

## 3M™ Petrifilm™ – Yeast and Mold Count Plates

## **Product Information**

MEDIUM: Petrifilm™ Yeast and Mold Count Plates (6407/6417) ISO/BSI CERTIFICATE OF 3M Food Safety is certified to ISO-9001:2008, FM 14552 REGISTRATION NUMBER: Manufactured at Brookings, South Dakota, U.S.A. DATE OF EXPIRATION/ Expiry and lot number indicated on each package. Lot number LOT NUMBER indicated on each plate. FORMULATION: SABHI nutrients, water soluble gel, bromo-chloro-indolylphosphate substrate METHOD OF PREPARATION: Nutrients and gels coated onto film. For use, hydrate with one ml aqueous sample or dilution of sample. See product instructions for detailed information. CONTAMINATION CHECK: Minimum 80 plates per batch tested Incubated at 25°C for 5 days Columbia sequential sampling plan EFFICACY CHECK: Organisms tested include: Organism Acceptable Batch Enterococcus faecalis No Growth Acinetobacter No Growth Counts not lower than 3 Aspergillus niger standard deviations below Paecilomyces Botrytis the count on Inhibitory Mold Hansenula anomala agar for all molds and Saccharomyces cerevisiae veasts. PACKAGING: Pack size: 50 plates per foil pouch Film grade: Plastic foil laminate Seal integrity check: Delamination seal integrity test performed **MEASUREMENT SYSTEMS** Incubator temperature. CALIBRATION AND TRACEABILITY: 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

> Marta Henrickson Quality Assurance

Marta Henry

SIGNED: