



3M™ Petrifilm™ – E. coli/Coliform Count Plates

Product Information

| MEDIUM: | Petrifilm™ E. coli/Coliform Count plates (6404 /6414) | | | | | | | | | | | | |
|--|---|---|-------------------------|------------------------------------|------------------------------------|---|---|--|-------------------------------|-----------|---|-----------|-----------|
| ISO/BSI CERTIFICATE OF REGISTRATION NUMBER: | 3M Microbiology is certified to ISO-9001:2000, 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: | Violet red bile nutrients, cold-water-soluble gel, tetrazolium indicator, bromo-chloro-indolyl-β-D-glucuronide indicator | | | | | | | | | | | | |
| METHOD OF PREPARATION: | Nutrients and gels coated onto film. For use, hydrate with one ml aqueous sample or dilution of sample. See product package insert for detailed instructions. | | | | | | | | | | | | |
| CONTAMINATION CHECK: | Minimum 80 plates per batch tested Incubated at 32°C for 24 hours Columbia sequential sampling plan | | | | | | | | | | | | |
| EFFICACY CHECK: | Complement of organisms tested includes, among others: <table border="1"> <thead> <tr> <th><u>Organism</u></th> <th><u>Result</u></th> <th><u>Acceptable Batch</u></th> </tr> </thead> <tbody> <tr> <td><i>Escherichia coli</i> ATCC 51813</td> <td>Colonies blue with gas</td> <td>Counts not lower than 3 standard deviations below the count on VRB agar plates.</td> </tr> <tr> <td><i>Enterobacter amnigenus</i> ATCC 51816</td> <td>Colonies red with gas</td> <td>No Growth</td> </tr> <tr> <td><i>Enterococcus faecalis</i> ATCC 14506</td> <td>No Growth</td> <td>No Growth</td> </tr> </tbody> </table> | <u>Organism</u> | <u>Result</u> | <u>Acceptable Batch</u> | <i>Escherichia coli</i> ATCC 51813 | Colonies blue with gas | Counts not lower than 3 standard deviations below the count on VRB agar plates. | <i>Enterobacter amnigenus</i> ATCC 51816 | Colonies red with gas | No Growth | <i>Enterococcus faecalis</i> ATCC 14506 | No Growth | No Growth |
| <u>Organism</u> | <u>Result</u> | <u>Acceptable Batch</u> | | | | | | | | | | | |
| <i>Escherichia coli</i> ATCC 51813 | Colonies blue with gas | Counts not lower than 3 standard deviations below the count on VRB agar plates. | | | | | | | | | | | |
| <i>Enterobacter amnigenus</i> ATCC 51816 | Colonies red with gas | No Growth | | | | | | | | | | | |
| <i>Enterococcus faecalis</i> ATCC 14506 | No Growth | No Growth | | | | | | | | | | | |
| ISO 11133: | Meets the applicable criteria for routine quality control and microbiological performance of ISO 11133. <table border="1"> <thead> <tr> <th><u>Organism</u></th> <th><u>Acceptable Batch</u></th> </tr> </thead> <tbody> <tr> <td><i>Escherichia coli</i> ATCC 25922</td> <td>Productivity Ratio \geq 0.5</td> </tr> <tr> <td><i>Enterococcus faecalis</i> ATCC 29212</td> <td>Total Inhibition</td> </tr> <tr> <td><i>Pseudomonas aeruginosa</i> ATCC 27853</td> <td>Atypical of Coliform Colonies</td> </tr> </tbody> </table> | <u>Organism</u> | <u>Acceptable Batch</u> | <i>Escherichia coli</i> ATCC 25922 | Productivity Ratio \geq 0.5 | <i>Enterococcus faecalis</i> ATCC 29212 | Total Inhibition | <i>Pseudomonas aeruginosa</i> ATCC 27853 | Atypical of Coliform Colonies | | | | |
| <u>Organism</u> | <u>Acceptable Batch</u> | | | | | | | | | | | | |
| <i>Escherichia coli</i> ATCC 25922 | Productivity Ratio \geq 0.5 | | | | | | | | | | | | |
| <i>Enterococcus faecalis</i> ATCC 29212 | Total Inhibition | | | | | | | | | | | | |
| <i>Pseudomonas aeruginosa</i> ATCC 27853 | Atypical of Coliform Colonies | | | | | | | | | | | | |
| 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: | | | | | | | | | | | | | |

L.H. Pommer
Quality Assurance Specialist