

# **Interpretation Guide**

This guide familiarizes you with results on 3M<sup>™</sup> Petrifilm<sup>™</sup> *E. coli*/Coliform Count Plates. For more information, contact the official 3M Food Safety representative nearest you.

**Do not** use this plate alone for the detection of *E. coli* O157. Like most other *E. coli*/Coliform media, this plate will not specifically indicate whether any O157 strain is present.

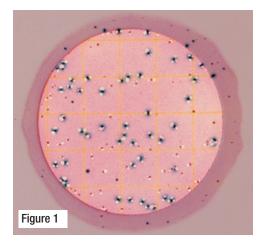


## Interpretation Guide: 3M<sup>™</sup> Petrifilm<sup>™</sup> E. coli/Coliform Count Plate

## 3M<sup>™</sup> Petrifilm<sup>™</sup> EC Plate Overview

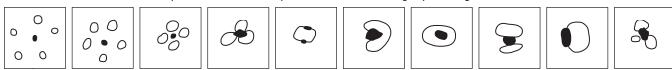
3M<sup>™</sup> Petrifilm<sup>™</sup> *E. coli*/Coliform Count (EC) Plates contain Violet Red Bile (VRB) nutrients, a cold-water-soluble gelling agent, an indicator of glucuronidase activity, and an indicator that facilitates colony enumeration. Most *E. coli* (about 97%) produce beta-glucuronidase which produces a blue precipitate associated with the colony. The top film traps gas produced by the lactose fermenting coliforms and *E. coli*. About 95% of *E. coli* produce gas, indicated by blue to red-blue colonies associated with entrapped gas on the 3M Petrifilm EC Plate (within approximately one colony diameter).

U.S. Food and Drug Administration Bacteriological Analytical Manual (FDA-BAM) define coliforms as Gram-negative rods which produce acid and gas from lactose during metabolic fermentation. Coliform colonies growing on the 3M Petrifilm EC Plate produce acid which causes the pH indicator to make the gel color darker red. Gas trapped around red coliform colonies indicates confirmed coliforms.

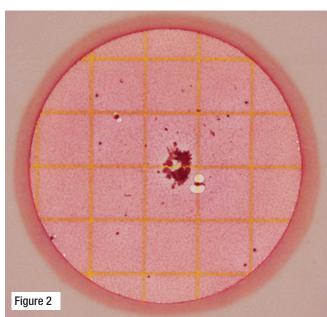


*E. coli* count = 49 (blue colonies with gas) Total coliform count = 87 (red and blue colonies with gas) Validated through AOAC<sup>®</sup> *Official Method of Analysis*<sup>SM</sup> program. The confirmation of *E. coli* may vary by country.

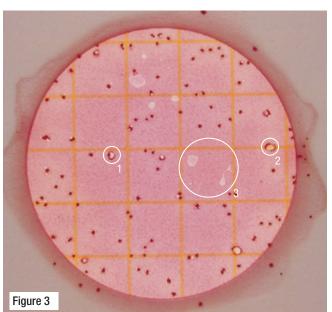
## **Bubbles**



The illustrations below show examples of various bubble patterns associated with gas producing colonies. All should be enumerated.



Total coliform count = 3 Food particles are irregularly shaped and are not associated with gas bubbles.

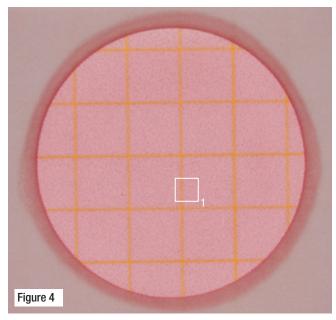


#### Total coliform count = $\sim 150$

Bubble patterns may vary. Gas may disrupt the colony so that the colony "outlines" the bubble. See Circles 1 and 2. Artifact bubbles may result from improper inoculation or from trapped air within the sample. They are irregularly shaped and are not associated with a colony. See Circle 3.

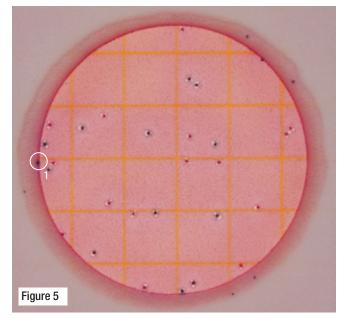
User's Responsibilities: 3M Petrifilm Plate performance has not been evaluated with all combinations of microbial flora, incubation conditions and food matrices. It is the user's responsibility to determine that any test methods and results meet the user's requirements. Should re-printing of this Interpretation Guide be necessary, user's print settings may impact picture and color quality.





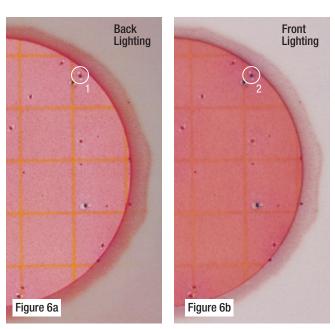
#### No growth = 0

Notice the changes in gel color in Figures 4 through 10. As the *E. coli* or coliform count increases, the color of the gel turns to dark red or purple-blue. Background bubbles are a characteristic of the gel and are not a result of *E. coli* or coliform growth. See Square 1.



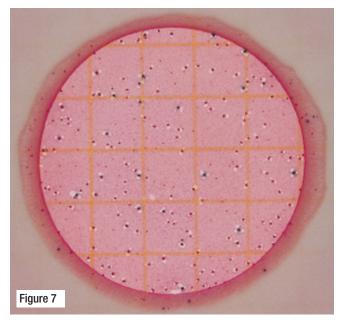
## *E. coli* count = 13Total coliform count = 28

The recommended counting limit on a 3M Petrifilm EC Plate is 150 colonies. Do not count colonies that appear on the foam barrier because they are removed from the selective influence of the medium. See Circle 1.



#### E. coli count = 3

Any blue in a colony (blue to red-blue) indicates the presence of *E. coli*. Front lighting may enhance the detection of blue precipitate formed by a colony. Circle 1 shows a red-blue colony counted using back lighting. Circle 2 shows the same colony with front lighting. The blue precipitate is more evident in Circle 2.

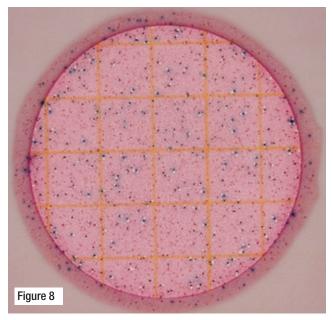


## *E. coli* count = 17 Estimated total coliform count = $\sim$ 150

The circular growth area is approximately 20cm<sup>2</sup>. Estimates can be made on plates containing greater than 150 colonies by counting the number of colonies in one or more representative squares and determining the average number per square. Multiply the average number by 20 to determine the estimated count per plate.

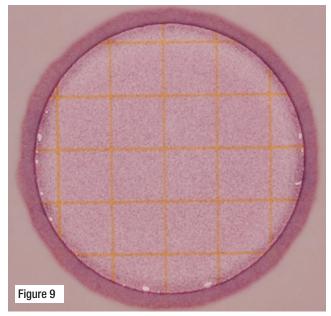
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## TNTC (Too Numerous to Count) To obtain a more accurate count, dilute the sample further.

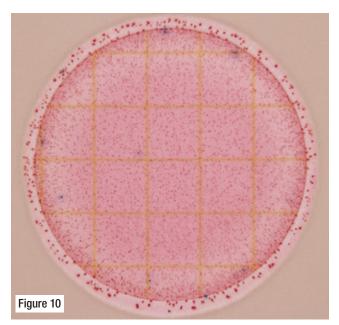


### Actual count = $\sim 10^6$

3M Petrifilm EC Plates with colonies that are TNTC have one or more of the following characteristics: many small colonies, many gas bubbles and a deepening of the gel color from red to purple-blue.

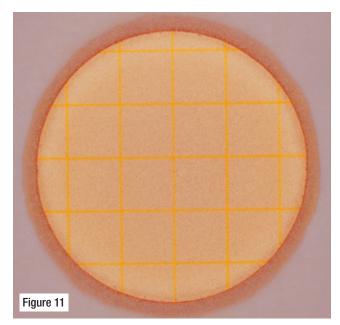


Actual count =  $\sim 10^8$ High concentrations of *E. coli* may cause the growth area to turn purple-blue.



## Presumptive *E. coli* count = $\sim 8$ Estimated total coliform count = $\sim 10^8$

When high levels of coliforms are present (>10<sup>8</sup>), some strains of *E. coli* may produce less gas and blue colonies may be less definitive. Count all blue colonies without gas and/or blue zones as presumptive *E. coli*. Pick blue colonies without gas and confirm if necessary.

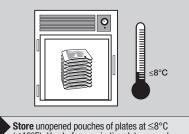


Actual count =  $\sim 10^8$ When high numbers of non-coliform organisms such as *Pseudomonas* are present on 3M Petrifilm EC Plates, the gel may turn yellow.

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# **Reminders for Use: 3M<sup>™</sup> Petrifilm<sup>™</sup> E. coli/Coliform Count Plate**

## Storage



 $(\leq 46^{\circ}F)$ . Use before expiration date on package. In areas of high humidity where condensate may be an issue, it is best to allow pouches to reach room temperature before opening.

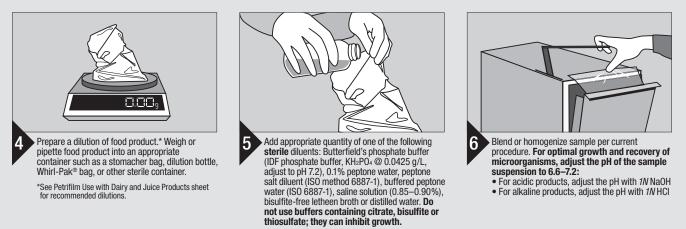


To seal opened pouch, fold end over and tape shut.

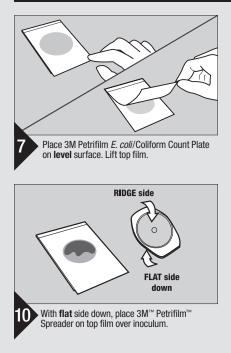


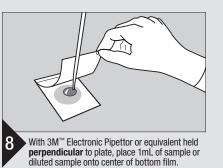
pouches in a cool, dry place. Use plates within one month after opening. Avoid exposure of plates to temperatures >25°C (>77°F) and/or relative humidity >50%.

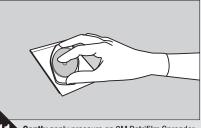
## **Sample Preparation**



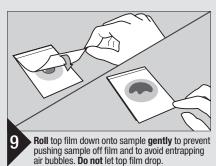
## Inoculation

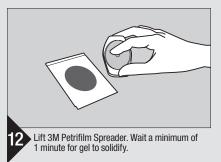






Gently apply pressure on 3M Petrifilm Spreader to distribute inoculum over circular area before gel is formed. Do not twist or slide the spreader.

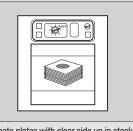




# Reminders for Use: 3M<sup>™</sup> Petrifilm<sup>™</sup> E. coli/Coliform Count Plate cont.

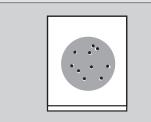
## Incubation

13

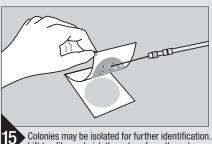


Incubate plates with clear side up in stacks of up to 20 at time and temperature listed below. It may be necessary to humidify incubator to minimize moisture loss

## Interpretation



3M Petrifilm *E. coli*/Coliform Count Plates can be counted on a standard colony counter or other 14 illuminated magnifier. Refer to the Interpretation Guide section when reading results.



Lift top film and pick the colony from the gel.

# Incubation Time and Temperature Vary by Method

#### Most common approved methods:

#### AOAC® Official Method 991.14

- Coliforms: Incubate 24±2 hours at 35°C±1°C
- E. coli: Incubate 48±2 hours at 35°C±1°C

#### AOAC® Official Method 998.08

• Coliforms and E. coli (for meat, poultry and seafood): Incubate 24±2 hours at 35°C±1°C

#### NMKL Method 147.1993

• E. coli: Incubate 48±2 hours at 37°C±1°C

For detailed CAUTIONS, DISCLAIMER OF WARRANTIES/LIMITED REMEDY and LIMITATION OF 3M LIABILITY, STORAGE AND DISPOSAL information and INSTRUCTIONS FOR USE, see Product's package insert.



#### **3M Food Safety**

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Post Office Box 5757 London, Ontario N6A 4T1 Canada 1-800-328-6553

3M Food Safety offers a full line of products to accomplish a variety of your microbial testing needs. For more product information, visit us at www.3M.com/foodsafety or call 1-800-328-6553.

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