

# Charm Peel Plate AC Microbial Test for Dairy and Food Dilutions

48  
hours

## Product Overview



Side & Front

The **Charm® Peel Plate® AC Microbial Test (Peel Plate AC)** 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 AC is based on Aerobic Count media and will produce red colonies for easy visual identification. An air gap between the plate and cover allows colony picking for additional isolation and identification.



Stacked

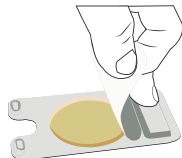
### Benefits of the Peel Plate AC Test Include

- **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**

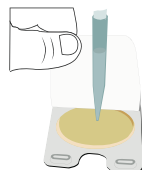
## Simple Procedure



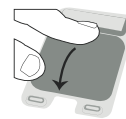
Lift



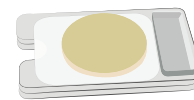
Peel



Vertically Pipet



Seal



Incubate



Count



## Validation Matrices

### Dairy matrices<sup>A, B</sup>

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<sup>C</sup>

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

<sup>A</sup>Peel Plate AC AOAC-RI-071501 validation for aerobic count in dairy products at 32 °C.

<sup>B</sup>NCIMS National Conference of Interstate Milk Shipments approved.

<sup>C</sup>Peel Plate AC AOAC-RI-071501 validation for aerobic count in foods, rinse and surface sponges at 35 °C.

## Ordering Info

Order Codes	Each Kit Includes
<b>PP-AC-50K</b>	50 Peel Plate tests
<b>PP-AC-100K</b>	100 Peel Plate tests
<b>PP-AC-1000K</b>	1000 Peel Plate tests

See Operator's Manual for additional kits and order codes



NOTHING WORKS LIKE A CHARM

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