

Charm Peel Plate CC Microbial Test

for Dairy, Food Dilutions, and Water Samples

24
hours

Product Overview



1 mL and 5 mL Test

The **Charm® Peel Plate® CC Microbial Test (Peel Plate CC)** 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 CC test is based on VRB media. Coliforms will produce red colonies for easy visual identification. An air gap between the plate and cover allows colony picking for additional isolation and identification. A sodium bisulfite diluent is required for testing cultured dairy products and can be ordered with test kits.



Stacked

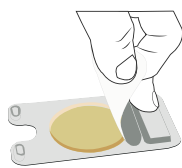
Benefits of the Peel Plate CC Test Include

- ◆ **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.**
- ◆ **5 mL high volume test available.**
- ◆ **Automated counting and data storage when used with the Charm Peel Plate Colony Counter.**

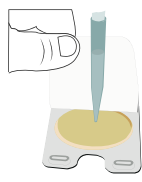
Simple Procedure



Lift



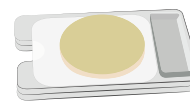
Peel



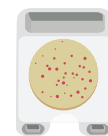
Vertically Pipet



Seal



Incubate



Count



Validation Matrices

Dairy matrices

| Dairy | | | |
|-------------------------|-----------------------------|--------------------------------|---|
| Chocolate milk (2% fat) | Condensed milk | Condensed whey | Cottage cheese ^A |
| 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 ^{A,B} |
| Skim milk | Strawberry milk | Sour cream ^A | Ultra-high temperature pasteurized milk |
| Yogurt ^A | Vanilla ice cream | Whole milk | |

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

^B Shredded 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

| 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 |

Ordering Info

| Order Codes | Each Kit Includes |
|------------------------------|-----------------------|
| PP-CC-50K | 50 Peel Plate tests |
| PP-CC-100K | 100 Peel Plate tests |
| PP-CC-1000K | 1000 Peel Plate tests |
| For Cultured Products | |
| PP-CCS03-100K ^A | 100 Peel Plate tests |
| PP-CCS03-1000K ^A | 1000 Peel Plate tests |
| For Hard Cheeses | |
| PP-CC-C-50K ^B | 50 Peel Plate tests |
| PP-CC-C-100K ^B | 100 Peel Plate tests |
| PP-CC-C-1000K ^B | 1000 Peel Plate tests |

See Operator's Manual for additional kits and order codes