Charm Peel Plate AC Microbial Test

for Dairy and Food Dilutions



Product Overview





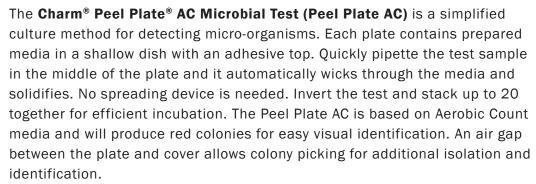








Side & Front



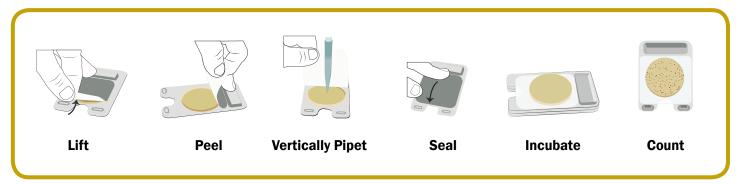
Benefits of the Peel Plate AC Test Include

- 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.
- Automated counting and data storage when used with the Charm Peel Plate Colony Counter



Stacked

Simple Procedure







Validation Matrices

Dairy matrices^{A, B}

Dairy				
20 % cream	Chocolate milk (2 % fat)	Condensed milk	Evaporated milk	
Heavy cream (35 % fat)	HTST pasteurized fluid	Lactose reduced milk	Pasteurized chocolate milk	
Pasteurized skim milk	Pasteurized whole milk	Powder milk	Raw cow milk	
Raw goat milk	Raw sheep milk	Skim milk	Strawberry milk	
Ultra-high temperature pasteurized milk	Vanilla ice cream	Whole milk		

Non-dairy matrices^c

Non-Dairy		
Dry dog food	Environmental sponge of stainless steel	Large animal carcass sponge
Liquid whole pasteurized eggs	Milk chocolate	Pasteurized egg
Poultry carcass rinse	Raw ground beef	Raw ground turkey

^APeel Plate AC AOAC-RI-071501 validation for aerobic count in dairy products at 32 °C.

Ordering Info

Order Codes	Each Kit Includes
PP-AC-50K	50 Peel Plate tests
PP-AC-100K	100 Peel Plate tests
PP-AC-1000K	1000 Peel Plate tests

See Operator's Manual for additional kits and order codes



^BNCIMS National Conference of Interstate Milk Shipments approved.

 $^{^{\}circ}$ Peel Plate AC AOAC-RI-071501 validation for aerobic count in foods, rinse and surface sponges at 35 $^{\circ}$ C.