

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

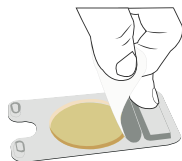
Benefits of the Peel Plate EC Test Include

- ◆ **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.**

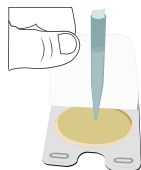
Simple Procedure



Lift



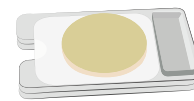
Peel



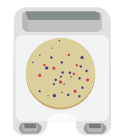
Vertically Pipet



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