



# Petrifilm™

# Consistent results. Day in. Day out.



## 3M™ Petrifilm™ Coliform Count Plates

## 3M™ Petrifilm™ Rapid Coliform Count Plates

These sample-ready plates are the cost-effective, convenient and reliable standard for testing equipment, raw materials, food products and environmental samples. They eliminate time-consuming agar/media prep and give you the confidence to make key food quality decisions, fast. Just pick the plate with the speed you need and inoculate, incubate and interpret.



# CC/RCC

Coliform Count and Rapid Coliform Count Plates

# 3M™ Petrifilm™ Coliform Count Plates and 3M™ Petrifilm™ Rapid Coliform Count Plates.



	Standard	Rapid
<b>Validation</b>	AOAC® OMA <sup>SM</sup> 986.33 (raw and pasteurized milk) AOAC® OMA <sup>SM</sup> 989.10 (dairy products) AOAC® OMA <sup>SM</sup> 991.14 (all foods) NF VALIDATION 3M 01/02–09/89 A, B and C (all human food products, pet food and industrial environmental samples) FDA Evaluation of Milk Laboratories, 2017 Revision	AOAC® OMA <sup>SM</sup> 2000.15 (all foods) NF VALIDATION 3M 01/05–03/97 A and B (all human food products)
<b>Storage</b>	Pouch of 25 Storage ≤ 8°C 18-month shelf life	Pouch of 25 Storage ≤ 8°C 18-month shelf life
<b>Prepare</b>	pH range 6.6–7.2 Use with a wide variety of commonly used diluents	pH range 6.5–7.5 Use with a wide variety of commonly used diluents
<b>Inoculate</b>	1 mL sample size Plates have a dam to contain sample Use 3M™ Petrifilm™ Spreader (included in box)	1 mL sample size Plates have a dam to contain sample Use 3M™ Petrifilm™ Spreader (included in box)
<b>Incubate</b>	Saves space in incubator Stack height of 20 <b>AOAC® Official Method of Analysis<sup>SM</sup></b> Milk and other dairy products 24h ± 2h at 32°C ± 1°C All other foods 24h ± 2h at 35°C ± 1°C <b>NF VALIDATION by AFNOR Certification</b> 3M 01/02–09/89 A All human food products (except shellfish), pet food and environmental samples 24h ± 2h at 30°C ± 1°C or 37°C ± 1°C 3M 01/02–09/89 B All human food products (except raw shellfish) 24h ± 2h at 30°C ± 1°C or 37°C ± 1°C 3M 01/02–09/89 C All human food products 24h ± 2h at 44°C ± 1°C	Saves space in incubator Stack height of up to 20 <b>AOAC® Official Method of Analysis<sup>SM</sup></b> Up to 24h ± 2h at 35°C ± 1°C <b>NF VALIDATION by AFNOR Certification</b> Processed pork and seafood 14h ± 30min at 30°C ± 1°C or 24h ± 2h at 30°C ± 1°C All other human foods 14h ± 30min at 35°C ± 1°C or 24h ± 2h at 35°C ± 1°C
<b>Interpret</b>	Can be read using the 3M™ Petrifilm™ Plate Reader Interpretation guide and training offered Chromogenic indicators used to help facilitate colony interpretation Countable range ≤ 150 CFU Plate area: 20 cm <sup>2</sup>	Interpretation guide and training offered Chromogenic indicators used to help facilitate colony interpretation A sensitive pH indicator allows for early detection of presumptive coliform growth Countable range ≤ 150 CFU Plate area: 20 cm <sup>2</sup>
<b>Service</b>	Comes with 3M Food Safety expertise, customer service and education Instructions for use in multiple languages Sustainable solution compared to agar	Comes with 3M Food Safety expertise, customer service and education Instructions for use in multiple languages Sustainable solution compared to agar

Learn more at [3M.com/petrifilm](http://3M.com/petrifilm) or [3M.com/rapidpetrifilm](http://3M.com/rapidpetrifilm)



## 3M Food Safety

3M Center, Building 275-5W-05  
St. Paul, MN 55144-1000 U.S.A.

Phone 1-800 328-6553

Web [3M.com/foodsafety](http://3M.com/foodsafety)

## 3M Canada

Post Office Box 5757  
London, Ontario N6A 4T1  
Canada

Phone 1-800-364-3577

© 3M 2020. 3M and Petrifilm are trademarks of 3M.

All other trademarks are the property of their respective companies.

Used under license in Canada. All rights reserved.

70-2011-5207-4