

3M Food Safety

3M™ Petrifilm™ Plates and 3M™ Petrifilm™ Plate Reader

Simply

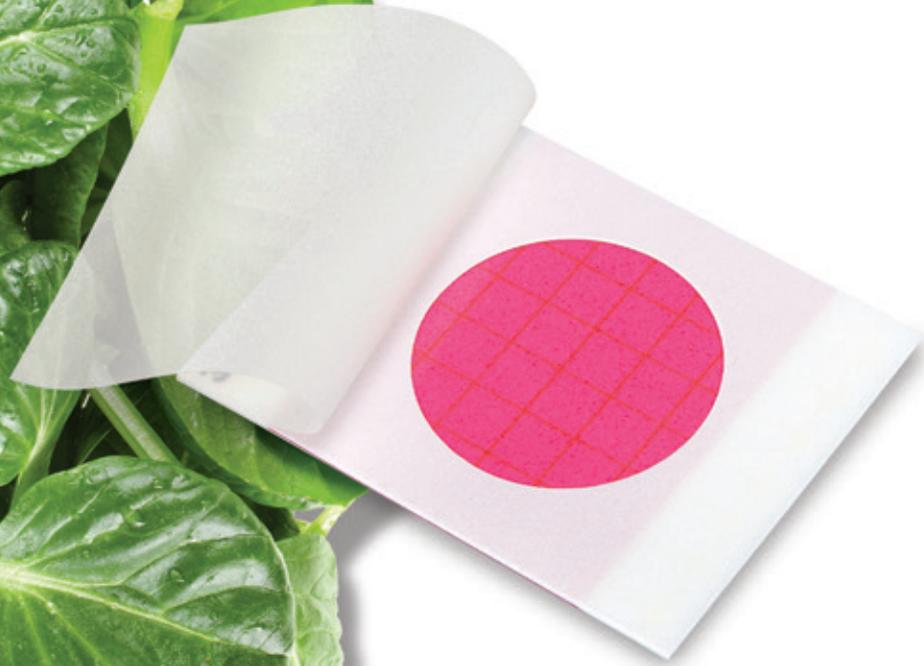
Prompt.

Precise.

Productive.



**3M**



# Simply brilliant.

**This red dot changed microbiology.  
Imagine what it can do for your lab.**

In today's environment of heightened focus on food safety and increasingly stringent quality requirements, you want your lab to provide tests that are fast, reliable and consistently accurate. For more than 30 years, food safety professionals around the world have put their trust in 3M™ Petrifilm™ Plates. That's because these ingenious "little red dots" have streamlined, standardized and *simplified* the process of microbial quantitative indicator testing, improving productivity and helping ensure the highest levels of product quality.

# Simply efficient.

## Maximize productivity

Plates are sample-ready, eliminating the time-consuming, cumbersome step of preparing agar dishes. Plus, plates such as the E.coli/Coliform Count and Staph Express Count plates go even further by eliminating the need for a subsequent confirmation step required with traditional agar methods. In a study conducted with 292 food-processing plants, companies increased their QA personnel efficiency by an average of 80.5%, saving an average of 3.7 hours per day of technician time by using 3M Petrifilm Plates.

## Improve consistency

Compared to the variability associated with agar preparation, 3M's standardized formula improves consistency across technicians, shifts and plants—worldwide. Each lot of 3M Petrifilm Plates goes through rigorous quality testing at our ISO 9001 certified manufacturing facility. This reduces the need for lot qualifications in operations making their own agar. More than 200 evaluations from peer-review publications and validating agencies worldwide have confirmed the consistent results of 3M Petrifilm Plates.<sup>1</sup>

## Easy to use

The simplicity and ease of use of 3M Petrifilm Plates make it easy to train technicians. Now they can learn—and succeed—starting with their very first test.

## Space saving

Space is at a premium in the laboratory environment. That's why 3M Petrifilm Plates are designed to be as compact and efficient as possible. The shelf-stable, thin design takes up 85% less space than agar dishes, freeing incubator and storage space and significantly reducing biohazardous waste.

<sup>1</sup>Data on file



# Simply productive.

## Fast, easy-to-interpret results.

Each 3M Petrifilm Plate contains a water-soluble gelling agent, nutrients and indicators — all the components needed for microbial growth — with no preparation required.

## Three simple steps to improved analysis with 3M Petrifilm Plates.



3M Petrifilm Plates are easily inoculated. No media preparation is required.



A compact incubator is all you need with 3M Petrifilm Plates.

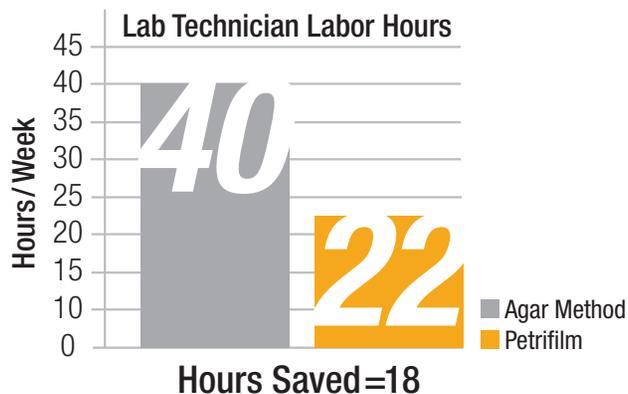


Simply count the colonies. Indicator dyes facilitate interpretation.

## 3M™ Petrifilm™ Plate Reader... Automated reading you can rely on.

This compact, desktop unit accurately reads and records plate counts, saving critical time to further improve your productivity. It processes the three most common plate tests: Aerobic Count, Coliform Count and E.coli/Coliform Count. The software stores data in a secure log file to enable 21 CFR Part 11 compliance, and exports data to spreadsheets or text files for importing to LIMS databases.

- Fast results in just four seconds per plate
- Eliminates variation between technicians
- Reduces the chance for human error
- Reads bar coded labels
- Improves data management
- Archives color images

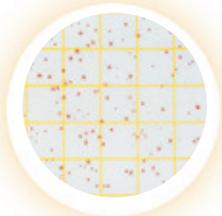


In a study conducted with 292 food processing plants, the average number of technician hours needed for indicator testing was reduced from 40 hours per week for the traditional agar process, to 22 hours per week when implementing 3M Petrifilm Plates.



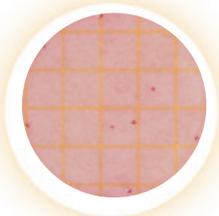
# Simply comprehensive.

A plate for almost any kind of count.



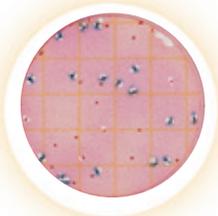
#### Aerobic Count

An indicator dye in the plate colors all colonies red. Results in 48 hours.



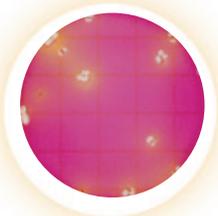
#### Coliform Count

An indicator dye in the plate colors coliform colonies red and the top film traps gas produced by coliforms. Results in 24 hours.



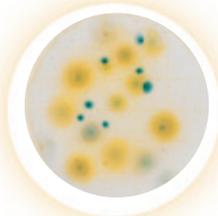
#### E. coli/Coliform Count

An indicator dye in the plate colors *E. coli* colonies blue and coliform colonies red, while the top film traps gas for meat, poultry and seafood or 48 hours for all other foods.



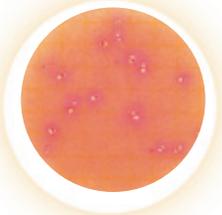
#### Enterobacteriaceae Count

An indicator dye in the plate colors colonies red. Count all colonies with yellow colored zones (acid) with or without associated gas bubbles. Results in 24 hours.



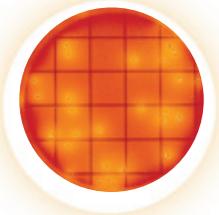
#### Yeast & Mold Count

An indicator dye in the plate colors yeast colonies blue-green. Mold colonies become variably colored. Results in 5 days.



#### High-Sensitivity Coliform Count

Designed to accommodate 5mL samples for sensitivities as high as 1 cfu/g. An indicator dye in the plate colors coliform colonies red and top film traps gas produced by coliforms. Results in 24 hours.



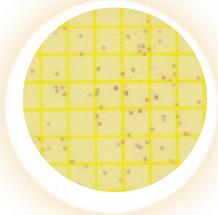
#### Rapid Coliform Count

An indicator dye in the plate colors colonies red with yellow acid zones. Early coliform results within 6 to 14 hours. Final results in 8 to 24 hours.



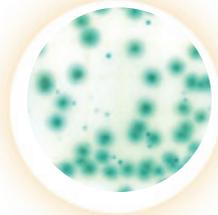
#### Staph Express Count

An indicator dye in the plate typically colors *S. aureus* red-violet. Results in 24 to 28 hours.



#### Environmental Listeria

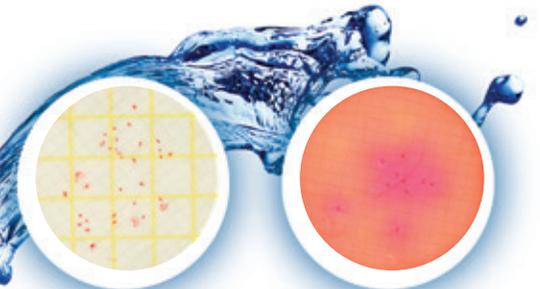
An indicator dye in the plate colors target *Listeria* colonies red-violet. Results in 28 hours.



#### Rapid Yeast & Mold Count

An indicator dye in the plate colors yeast colonies blue. Mold colonies become variably colored. Results in 48 hours.

Easy, fast and accurate water testing compatible with membrane filtration.

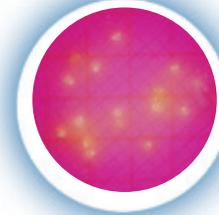


#### Aqua Heterotrophic Count

An indicator dye colors colonies red. Count all red colonies regardless of size or color intensity. Membrane filtration or 1mL direct plating. Results in 48 hours.

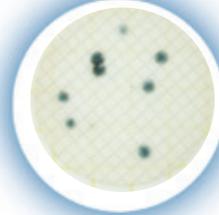
#### Aqua Coliform Count

An indicator dye in the plate colors colonies red and the top film traps gas produced by coliforms. Results in 24 hours.



#### Aqua Enterobacteriaceae Count

An indicator dye in the plate colors colonies red. Count all colonies with yellow zones; gas bubbles; or yellow zones and gas bubbles. Results in 24 hours.



#### Aqua Yeast and Mold Count

An indicator dye in the plate colors yeast colonies blue-green. Mold colonies become variably colored. Results in 3 to 5 days.

# Simply reputable.

Trusted by 91 of the top 100 U.S. food companies.<sup>2</sup>  
Validated around the world.

Make your processes more efficient and standardized by using the same products that top food companies around the globe are relying on today.

Precise, consistent results. More than 200 certificates, recognitions, validations<sup>3</sup> and peer-review publications.

AOAC® International — Official Methods of Analysis<sup>SM</sup>

ISO 16140 Certification (AFNOR)

AOAC® International — Research Institute<sup>SM</sup>

Numerous regional and local approvals

<sup>2</sup>According to FoodProcessing.com – Food Processing's Top 100.

<sup>3</sup>Validations may vary by plate and region.



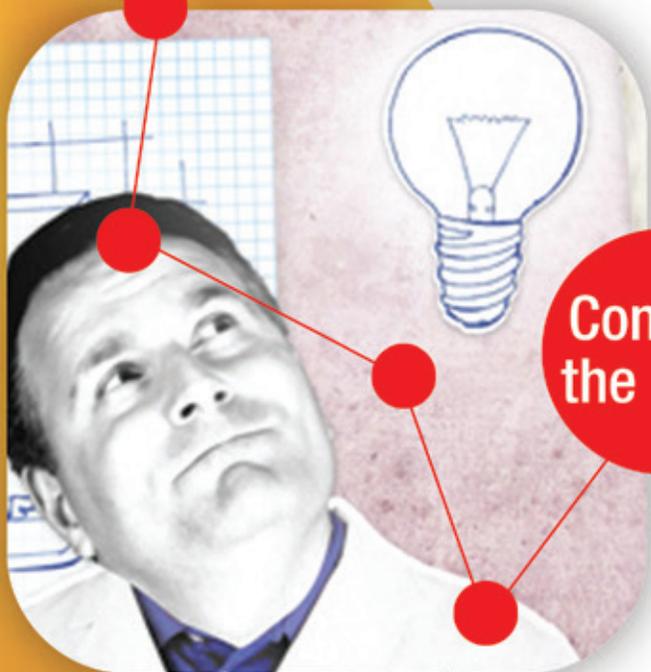
# Simply supportive.

## Global experience. Local support.

Every day, in more than 100 countries, 3M Food Safety products are at work to help keep businesses like yours moving forward. Our passion is to work with you to discover new food safety solutions that protect your brand, mitigate your risk and improve your operations. Every day, 3M Food Safety professionals are there to support you locally by providing technical help and exceptional service.



# Simply revolutionary.



## The fascinating story behind the little red dot.

3M Petrifilm Plates began with one microbiologist's curiosity and collaboration with other scientists, which in turn led to new discoveries that evolved into the world's leading brand of food indicator testing. Learn more at [www.3M.com/3MPetrifilmStory](http://www.3M.com/3MPetrifilmStory).

## Connect the dots. End-to-end solutions.

With more than 30 years of global experience in the food and beverage industry, 3M Food Safety offers a full line of products that work together for consistent, reliable results. Find out more at [www.3M.com/foodsafety](http://www.3M.com/foodsafety).

**3M**

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Keeping food safe through *Smart* innovation