## 3M Petrifilm"

3M" Petrifilm" Lactic Acid
Bacteria Count Plate method
2 days

2 Open pouch.


3 Prepare sample and dilute. Plate 1 mL onto the Petrifilm plate.


Place the Petrifilm flat spreader on the center of the plate. Press gently on the center to distribute the sample evenly. Gel forms within 1 minute.

4 Incubate the plates at $28-37^{\circ} \mathrm{C}$ for $48 \pm 3$ hours.


5 Petrifilm Lactic Acid Bacteria count plates can be counted with a standard colony counter or other illuminated magnifier. Refer to the Interpretation Guide when reading results. See product instructions for validated methods.

# Less time. Less consumables. Less variability. More peace of mind. 

## Protocol comparison to agar method



## Agar method (CMMEF) 3 days to result

2 Prepare media.


Measure water and dehydrated media

3 Dilute sample and plate.


4 Pour tempered agar into plates, swirl to mix and let solidify.


5 After plates have solidified, invert plates and incubate anaerobically at $35^{\circ} \mathrm{C}$ for $72 \pm 3$ hours.


6 Count all colonies.

MRS agar method (ISO 15214) 3 days to result

2 Prepare media.


3 Dilute sample and plate.


4 Pour tempered agar into plates, swirl to mix and let solidify.


5 After plates have solidified, invert plates and incubate at $30^{\circ} \mathrm{C}$ for $72 \pm 3$ hours.


6 Count all colonies.

## 48-hour results. Instant peace of mind.

The 3M ${ }^{m "}$ Petrifilm ${ }^{m \mathrm{~m}}$ Lactic Acid Bacteria Count (LAB) Plate is a self-contained anaerobic environment enabled by oxygen-scavenging technology and oxygen-barrier films. No gas packs, chambers, or $\mathrm{CO}_{2}$ incubators needed.

- Lactic acid bacteria results in as little as 45 hours
- Ready-to-use plates eliminates the need for labour intensive media preparation, special diluents and sample pH adjustment
- Proven reliability versus MRS and APT agar methods. Can be used to test a broad range of foods and environmental samples
- This plate has been awarded AOAC ${ }^{\oplus}$ Performance Tested ${ }^{\text {SM }}$ Certificate \#041701 for a variety of foods


| Method: AOAC ${ }^{\ominus}$ Performance <br> Tested $^{\text {SM }}$ | $28-37^{\circ} \mathrm{C}$ for $48 \pm 3 \mathrm{hr}$, stacks of 20 |
| :--- | :--- |
| Recommended counting range | $<300$ colonies without gas, <br> $<150$ colonies with and without gas |
| Counting area | $30 \mathrm{~cm}^{2}$ |
| Spreader type | $3 M^{\text {Tw }}$ Petrifilm ${ }^{\text {m" }}$ Flat Spreader |


| 3M catalogue number | Description | Quantity billing unit |
| :---: | :---: | :---: |
| 6461 | $3 M^{T m}$ Petrifilm ${ }^{\text {m" }}$ Lactic Acid Bacteria Count (LAB) Plates, 2 pks, 25 plates/pk | 50 plates |
| 6462 | $3 M^{T m}$ Petrifilm ${ }^{T m}$ Lactic Acid Bacteria Count (LAB) Plates, $20 \mathrm{pks}, 25$ plates/pk | 500 plates |
| 6425 | $3 M^{\text {m" }}$ Petrifilm ${ }^{\text {m"w }}$ Flat Spreader | 2 each |



## Learn more about $\mathbf{3 M}^{\text {TM }}$ Petrifilm ${ }^{\text {Tw }}$ Plates at 3M.com/foodsafety/Petrifilm

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