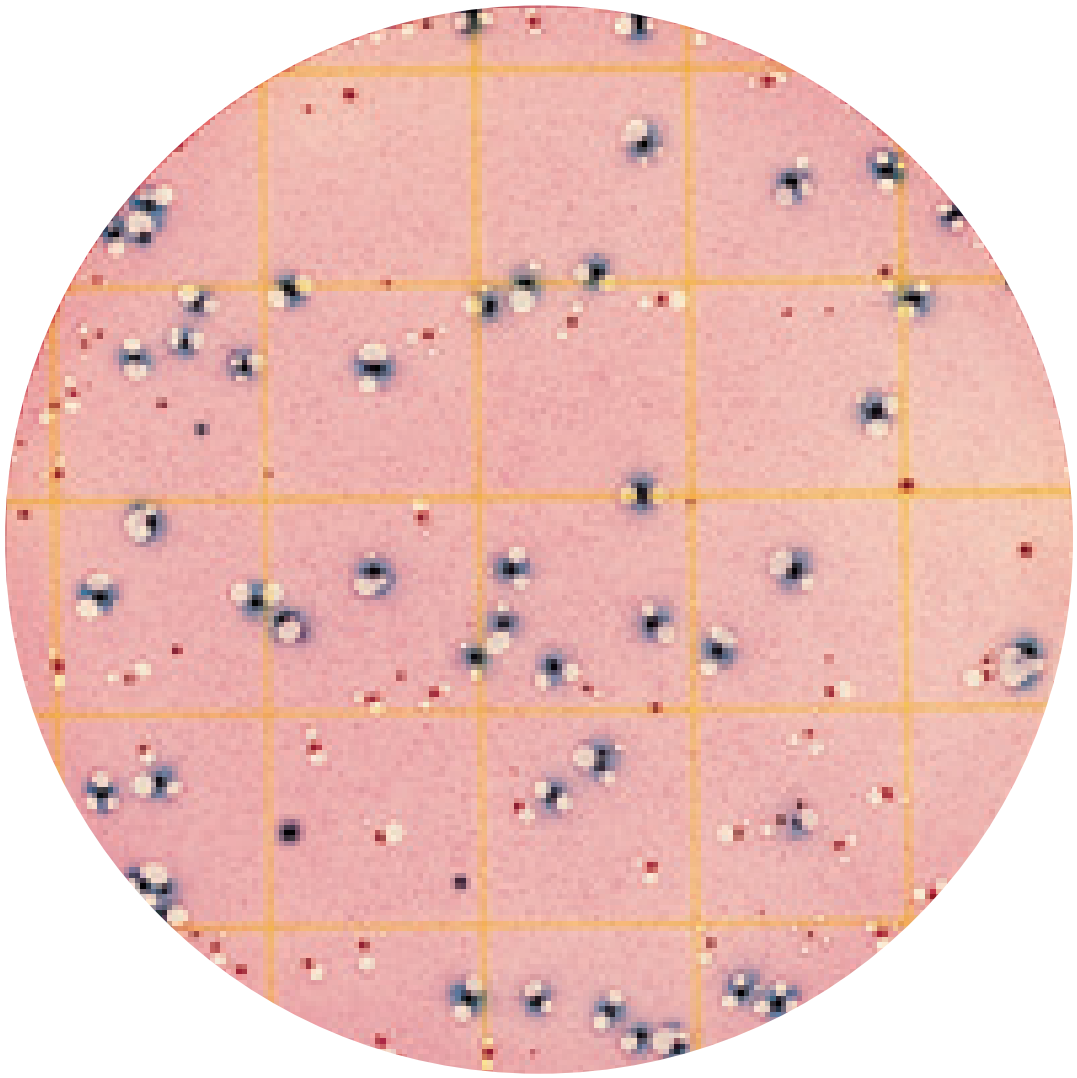
Coliform Colony Enumeration **(24h)**

3M™ Petrifilm™ Rapid Coliform Count Plate

Product Code	6402 (box of 50 units) 6412 (box of 500 units)
Method: AOAC Official Method of Analysis℠	**Foods** 24h ± 2h at 35°C ± 1°C
Method: AFNOR	14h result (as compared to VRBL 30°C method) 24h result (as compared to VRBL 30°C method) (Incubate at 30°C for processed pork products) 24h result (as compared to MPN method)
Incubation	Stacks of 20 or less
Optimum pH Range	6.5–7.5
Recommended Counting Range	<150 CFU
Counting Area	20 cm^2
Spreader Type	Standard, flat side down

Visit the 3M Food Safety website at www.3M.com/FoodSafety for more information regarding validations, recognition and product information.

3M™ Petrifilm™ E. coli/Coliform Count Plate



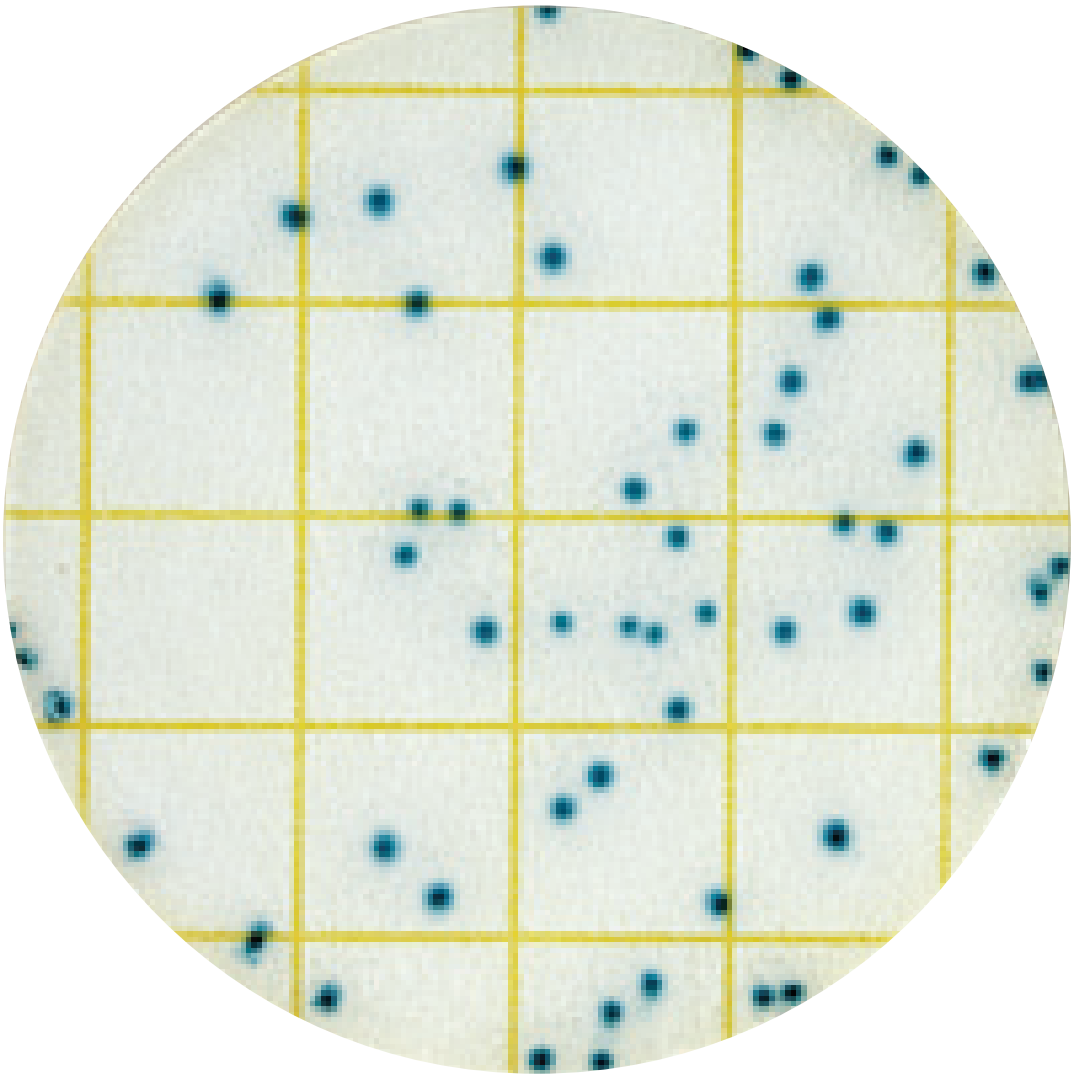
AOAC INTERNATIONAL validated method
***E. coli* Count: 49** (blue colonies with gas)
Total Coliform Count: 87 (red and blue colonies with gas)

3M™ Petrifilm™ E. coli/Coliform Count Plate

Product Code	6404 (box of 50 units) 6414 (box of 500 units)
Method: AOAC Official Method of Analysis℠	**Coliform** 24h ± 2h at 35°C ± 1°C ***E. coli*** 48h ± 2h at 35°C ± 1°C **Poultry, Meats and Seafood Coliforms and *E. coli*** 24h ± 2h at 35°C ± 1°C
Incubation	Stacks of 20 or less
Optimum pH Range	6.6–7.2
Recommended Counting Range	<150 CFU
Counting Area	20 cm^2
Spreader Type	Standard, flat side down

Visit the 3M Food Safety website at www.3M.com/FoodSafety for more information regarding validations, recognition and product information.

3M™ Petrifilm™ Select E. coli Count Plate



E. coli **Count: 56**

3M™ Petrifilm™ Select E. coli Count Plate

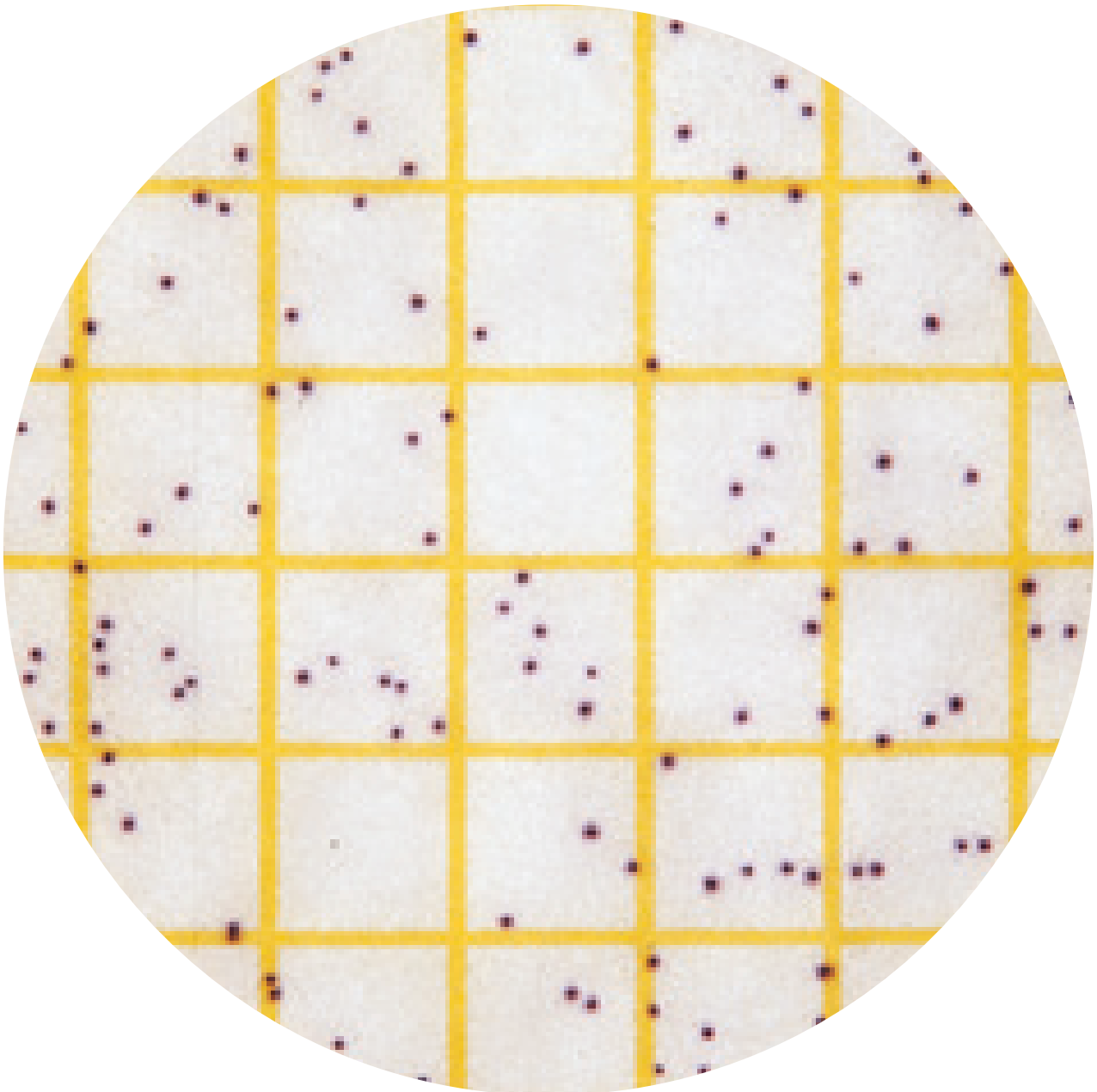
Product Code	6434 (box of 50 units) 6435 (box of 500 units)
Method: AFNOR	24h ± 2h at 42°C ± 1°C
Incubation	Stacks of 20 or less
Optimum pH Range	6.5–7.5
Recommended Counting Range	<150 CFU
Counting Area	20 cm^2
Spreader Type	Standard, flat side down

Sold in selected regions only.

Visit the 3M Food Safety website at www.3M.com/FoodSafety for more information regarding validations, recognition and product information.

3M™ Petrifilm™ Staph Express Count Plate

Red-violet colonies are *S. aureus*



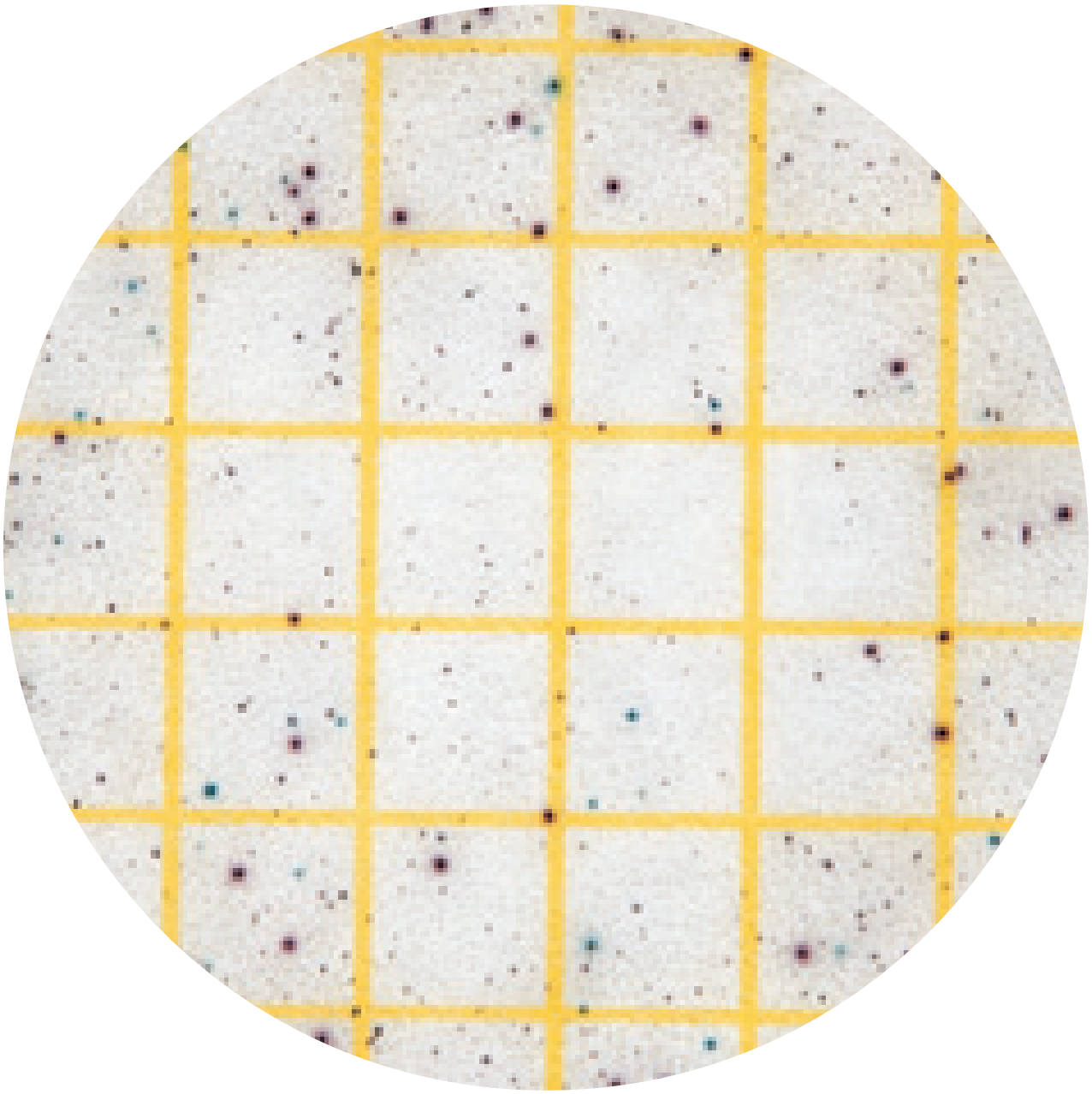
S. aureus Count: 116

3M™ Petrifilm™ Staph Express Count Plate

Product Code	**Plates** 6490 (box of 50 units) 6491 (box of 500 units) **Disks** 6492 (box of 20 units) 6493 (box of 100 units)
Method: AOAC Official Method of Analysis℠	**Foods/Plate** 24h ± 2h at 35°C ± 1°C or 37 ± 1°C **Disk** 1–3h at 35°C ± 1°C or 37°C ± 1°C
Method: AFNOR	**Foods/Plate** 24h ± 2h at 37°C ± 1°C **Disk** 3h at 37°C ± 1°C
Incubation	Stacks of 20 or less
Optimum pH Range	6.0–8.0
Recommended Counting Range	<150 CFU
Counting Area	30 cm^2
Spreader Type	Staph Express Spreader (6425)

Visit the 3M Food Safety website at www.3M.com/FoodSafety for more information regarding validations, recognition and product information.

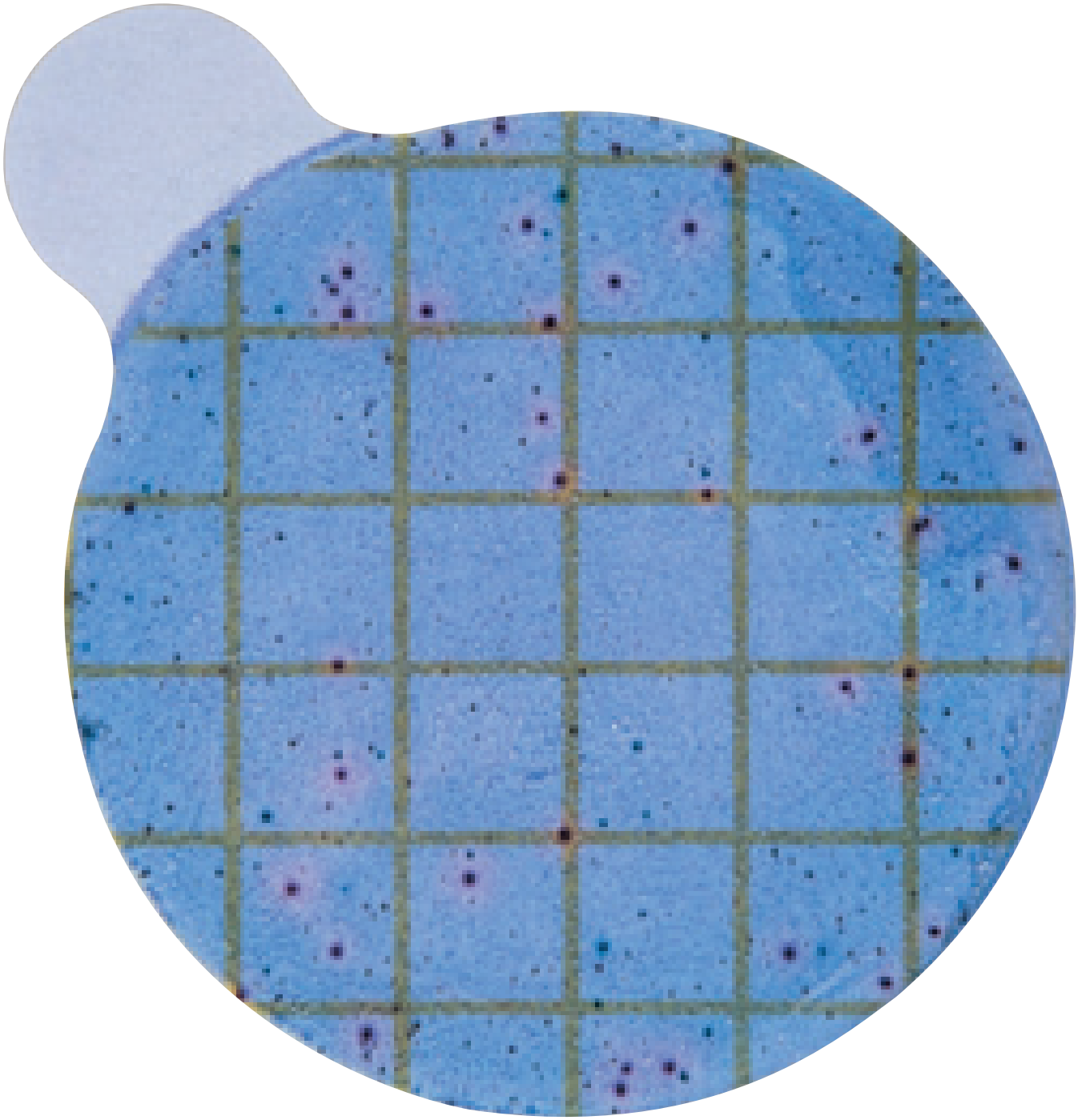
3M™ Petrifilm™ Staph Express Count Plate



Red-violet colonies are *S. aureus*
Blue-green colonies are not *S. aureus*
Black colonies may or may not be *S. aureus*

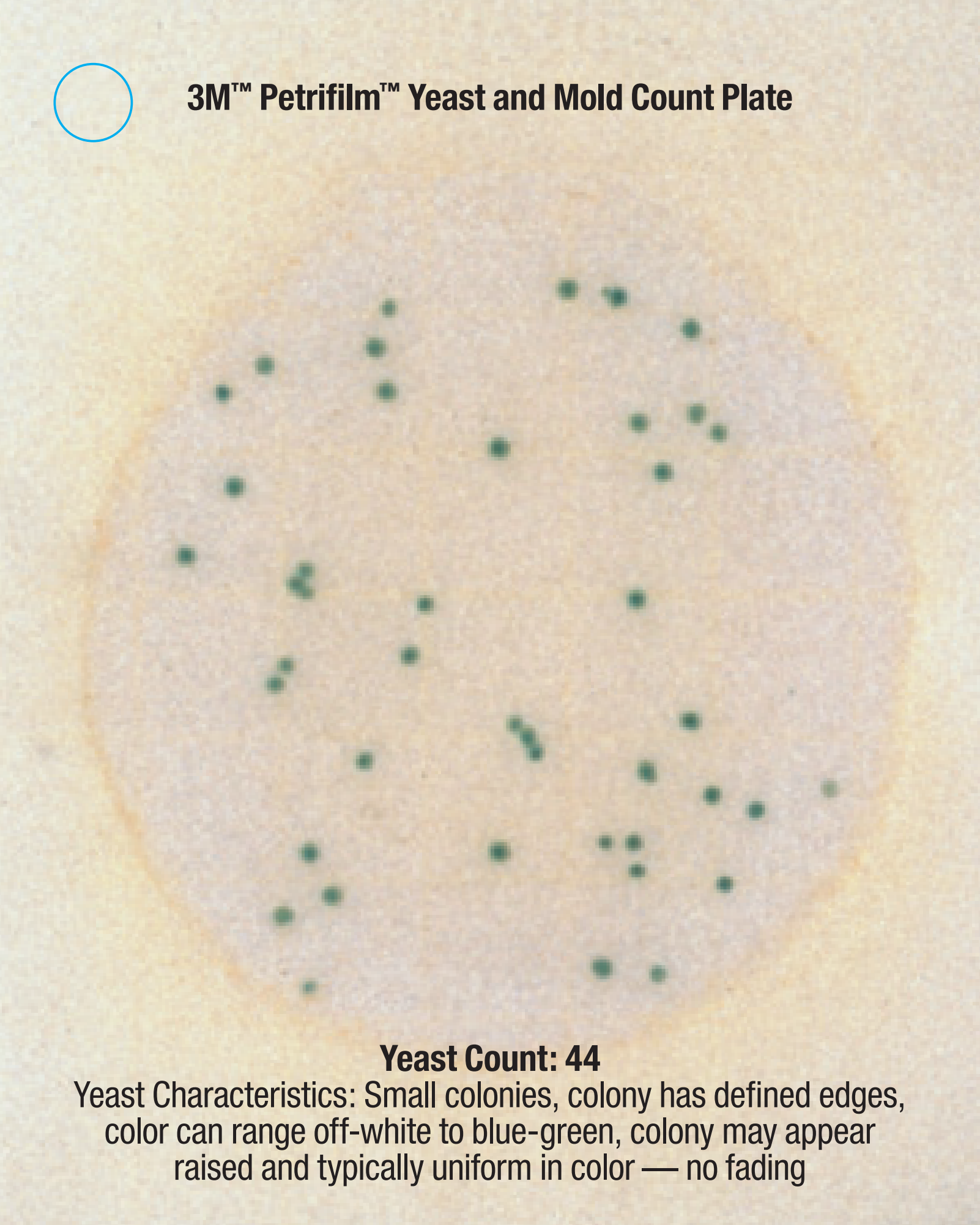
In this case, a disc must be used before counting *S. aureus*

3M™ Petrifilm™ Staph Express Count Plate



Pink zones form when DNase reaction from *S. aureus*

3M™ Petrifilm™ Yeast and Mold Count Plate



Yeast Count: 44

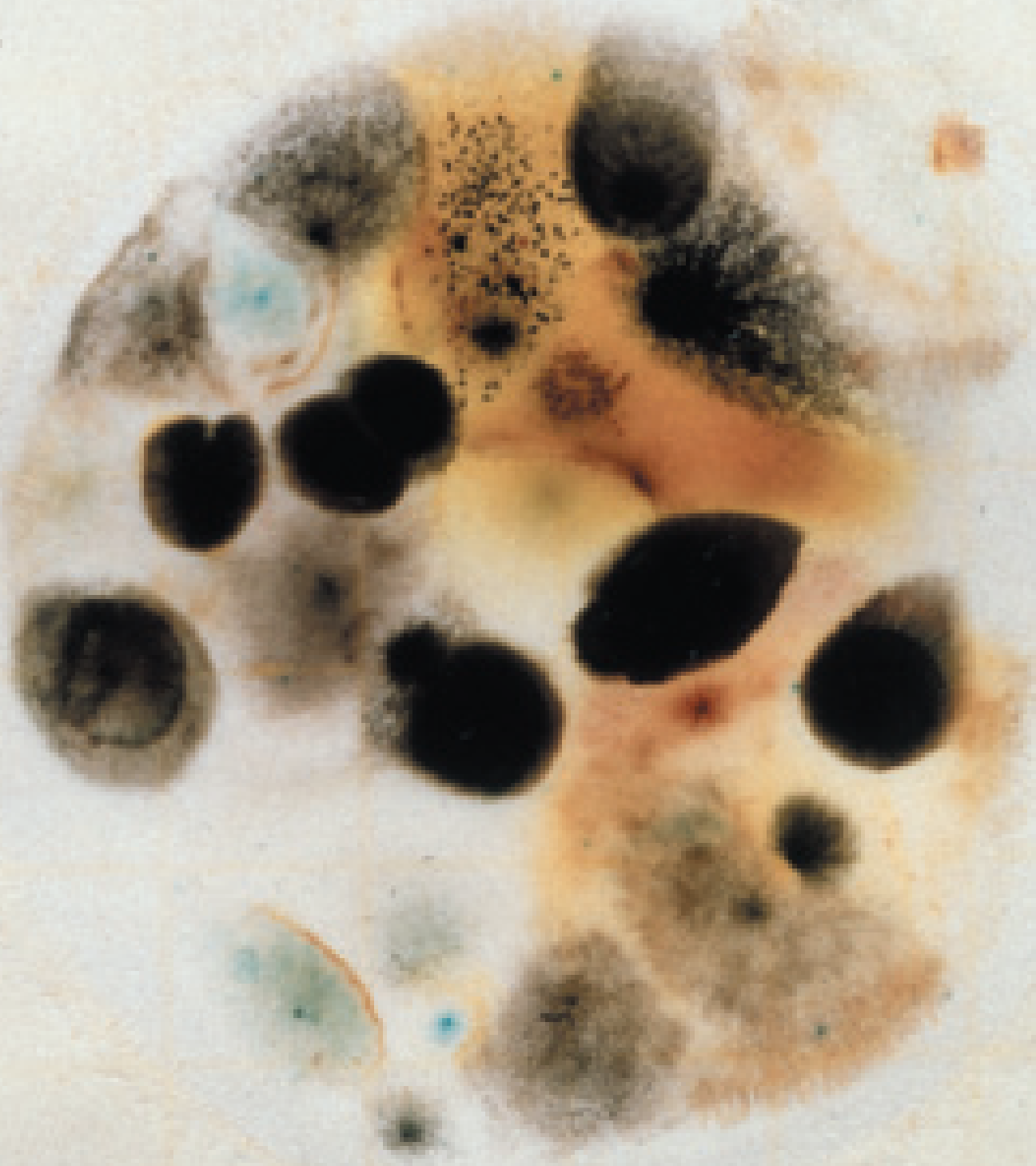
Yeast Characteristics: Small colonies, colony has defined edges, color can range off-white to blue-green, colony may appear raised and typically uniform in color — no fading

3M™ Petrifilm™ Yeast and Mold Count Plate

Product Code	6407 (box of 100 units) 6417 (box of 1000 units)
Method: AOAC Official Method of Analysis℠	**Foods** 5 days at 21–25°C
Incubation	Stacks of 20 or less
Optimum pH Range	N/A
Recommended Counting Range	<150 CFU
Counting Area	30 cm^2
Spreader Type	Yeast and Mold Spreader

Visit the 3M Food Safety website at www.3M.com/FoodSafety for more information regarding validations, recognition and product information.

3M™ Petrifilm™ Yeast and Mold Count Plate

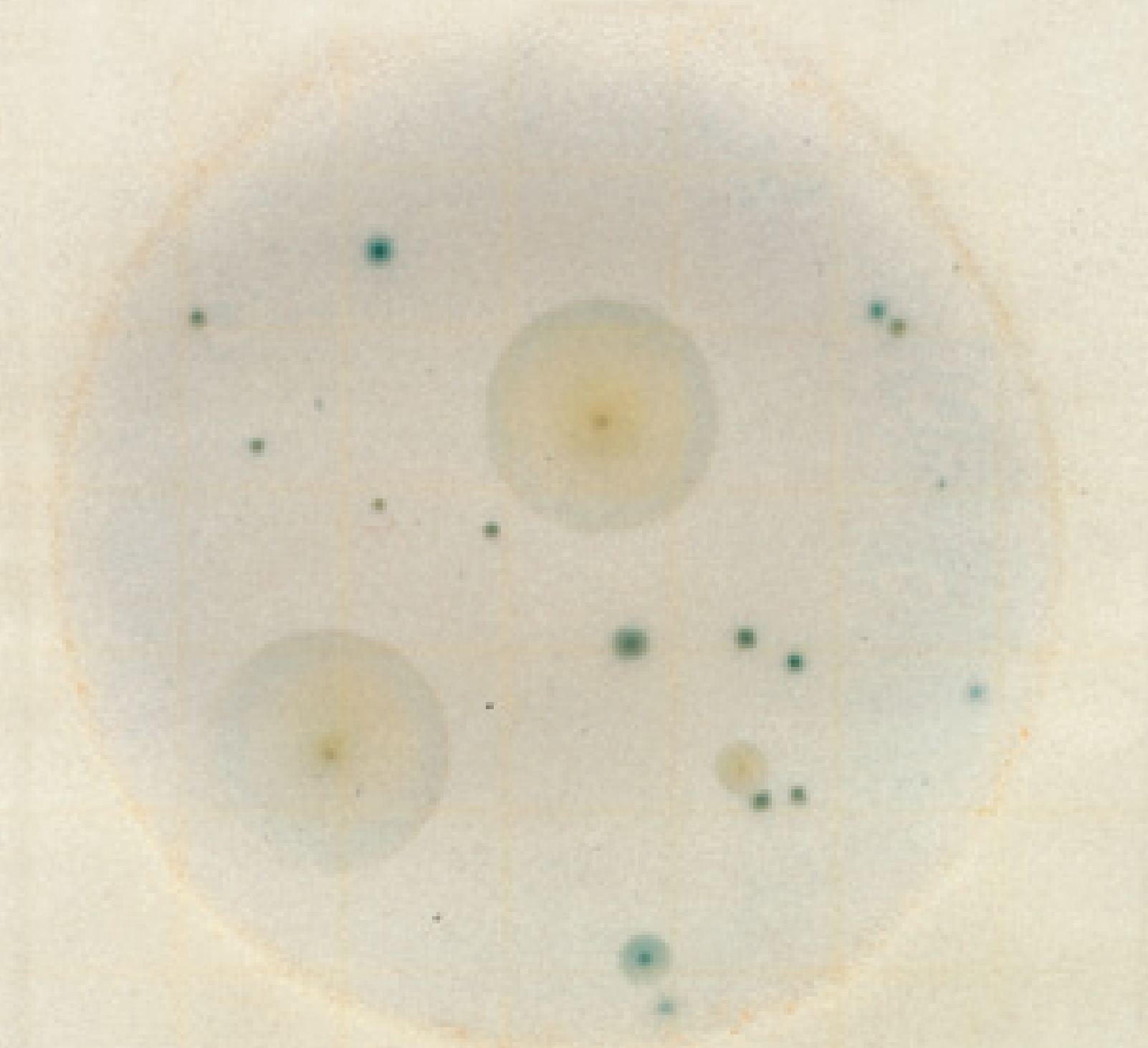


Mold Count: 27

Mold Characteristics: Diffused edges, variable color, colonies appear flat and usually a foci in the middle of colonies

3M™ Petrifilm™ Yeast and Mold Count Plate

Contains both yeast colonies and mold colonies

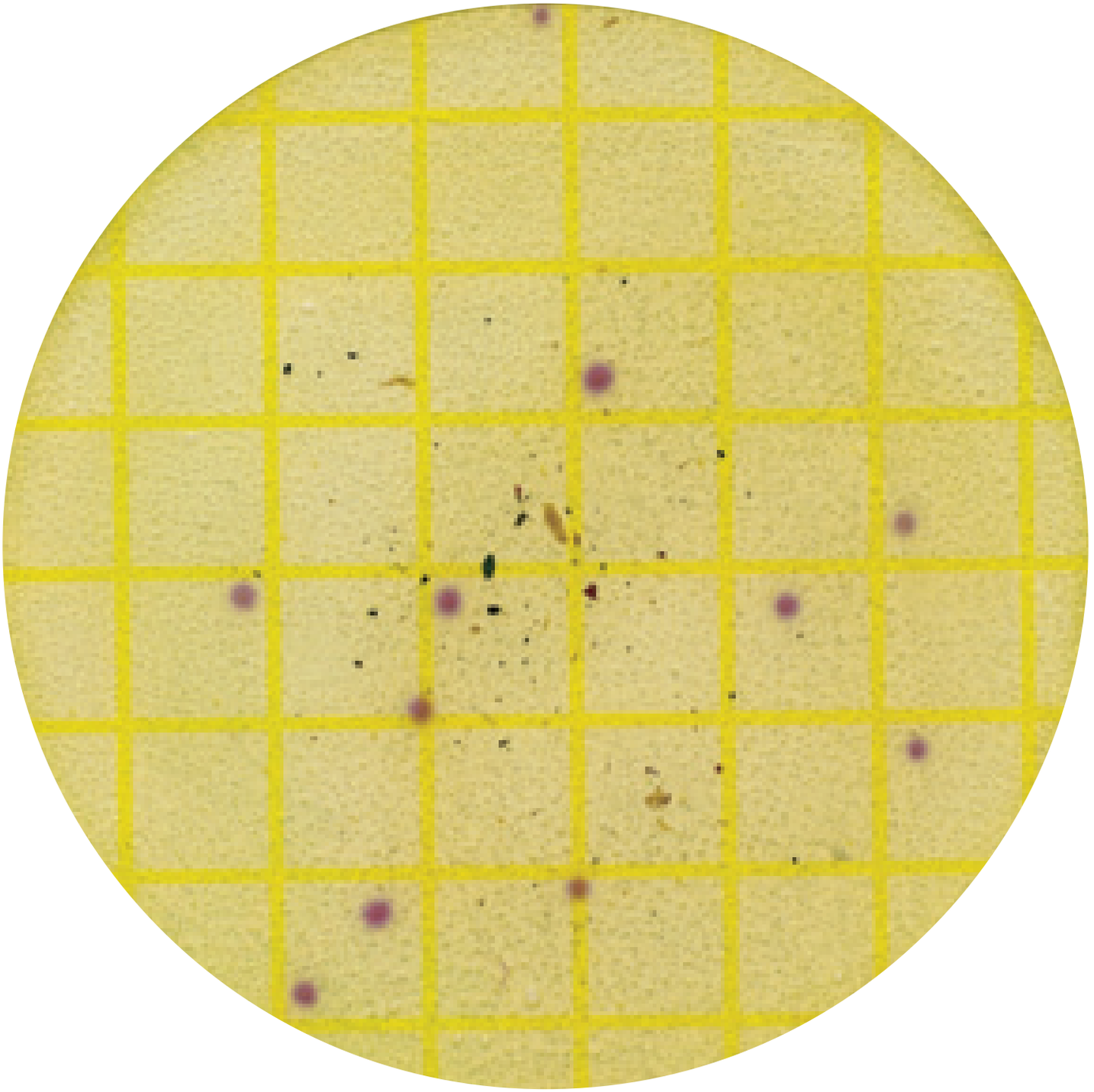


Total Count: 20

Yeast Count: 16

Mold Count: 4

3M™ Petrifilm™ Environmental Listeria Count Plate



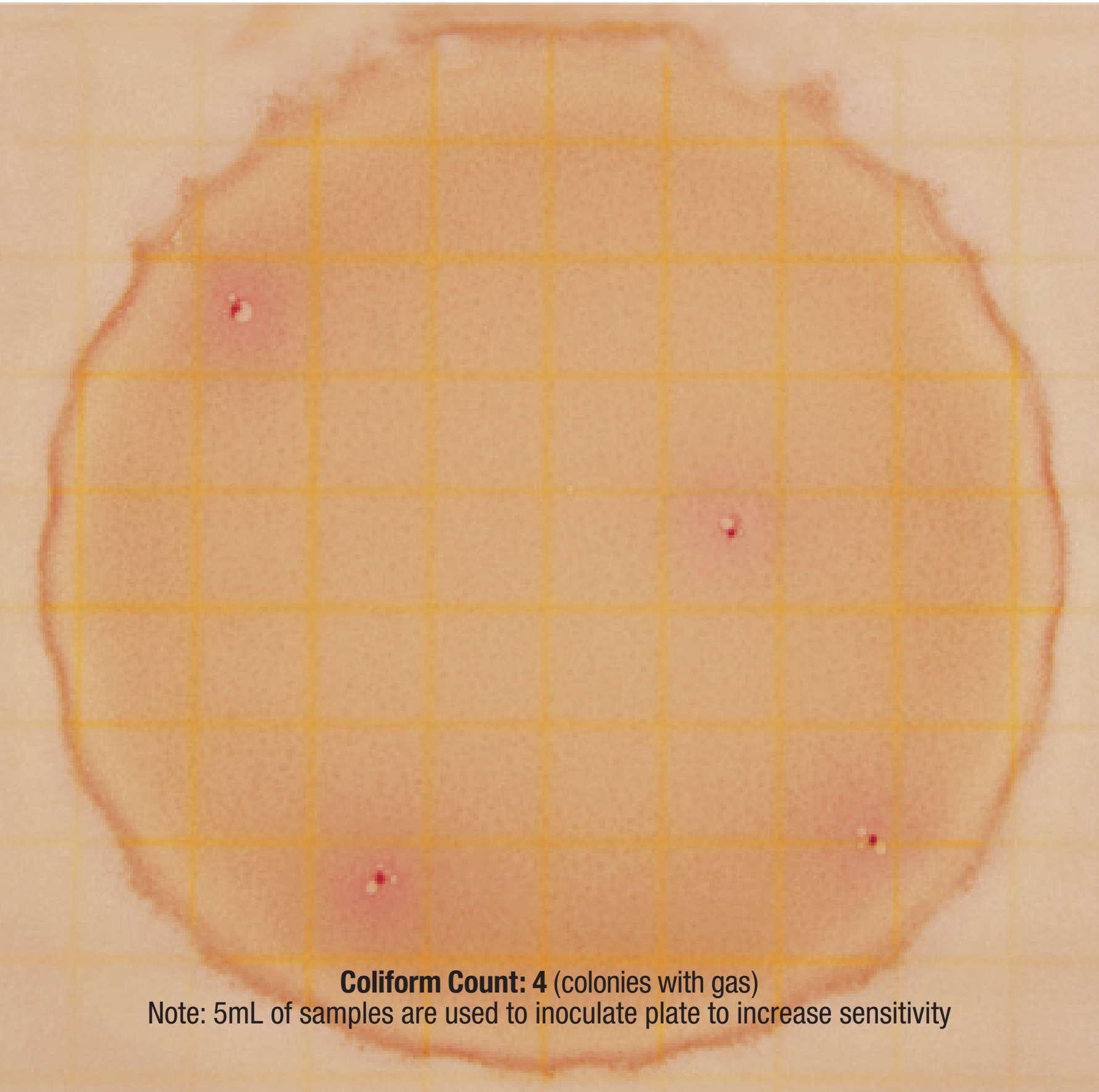
Listeria **Count: 11**

3M™ Petrifilm™ Environmental Listeria Count Plate

Product Code	6447 (box of 50 units) 6448 (box of 200 units)
Method: AOAC Performance Tested Method	To sample add 2mLs BPW for 1mL sample or 5mLs BPW for 10mL sample Leave at room temperature for 1 to 1.5 hours Plate and incubate: 28h ± 2h at 35°C ± 1°C or 28h ± 2h at 37°C ± 1°C (do not exceed 30 hours incubation)
Incubation	Stacks of 10 or less
Optimum pH Range	Not Applicable
Recommended Counting Range	Not Applicable
Counting Area	42 cm^2
Spreader Type	PEL Spreader (6498)

Visit the 3M Food Safety website at www.3M.com/FoodSafety for more information regarding validations, recognition and product information.

3M™ Petrifilm™ High-Sensitivity Coliform Count Plate



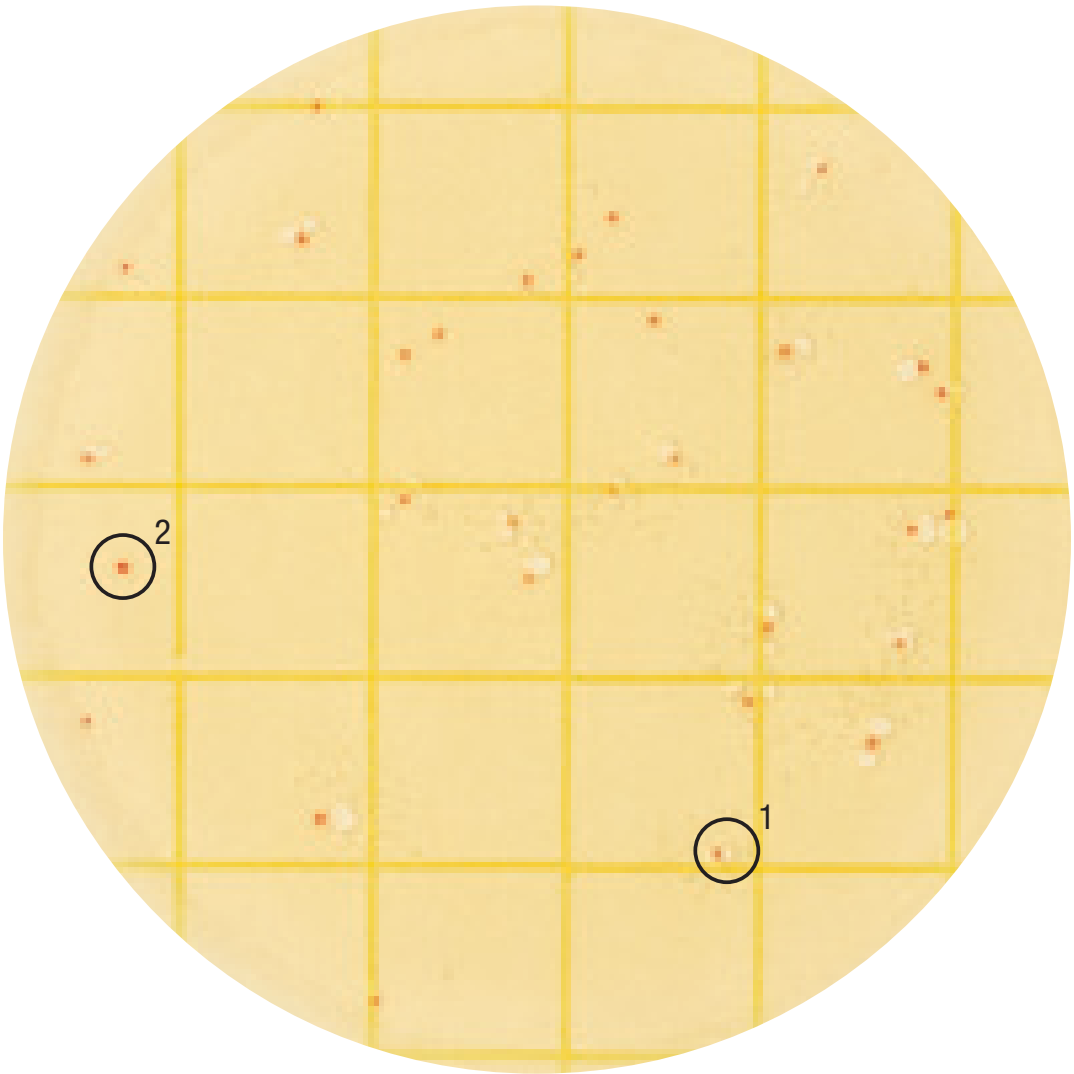
Coliform Count: 4 (colonies with gas)
Note: 5mL of samples are used to inoculate plate to increase sensitivity

3M™ Petrifilm™ High Sensitivity Coliform Count Plate

Product Code	6405 (box of 50 units) 6415 (box of 500 units)
Method: AOAC Official Method of Analysis℠	**AOAC in Dairy Products** 24h ± 2h at 32°C ± 1°C **Other Foods** 24h ± 2h at 35°C ± 1°C
Method: AFNOR	**Coliforms** 24h ± 2h at 30°C ± 1°C or 35°C ± 1°C or 37°C ± 1°C **Thermotolerant Coliforms** 24h ± 2h at 44°C ± 1°C (Incubator humidification is required at this elevated temperature)
Incubation	Stacks of 10 or less
Optimum pH Range	6.5–7.5
Recommended Counting Range	<150 CFU
Counting Area	60 cm^2
Spreader Type	HSCC Spreader (6481)

Visit the 3M Food Safety website at www.3M.com/FoodSafety for more information regarding validations, recognition and product information.

Anaerobic Lactic Acid Bacteria Test with 3M™ Petrifilm™ Aerobic Count Plate



Lactic Acid Bacteria Count: 30

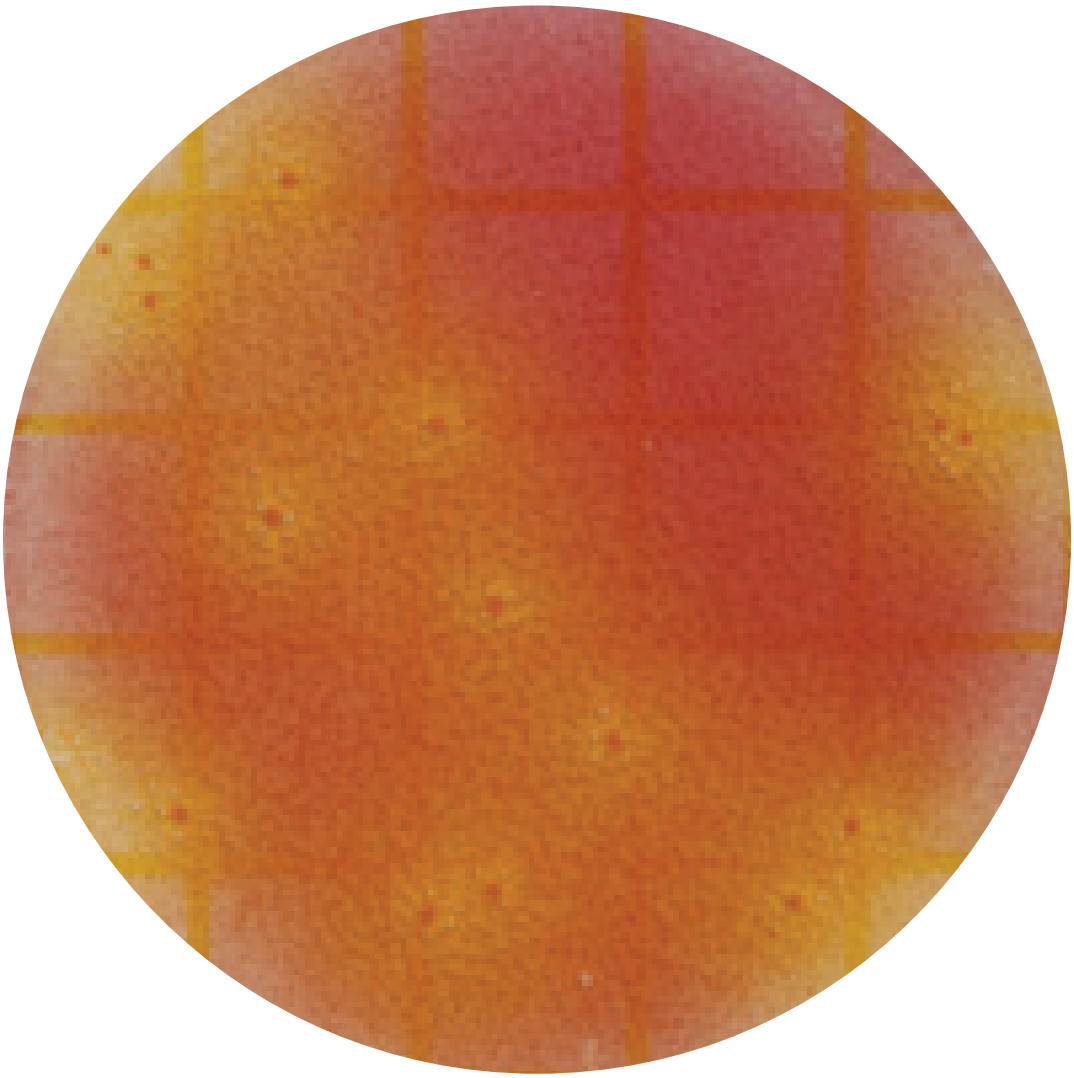
Circle 1: Heterofermentative (gas-producing organism)
Circle 2: Homofermentative (non gas-producing organism)

Anaerobic Lactic Acid Bacteria Test with 3M™ Petrifilm™ Aerobic Count Plate

Product Code	6400 (box of 100 units) 6406 (box of 1000 units)
Method	Incubate plates anaerobically at 48h ± 3h at 30–35°C
Broth Requirements for Method	Prepare MRS broth to a concentration of 2 times (2X) the suggested manufacturer's quantity and sterilize Combine 0.5mL of MRS broth and 0.5mL of sample dilution (1:10) and plate (result is a 1:20 dilution)
Incubation	Anaerobically stacks of 20 or less
Optimum pH Range	Not Applicable
Recommended Counting Range	<250 CFU
Counting Area	20 cm^2
Spreader Type	Standard, ridge side down

Visit the 3M Food Safety website at www.3M.com/FoodSafety for more information regarding validations, recognition and product information.

Aerobic Lactic Acid Bacteria Test with 3M™ Petrifilm™ Aerobic Count Plate



Lactic Acid Bacteria Count: 15

Colony color can vary from faint to dark pink depending on organism and sample

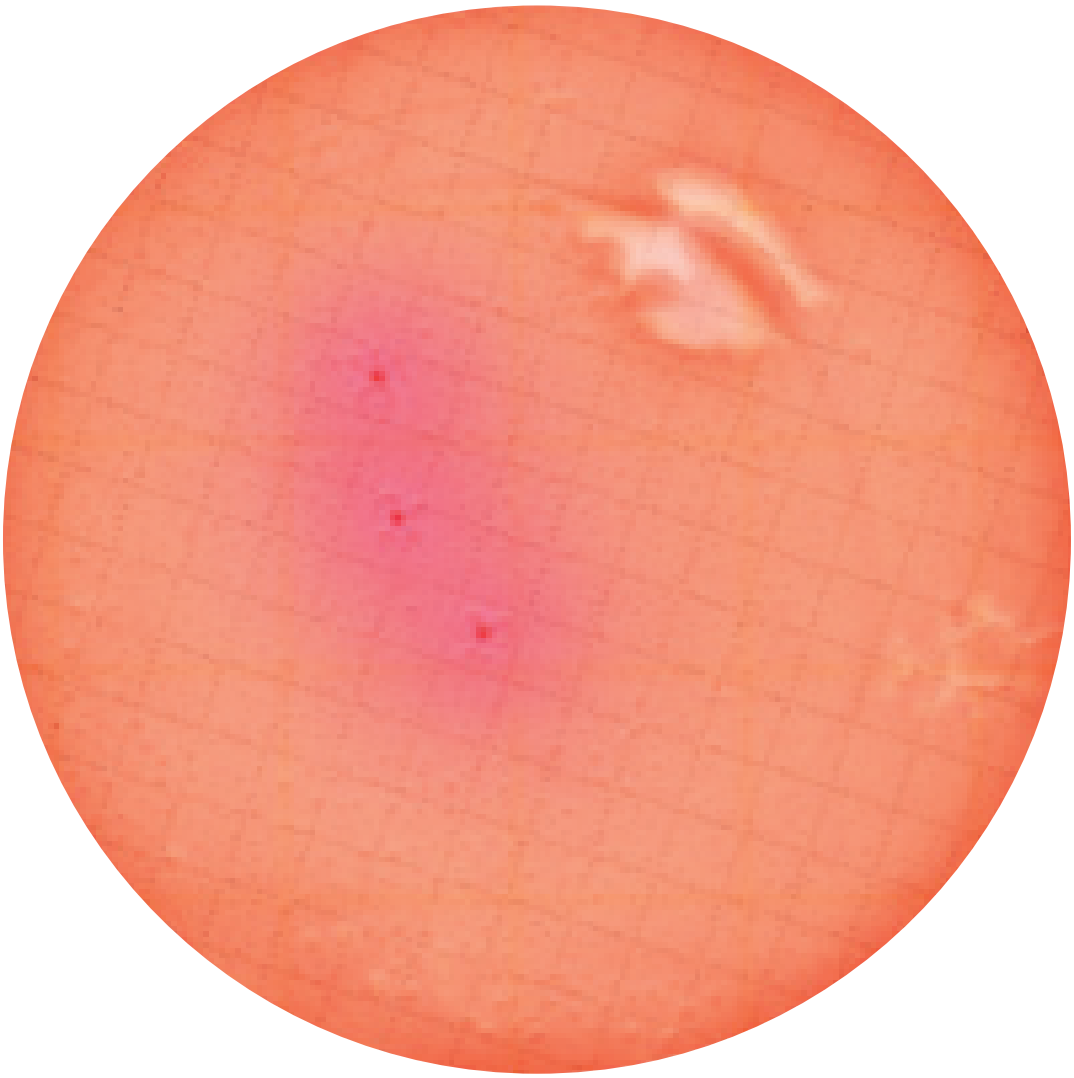
Bacteria shown: *Lactobacillus*

Aerobic Lactic Acid Bacteria Test with 3M™ Petrifilm™ Aerobic Count Plate

Product Code	6400 (box of 100 units) 6406 (box of 1000 units)
Method	Customer Validate
Broth Requirements for Method	Prepare broth by combining MRS powdered media at **twice** label instructions with 42mg Chlorophenol Red per 100mL broth OR purchase premade broth Cat# LM406
Incubation	Aerobically stacks of 20 or less
Optimum pH Range	Not Applicable
Recommended Counting Range	Validated by customer
Counting Area	20 cm^2
Spreader Type	Standard, ridge side down

Visit the 3M Food Safety website at www.3M.com/FoodSafety for more information regarding validations, recognition and product information.

3M™ Petrifilm™ Aqua Coliform Count Plate — Using Filter



Coliform Count: 3

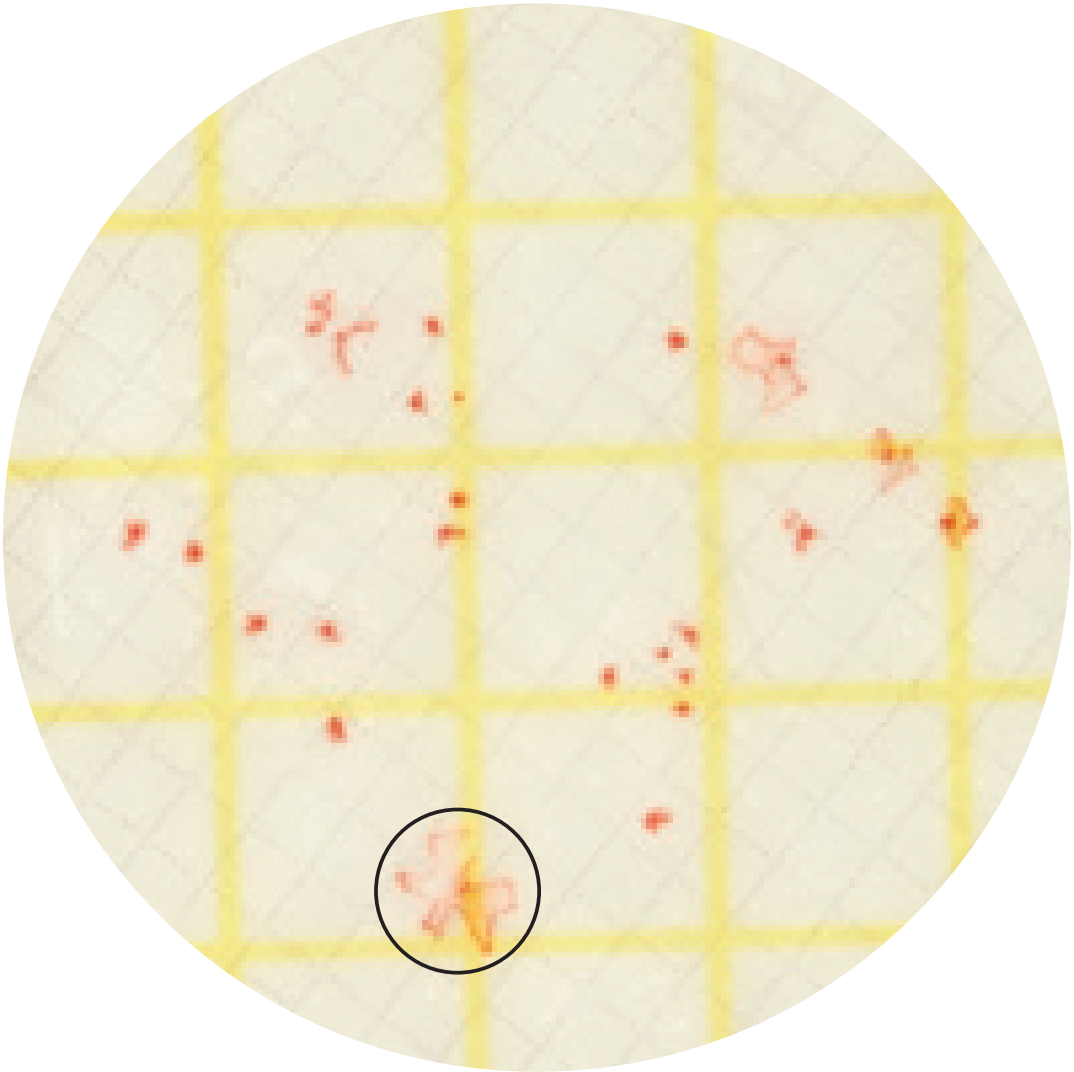
Observation: Coliforms produce acid (faint pink halo associated with colonies) and are associated with gas bubbles

3M™ Petrifilm™ Aqua Coliform Count Plate — Using Filter

Product Code	6457 (box of 50 units) 6458 (box of 1000 units) Membrane filter required; Hydrate plate before inserting filter
AOAC Performance Tested Method	24h ± 2h at 35°± 0.5°C
Method: AFNOR **Coming Soon — Estimated 2012**	24h ± 2h at 36°C± 2°C
Incubation	Stacks of 20 or less
Optimum pH Range	Not Applicable
Recommended Counting Range	Not Applicable
Counting Area	20 cm^2
Spreader Type	Standard, flat side down

Visit the 3M Food Safety website at www.3M.com/FoodSafety for more information regarding validations, recognition and product information.

3M™ Petrifilm™ Aqua Heterotrophic Count Plate — Filter or Direct Plating



Heterotropchic Count: 24

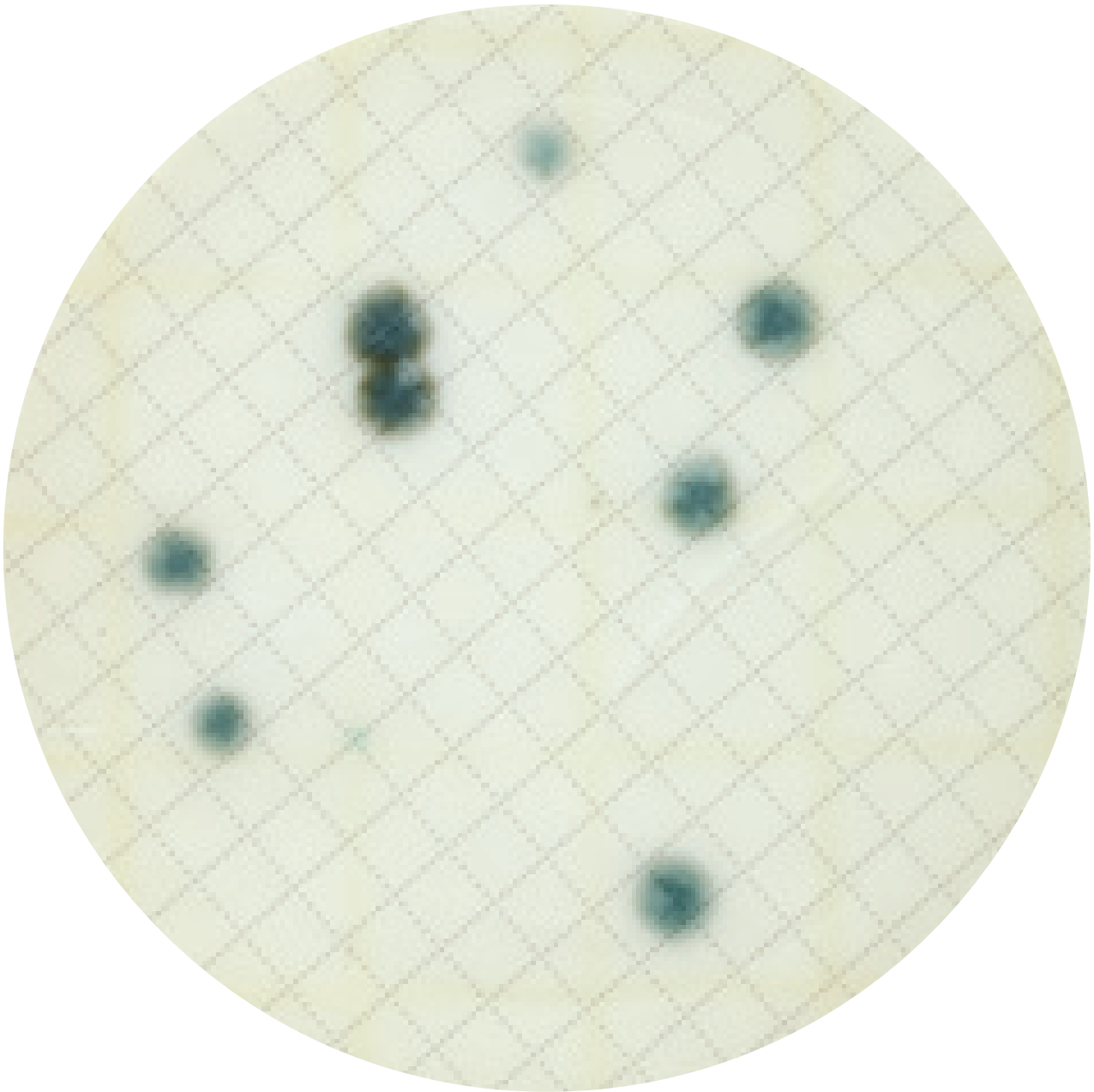
Observation: Note colony morphology is altered by colony-associated gas production (see circle for example)

3M™ Petrifilm™ Aqua Heterotrophic Count Plate — Filter or Direct Plating

Product Code	6450 (box of 100 units) 6452 (box of 1000 units) If using filter, hydrate plate before inserting filter
Method	**Plate with Filter Procedure:** 48 ± 3h at 35°± 2°C (SMEWW) **Direct Plate Procedure:** 68 ± 4h at 22°± 2°C (ISO) 44 ± 4h at 36°± 2°C (ISO)
Method	44 ± 4h at 36°± 2°C and 68 ± 4h at 22°± 2°C
Incubation	Stacks of 20 or less
Optimum pH Range	Not Applicable
Recommended Counting Range	<300 Direct Plating
Counting Area	20 cm^2
Spreader Type	Standard, ridge side down

Visit the 3M Food Safety website at www.3M.com/FoodSafety for more information regarding validations, recognition and product information.

3M™ Petrifilm™ Aqua Yeast and Mold Count Plate — Using Filter



Count: 10

Observation: Note two small, faint colonies

3M™ Petrifilm™ Aqua Yeast and Mold Count Plate — Using Filter

Product Code	6408 (box of 100 units) 6403 (box of 1000 units) Membrane filter required; Hydrate plate after placing filter
No regulations or reference methods for Y&M water testing	3–5 days at 20–25°C
Incubation	Stacks of 20 or less
Optimum pH Range	Not Applicable
Recommended Counting Range	Not Applicable
Counting Area	30 cm^2
Spreader Type	Yeast and Mold Spreader

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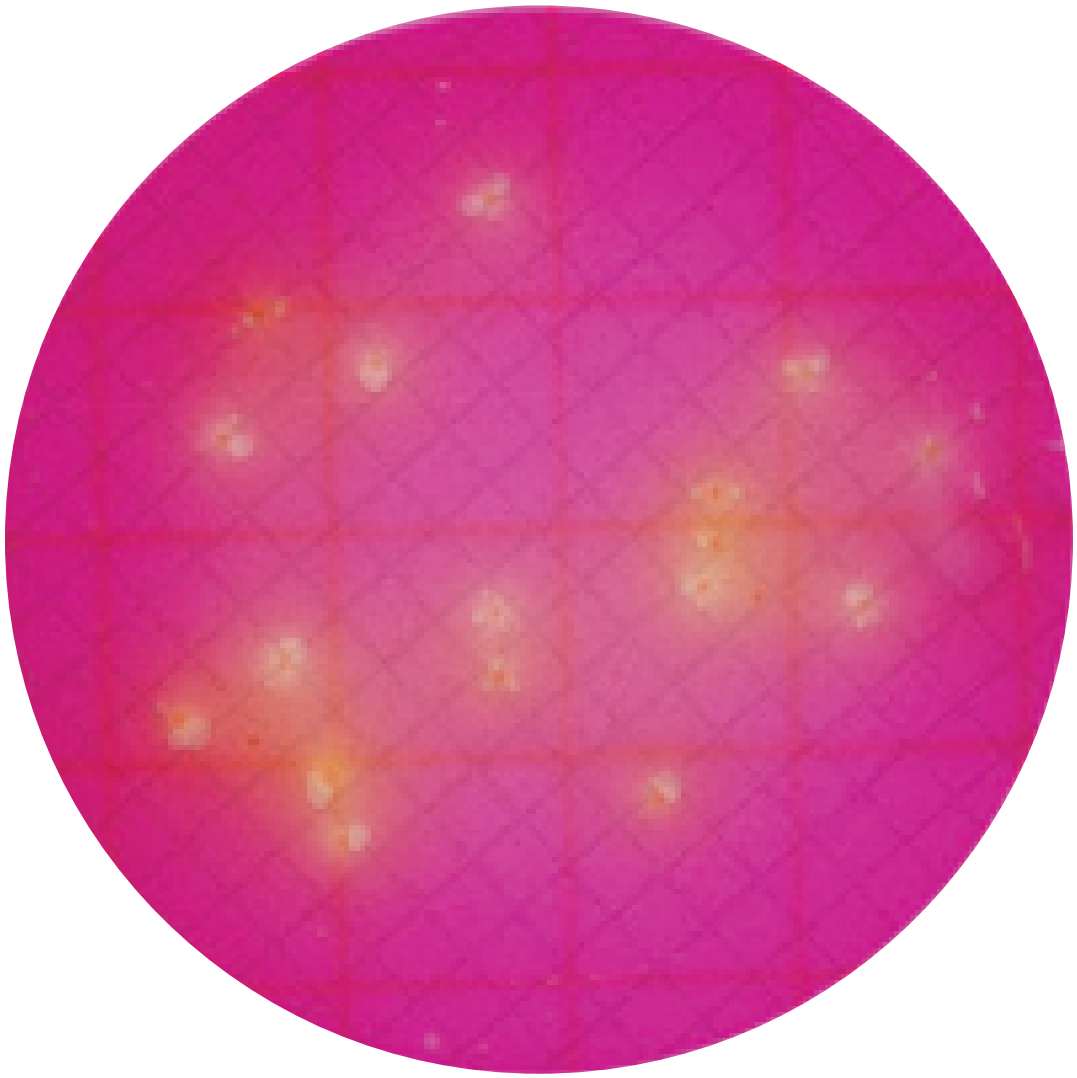
3M™ Petrifilm™ Aqua Enterobacteriaceae Count Plate — Using Filter



Enterobacteriaceae **Count: 17**

3M™ Petrifilm™ Aqua Enterobacteriaceae Count Plate — Using Filter

Product Code	6418 (box of 50 units) 6428 (box of 1000 units) Membrane filter required; Hydrate plate before inserting filter
No regulations or reference methods for EB water testing	24 ± 2h at 35°± 1°C
Incubation	Stacks of 20 or less
Optimum pH Range	Not Applicable
Recommended Counting Range	Not Applicable
Counting Area	20 cm^2
Spreader Type	Standard, flat side down

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3M™ Petrifilm™ Plates

Shelf Life and Storage

- 18 months* (after manufactured date)
- Store **unopened** 3M™ Petrifilm™ Plate pouches refrigerated or frozen at temperatures lower than or equal to 8ºC (46ºF)
- After opening 3M Petrifilm Plate pouches, seal unused plates in pouch and store at room temperature in a cool dry place; Use plates within **one month** after opening

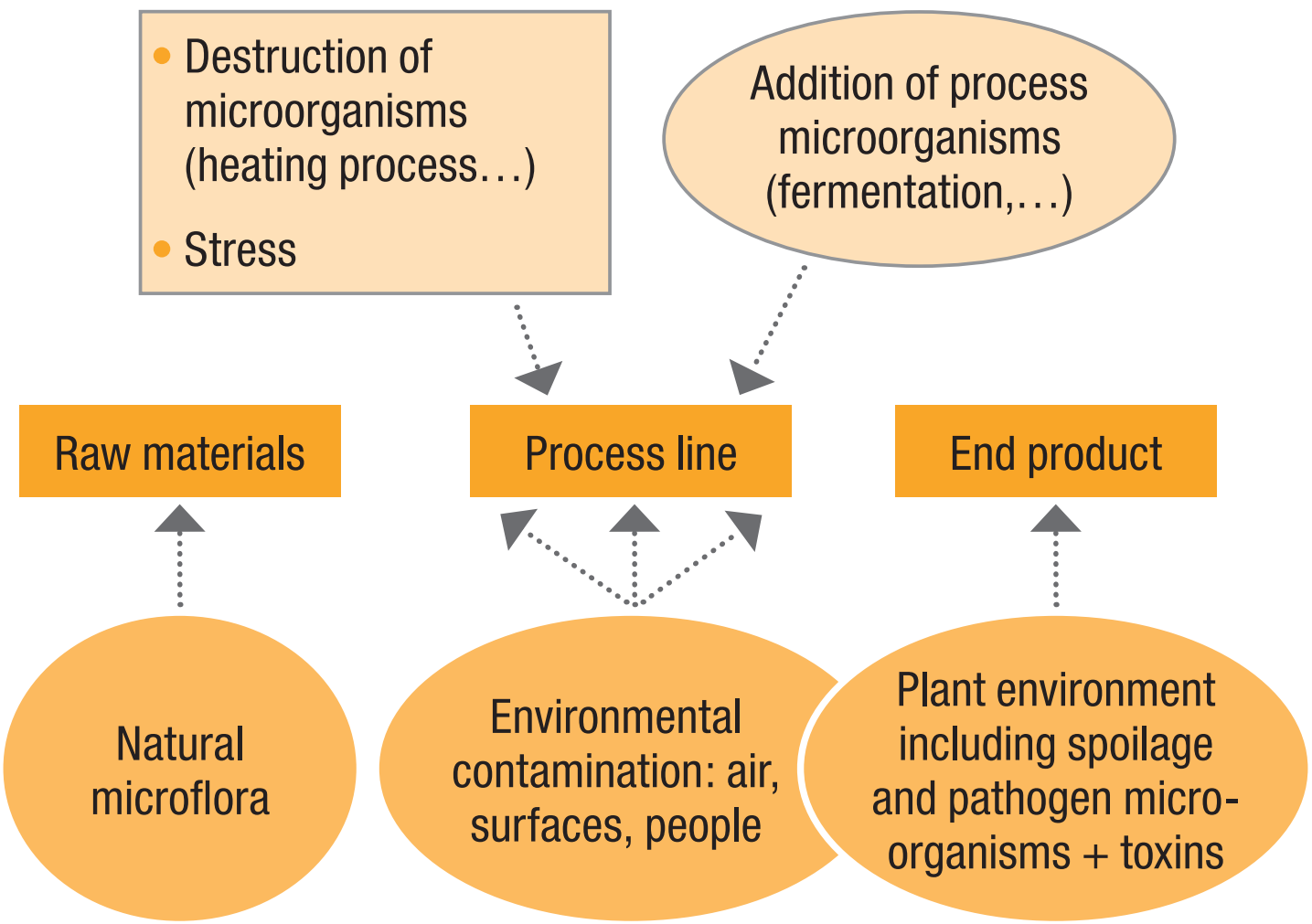
OR

  - Store open pouches in a sealable container in the freezer; Plates can be used until expiration date on plates

* 3M Petrifilm Plates have an 18 month shelf life, except Rapid Coliform Count, which has a 12 month shelf life.

3M™ Petrifilm™ Plates

Why perform environmental analysis?



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3M™ Petrifilm™ Plate Reader

Saves Time and Effort

- Reads and records 3M™ Petrifilm™ Plates in only 4 seconds
- Automatically transfers data into Microsoft® Excel worksheet
- Easy exporting of data to your LIMS via text-based file output
- Software automatically calculates counts based on the dilution
- Ability to read bar code labels eliminates transcription errors

Improve Productivity

3M™ Electronic Pipettor II

Increased accuracy and reproducible results

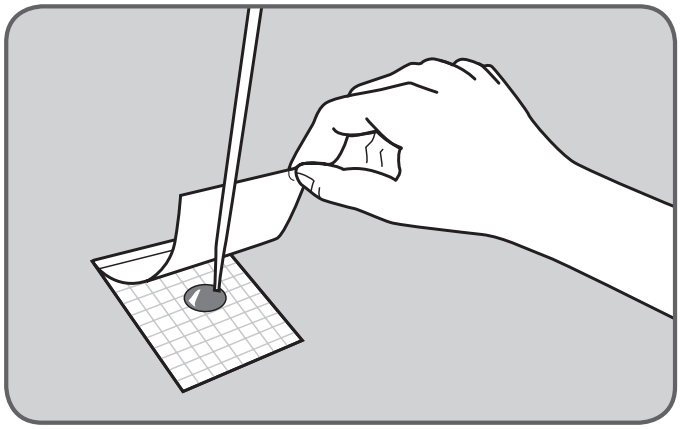
- Microprocessor-controlled system
- Automatically completes Self-Check
- Ergonomic design; reducing likelihood of repetitive strain injuries

Enhanced productivity

- Pre-programmed to perform common dilutions within the tip
- Open programming mode for user-set pipetting and diluting
- Multiple plating with the multi-dispense feature on 5mL Electronic Pipettor II

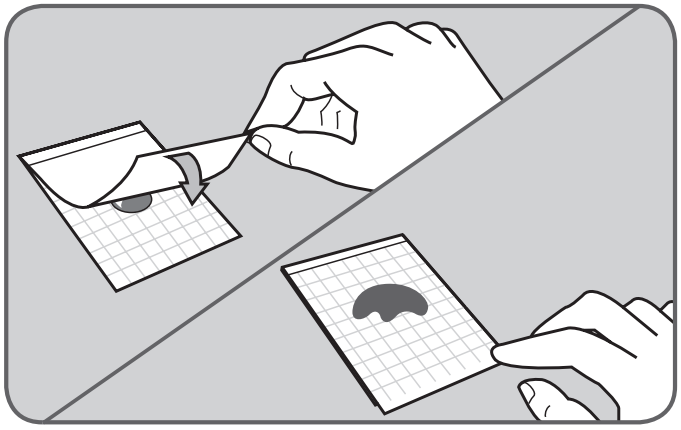
Visit the 3M Food Safety website at www.3M.com/FoodSafety for more information regarding validations, recognition and product information.

Preparation for Surface Direct Contact and Air Sampling

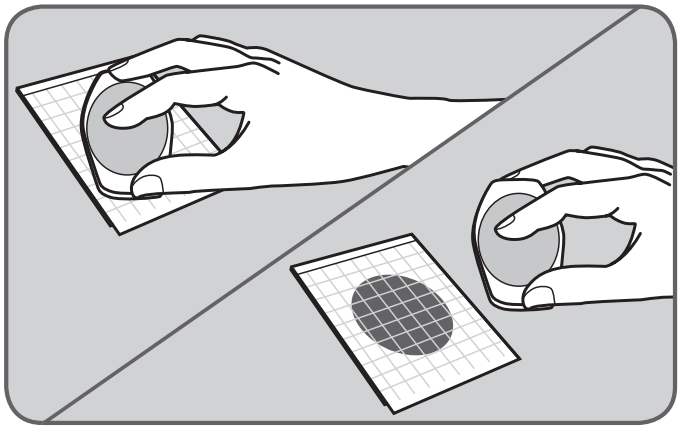


Hydration Procedure

Place 3M™ Petrifilm™ Plate on a **level surface**. Place 1mL hydration diluent onto the center of the bottom film.



Carefully **roll** top film down so that it contacts hydration diluent and then drop the top film.

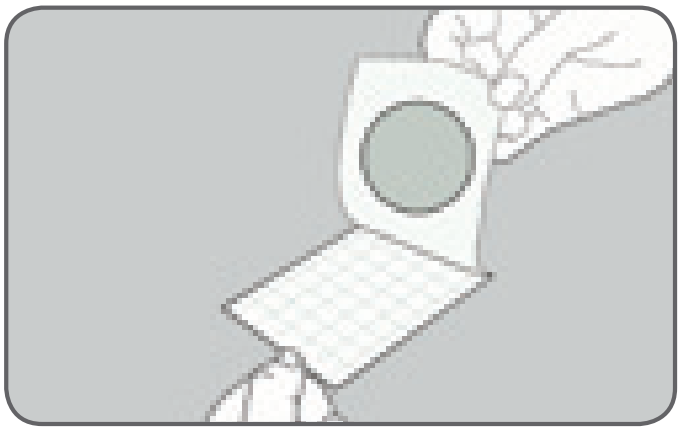


Gently apply pressure on spreader to distribute hydration diluent over circular area before gel is formed.

Keep plates closed for a minimum of **one hour** before use.

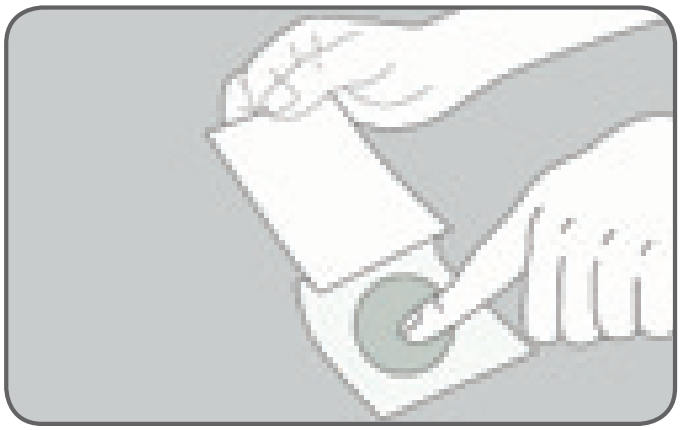
Applicable for: AC, CC, EC/CC, RCC, EB, YM-Air

Surface Sampling Method

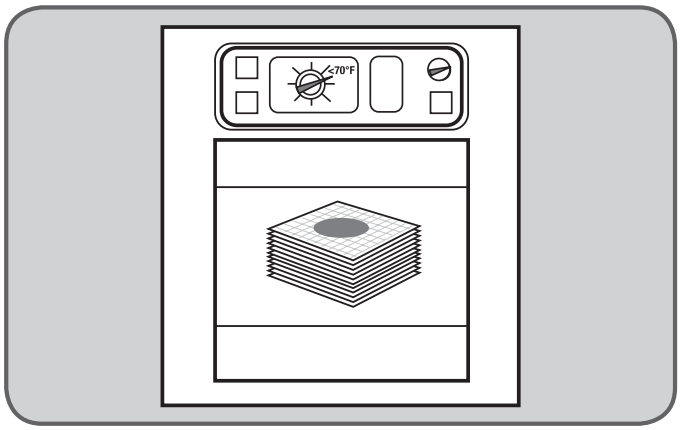


Direct Contact Procedure

Prior to use, hydrate the 3M™ Petrifilm™ Plate. Carefully lift top film. Gel will adhere to top film.



Allow the circular gel portion of the top film to contact the surface being tested.



Lift film from surface and rejoin the top and bottom sheets of 3M Petrifilm Plates.

Incubate.

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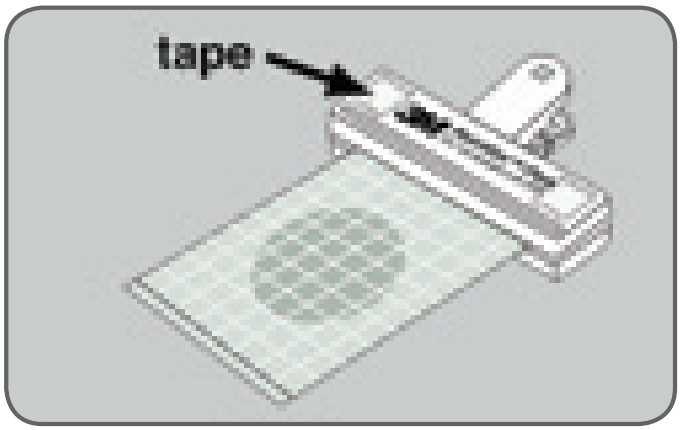
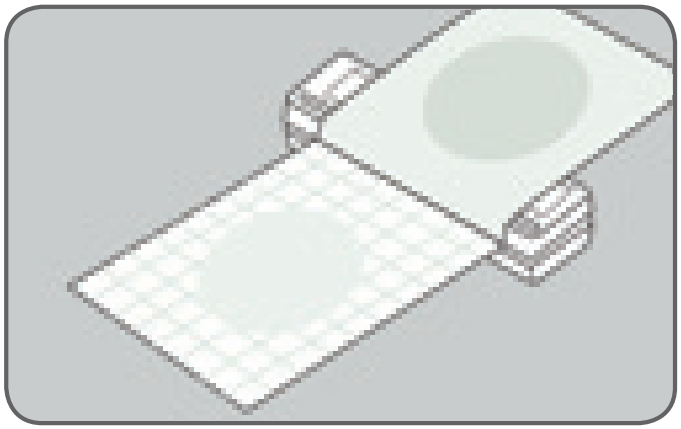
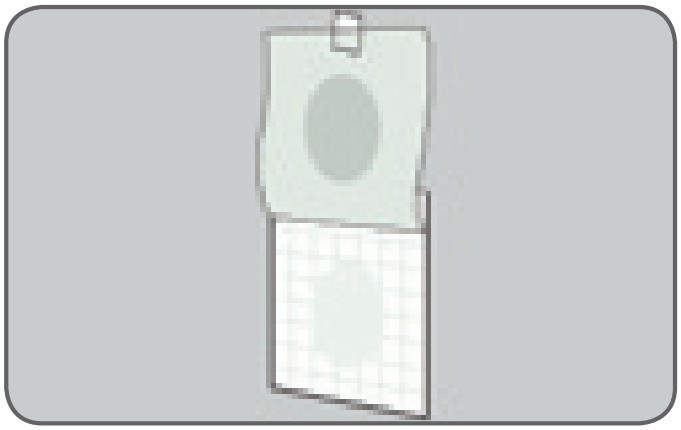
Air Sampling Method





Vertical Position Option



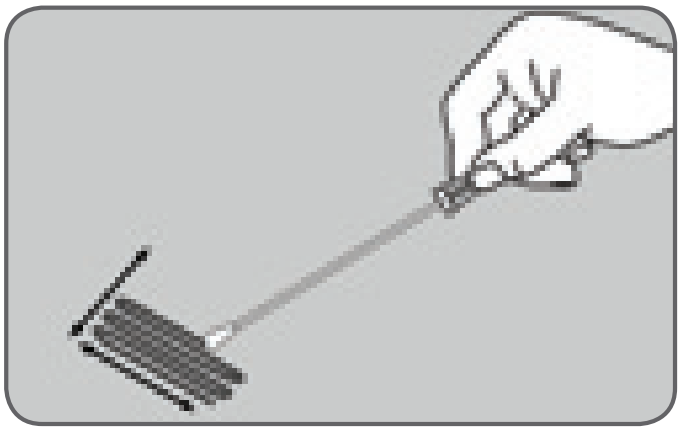
Prior to use, hydrate the 3M™ Petrifilm™ Plate with sterile buffer.

Position hinged edge of 3M Petrifilm Plate into 3M Petrifilm Plate Clip.

Open the 3M Petrifilm Plate and expose it to air no longer than 15 minutes. Use either double-stick tape or clip to keep plate open.

Close plate and incubate as defined by test.

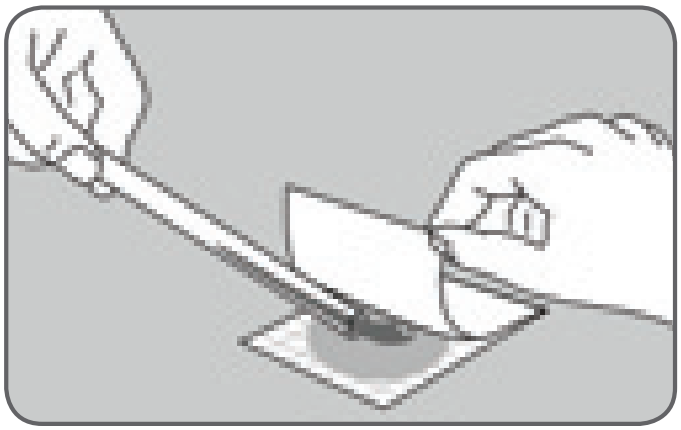
Surface Sampling Method



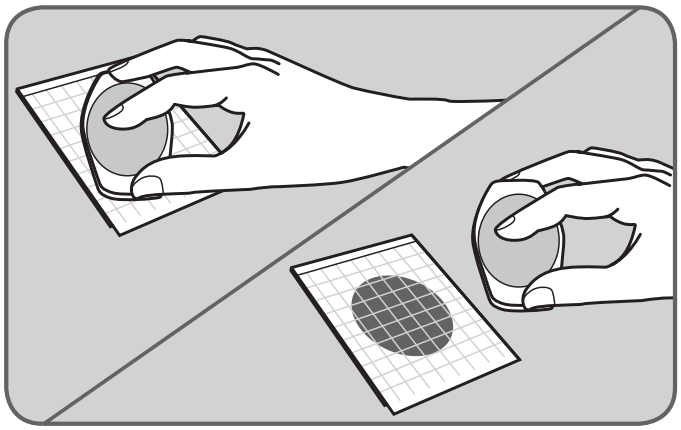
Swab Procedure

Swab according to the usual method.

Use a sterile diluent compatible with 3M™ Petrifilm™ Plates.



Pour 1mL or pipette 1mL of sample onto the center of the bottom film.



Gently apply pressure on spreader to distribute inoculum over circular area before gel is formed.

Use spreader to distribute sample.

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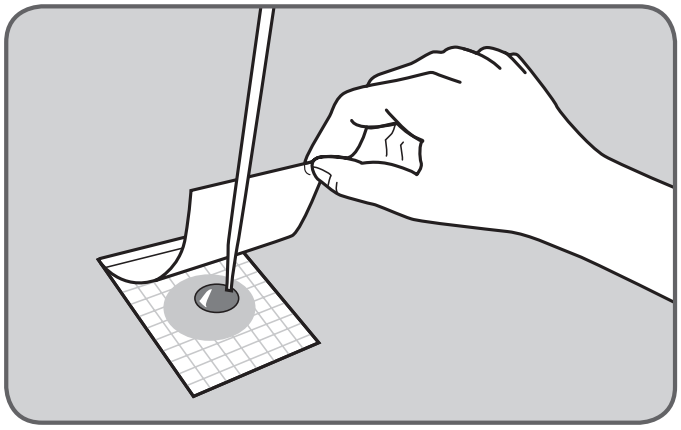
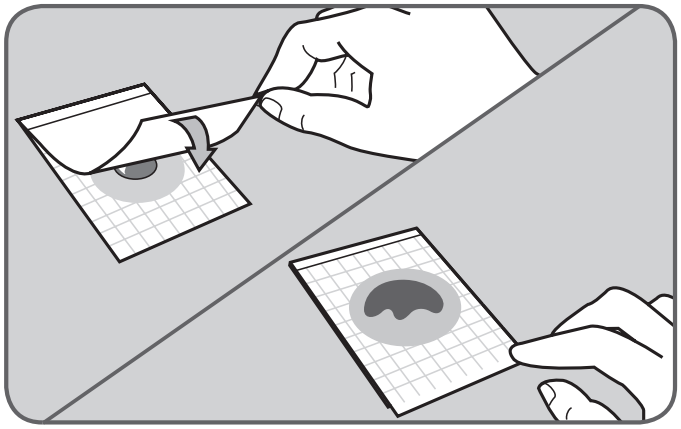
3M™ Petrifilm™ Aqua Plates

Inoculation or Hydration
Steps for Aqua Plates with Filters

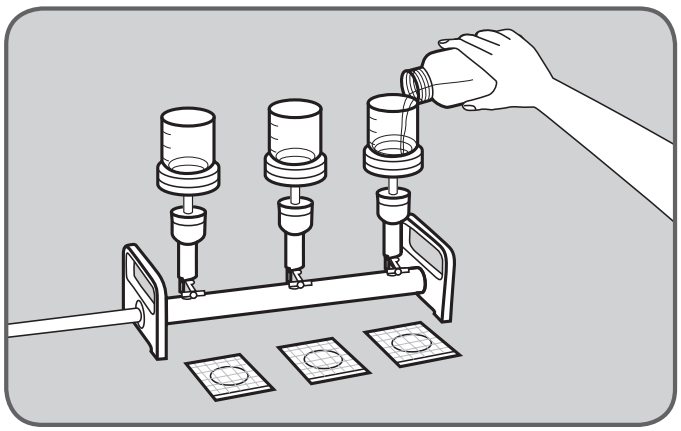


Place 3M Petrifilm Aqua Plate on a **level surface**. Place 1mL of sample or hydration diluent.

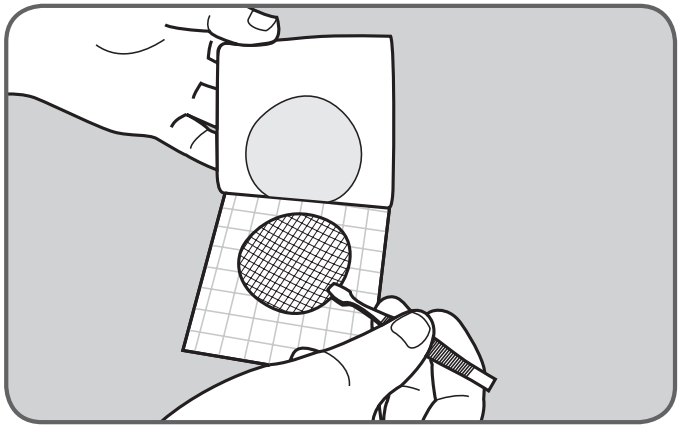


Carefully **roll** top film so that it contacts the sample or hydration diluent and then drop the top film.

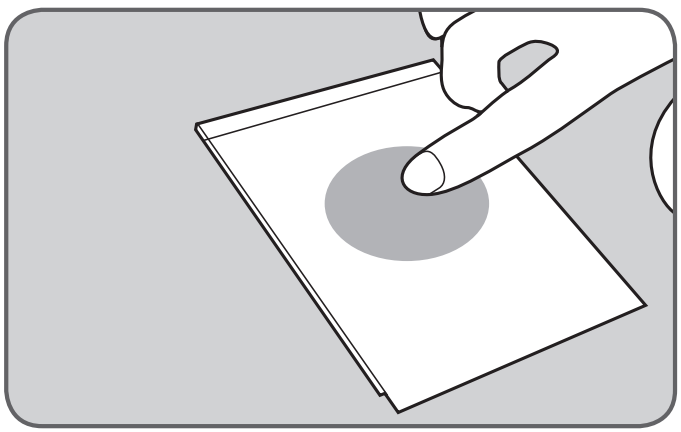
Inoculation or Hydration Steps *(cont.)*



Following standard procedures for water analysis, membrane filter water sample using a 47mm, **0.45 micron pore size** Mixed Cellulose Ester (MCE) filter.



Place filter in the center of bottom film.



Lightly apply pressure to ensure uniform contact of the filter with the gel and to eliminate any air bubbles. Use spreader when recommended.

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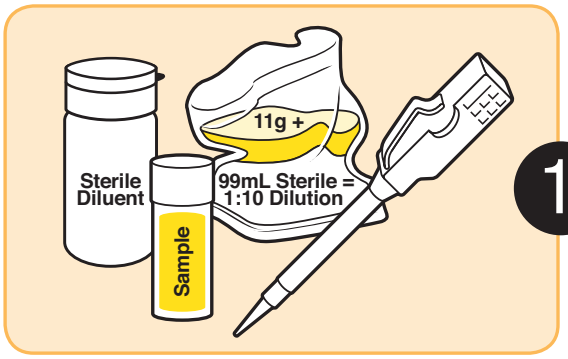
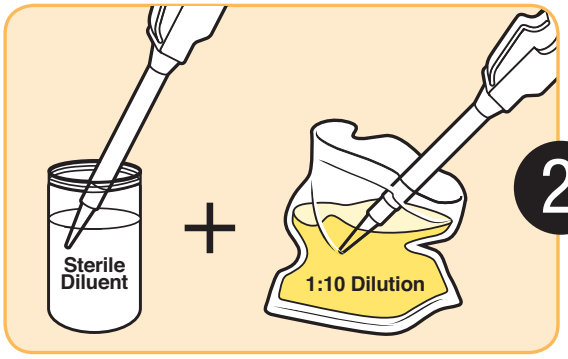
3M™ Petrifilm™ Plates

Making Multiple Dilutions



1

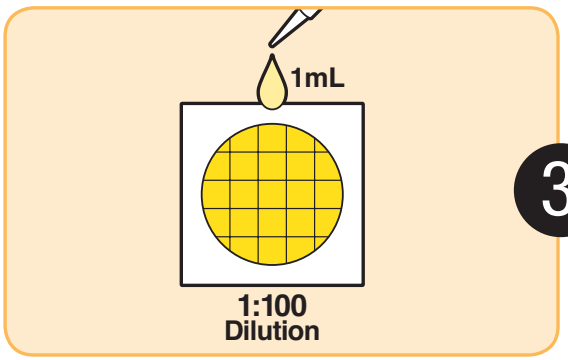
Prepare a 1:10 dilution of food sample.



2

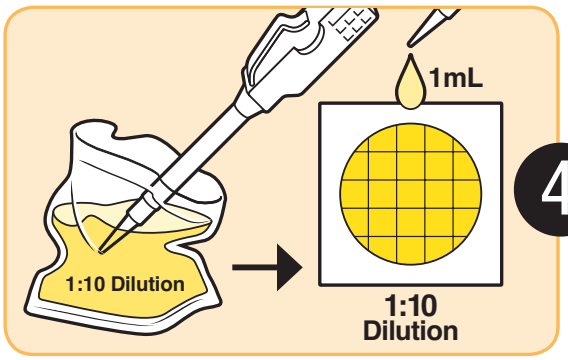
First Plate 1:100 Dilution:

Using the 3M Electronic Pipettor II, draw up 0.9mL of sterile diluent. Then draw up 0.1mL of the 1:10 sample.



3

Dispense the 1mL sample onto the 3M Petrifilm Plate.

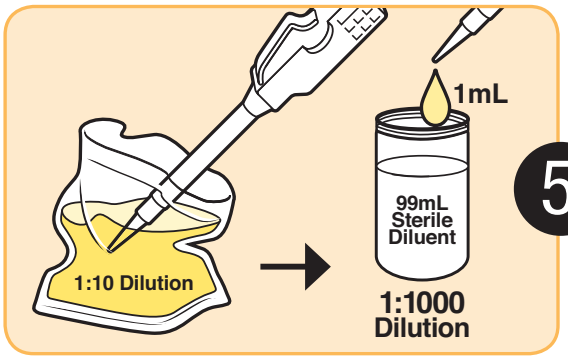


4

Second Plate 1:10 Dilution:

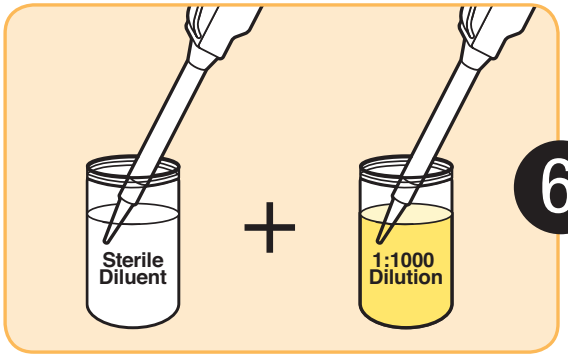
Using the **same tip**, draw up 1mL from the 1:10 sample and dispense it onto the 3M Petrifilm Plate.

Making Multiple Dilutions *(cont.)*



5

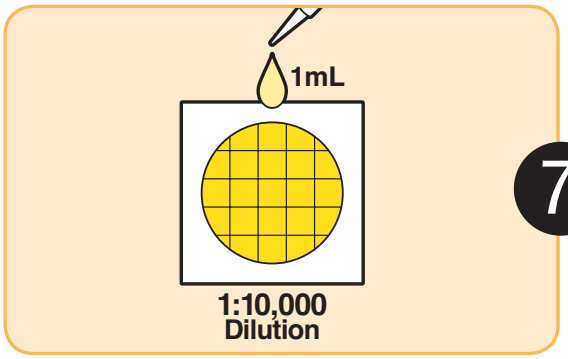
With a new tip, pull 1mL of your 1:10 sample and place into 99mL sterile diluent.



6

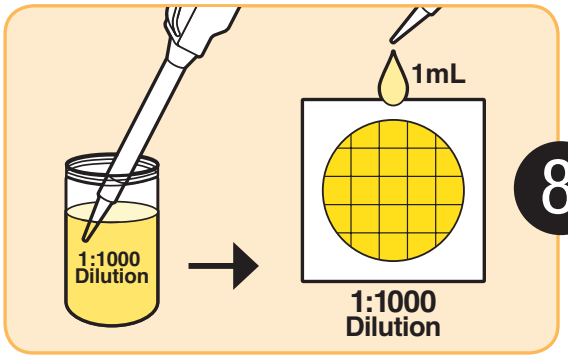
First Plate 1:10,000 Dilution:

Using the 3M Electronic Pipettor II draw up 0.9mL of sterile diluent, then draw up 0.1mL from the 1:1000.



7

Dispense the 1mL sample onto the 3M Petrifilm Plate.



8

Second Plate 1:1000 Dilution:

Using the **same tip** draw up 1mL from the 1:1000 sample and dispense it onto the 3M Petrifilm Plate.

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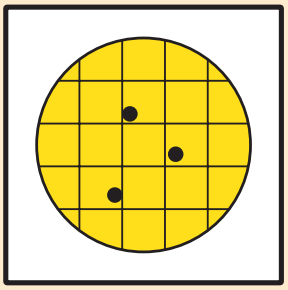
Determining CFU Counts
Per Gram of Sample

Example 1: Single plate



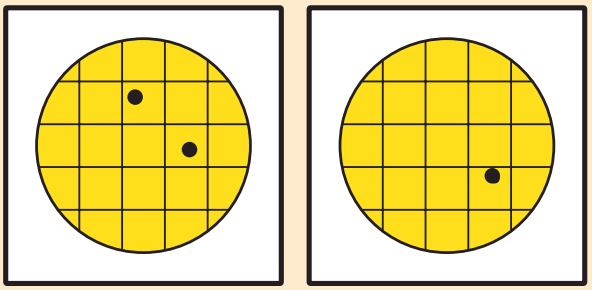
Count: 3

1mL plated of 1:10 dilution

3 x **10** ÷ **1** = **30**

Count | Dilution Factor | mL Plated | CFU/g Reported

Example 2: Multiple plates in order to achieve higher sensitivity



(2) (1)

Total Count: 3

1mL each plated of 1:10 dilution on two plates equals 2mL total

3 x **10** ÷ **2** = **15**

Count | Dilution Factor | mL Plated | CFU/g Reported

Add appropriate quantity of sterile diluents as defined in 3M™ Petrifilm™ Plate Package Inserts. Do not use buffers containing citrate, bisulfite, or thiosulfate; they can inhibit growth.

Method approval by private or public organizations (e.g., AOAC INTERNATIONAL or AFNOR) does not guarantee the performance of 3M™ Petrifilm™ Plates for any particular food product or process.

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