

3M™ Petrifilm™ –Environmental Listeria Count Plates

Product Information

MEDIUM:	Petrifilm™ Environmental Listeria Plate (6447/6448)
ISO/BSI CERTIFICATE OF REGISTRATION NUMBER:	3M Food Safety is certified to ISO-9001:2008, FM 14552 Manufactured at Brookings, South Dakota, U.S.A.
DATE OF EXPIRATION/ Lot number	Expiry and lot number indicated on each package. Lot number indicated on each plate.
FORMULATION:	Selective agents, nutrients, a cold-water-soluble gelling agent and a chromogenic indicator.
METHOD OF PREPARATION:	Nutrients and gels coated onto films. For use, hydrate with three mls aqueous sample or dilution of sample. See product nstructions for detailed information.
CONTAMINATION CHECK:	Minimum 80 plates per batch tested Incubated at 35°C for 28 hours Columbia sequential sampling attributes plan
EFFICACY CHECK:	Complement of organisms tested includes, among others: Organism Listeria monocytogenes, SLR-22 Positive Typical Listeria growth Listeria innocua ATCC 33090 Positive Typical Listeria growth Enterococcus faecalis ATCC 14506 Negative No typical Listeria growth Bacillus subtilis ATCC 9372 Negative No typical Listeria growth
PACKAGING:	Pack size: 25 plates per foil pouch Film grade: Plastic foil laminate Seal integrity check: Delamination seal integrity test performed
MEASUREMENT SYSTEMS Calibration and traceability:	Incubator temperature. 3M internal calibration. Minimum calibration once per year for all equipment.
MEDIA QUALITY STATEMENT:	Quality assurance certificate included in package
SHELF LIFE:	18 months from date of manufacture
STORAGE CONDITIONS:	Store at temperatures less than or equal to 8°C
SIGNED:	-

Marta Henrickson Quality Assurance

Marta Hennin