

3M™ Petrifilm™ Aqua Heterotrophic Count Plates

Product Information

MEDIUM:	3M Petrifilm Aqua Heterotrophic Count Plates (6450/6452)								
ISO/BSI CERTIFICATE OF REGISTRATION NUMBER:	Manufactured at Brookings, SD, USA (ISO 9001:2008, FM 14552)								
DATE OF EXPIRATION/ LOT NUMBER:	Expiry and lot number indicated on each package. Lot number indicated on each plate.								
FORMULATION:	Standard Methods nutrients, cold-water soluble gel, and tetrazolium indicator								
METHOD OF PREPARATION:	Nutrients and gels coated onto film. For use with membrane filtration, place filtered sample onto a one mL prehydrated area. See product instructions for instructions.								
CONTAMINATION CHECK:	96 randomized plates per batch tested Incubated at 32°C for 48 hours. Utilizes statistical sampling plan								
EFFICACY CHECK:	Complement of organisms tested includes, among others: <table><thead><tr><th><u>Organism</u></th><th><u>Acceptable Batch</u></th></tr></thead><tbody><tr><td><i>Aeromonas hydrophila</i> ATCC 49140</td><td>Quality Test Statistic $\geq -3^*$</td></tr><tr><td><i>Escherichia coli</i> ATCC 51813</td><td>Quality Test Statistic $\geq -3^*$</td></tr><tr><td><i>Staphylococcus aureus</i> ATCC 25923</td><td>Quality Test Statistic $\geq -3^*$</td></tr></tbody></table> *Result must be greater than or equal to 3 standard deviations below the mean count on reference agar	<u>Organism</u>	<u>Acceptable Batch</u>	<i>Aeromonas hydrophila</i> ATCC 49140	Quality Test Statistic $\geq -3^*$	<i>Escherichia coli</i> ATCC 51813	Quality Test Statistic $\geq -3^*$	<i>Staphylococcus aureus</i> ATCC 25923	Quality Test Statistic $\geq -3^*$
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ISO 11133:	Meets the applicable criteria for routine quality control and microbiological performance of ISO 11133. <table><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 ≥ 0.7</td></tr><tr><td><i>Staphylococcus aureus</i> ATCC 6538</td><td>Productivity Ratio ≥ 0.7</td></tr><tr><td><i>Bacillus subtilis</i> subsp. <i>spizizenii</i> ATCC 6633</td><td>Productivity Ratio ≥ 0.7</td></tr></tbody></table>	<u>Organism</u>	<u>Acceptable Batch</u>	<i>Escherichia coli</i> ATCC 25922	Productivity Ratio ≥ 0.7	<i>Staphylococcus aureus</i> ATCC 6538	Productivity Ratio ≥ 0.7	<i>Bacillus subtilis</i> subsp. <i>spizizenii</i> ATCC 6633	Productivity Ratio ≥ 0.7
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PACKAGING:	Pack size: 50 plates per foil pouch Film grade: Plastic foil laminate Seal integrity check: Pressure decay test performed								
MEASUREMENT SYSTEMS CALIBRATION AND TRACEABILITY:	Incubator temperature 3M internal calibration Minimum calibration once per year for all equipment								
MEDIA QUALITY STATEMENT:	Certificate of Analysis available on 3m.com/foodsafety								
SHELF LIFE:	18 months from date of manufacture								
STORAGE CONDITIONS:	Store at temperatures less than or equal to 8°C								