

Charm Peel Plate EC Microbial Test

for Dairy, Food Dilutions, and Water Samples

24
hours

Product Overview



1 mL and 5 mL Test

The **Charm® Peel Plate® EC Microbial Test (Peel Plate EC)** is a simplified culture method for detecting micro-organisms. Each plate contains prepared media in a shallow dish with an adhesive top. Quickly pipette the test sample in the middle of the plate and it automatically wicks through the media and solidifies. No spreading device is needed. Invert the test and stack up to 20 together for efficient incubation. The Peel Plate EC test is based on VRB media. Coliforms will produce red colonies, and *E. coli* will produce blue/purple colonies for easy visual identification. An air gap between the plate and cover allows colony picking for additional isolation and identification.



Stacked

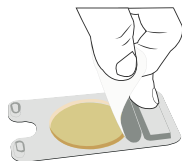
Benefits of the Peel Plate EC Test Include

- ◆ Ready-to-use. Just add sample/dilution. No spreading device needed.
- ◆ Etched grid lines for estimated counts.
- ◆ Colonies easily picked for additional isolation/classification.
- ◆ Convenient plate stacking for improved air circulation.
- ◆ Buffered formulation – pH not required for most samples.
- ◆ 12 month refrigerated shelf-life in a resealable foil zip bag.
- ◆ Robust performance with neutralizing buffers used in environmental surface samples.
- ◆ 47 mm diameter convenient for water filters and 100 mL water samples or larger.
- ◆ AOAC-RI and NCIMS Validated Matrices.
- ◆ 5 mL high volume test available.
- ◆ Automated counting and data storage when used with the Charm Peel Plate Colony Counter.

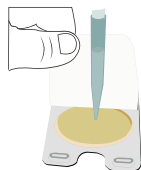
Simple Procedure



Lift



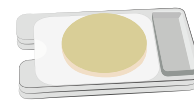
Peel



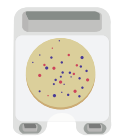
Vertically Pipet



Seal



Incubate



Count



Validation Matrices

Dairy matrices^{A, B}

Dairy			
Chocolate milk (2% fat)	Condensed milk	Condensed whey	Cottage cheese ^C
Eggnog	Evaporated milk	Heavy cream (35% fat)	HTST pasteurized fluid
Lactose reduced milk	Pasteurized whole goat milk	Powder milk	Raw cow milk
Raw goat milk	Raw sheep milk	Reconstituted non-fat dry milk	Shredded cheese ^{C,D}
Skim milk	Strawberry milk	Sour cream ^C	Ultra-high temperature pasteurized milk
Yogurt ^C	Vanilla ice cream	Whole milk	

^APeel Plate EC AOAC-RI-061501 validation for total coliform in dairy products at 32 °C.

^BNCIMS National Conference of Interstate Milk Shipments approved.

^CCultured products require sodium bisulfite additive for testing and is supplied with S03 kits.

^DShredded Cheddar Cheese was evaluated. Some hard cheeses such as Swiss, Parmesan, Romano, Asiago, Muenster, Provolone, and their shredded blends require performing the test on a different formulation Peel Plate CC-C test.

Non-dairy matrices^E

Non-Dairy			
Dry dog food	Environmental sponge of stainless steel	Filtered bottled water	Irrigation Water
Large animal carcass sponge	Liquid whole pasteurized eggs	Milk Chocolate	Pasteurized egg
Produce rinse water	Poultry carcass rinse	Raw ground beef	Raw ground turkey

^EPeel Plate AC-RI-061501 validation for *E. coli* and coliform in foods and waters at 35 °C.

Ordering Info

Order Codes	Each Kit Includes
PP-EC-50K	50 Peel Plate tests
PP-EC-100K	100 Peel Plate tests
PP-EC-1000K	1000 Peel Plate tests
PP-ECHV-25K	25 Peel Plate High Volume tests
PP-ECHV-100K	100 Peel Plate High Volume tests

See Operator's Manual for additional kits and order codes