

# MicroFast® Microbial Count Plate

MicroFast® Count Plate is a sample-ready-culture medium system. It uses innovative technologies such as rapid diffusion systems and new-generation microbial coloration to achieve rapid proliferation and interpretation of colonies, greatly improving the detection efficiency in the laboratory.

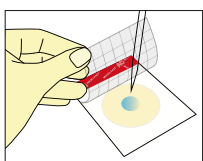
It is intended for testing for food, food material and environmental surfaces, the plates are designed to allow the visual count of bacterial, yeast, and mold colonies, aided with the color identification for differentiation of bacteria, yeast, and mold where required.

Currently in order to perform enumeration tests, laboratory either needs to prepare culture media from dehydrated powder, sterilize and pour plates or purchase large volumes of petri dishes filled with prepared culture media/agar. This media in petri dishes needs to be stored in a refrigerator until needed, taking up a lot of valuable storage space. With MicroFast count plates the storage space required is minimal as is the quantity of disposable waste generated per test leading to reduction in costs. MicroFast count plates are simple and efficient to use requiring less consumables and minimal training. With an 18 months shelf life the ability to respond to fluctuating demand far exceeds that of traditional media based methods.

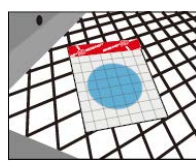
- Easy to use
- Reduce storage and disposal costs
- Require no agar preparation
- Cost effective alternative to agar based methods

## Operation Procedure

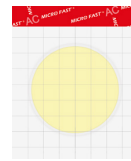
- **Inoculation** Lift the top film and add sample.
- **Incubation** Incubate the plates following the Instruction for Use.
- **Interpretation** Count the colonies.



Inoculation



Incubation



Interpretation

## Technical parameters

	Aerobic Count Plate	Coliform Count Plate	Coliform & E. coli Count Plate	Enterobacteriaceae Count Plate	Yeast & Mold Count Plate	Staphylococcus aureus Count Plate	Bacillus cereus Count Plate
AOAC PTM certification no.	032103	102102	102103	112101	122101	122102	NA
Matrices	Frozen ground beef, heat processed chicken drumstick, vegetable chips, frozen strawberries, pasteurized liquid milk (2% fat), and stainless steel environmental surfaces	Fresh raw ground beef (75% lean), sliced deli ham, raw whole milk, fresh bagged mixed greens, frozen fish and stainless steel	Fresh raw ground beef (75% lean), sliced deli ham, raw whole milk, fresh bagged mixed greens, frozen fish and stainless steel	Raw whole milk, pasteurized liquid milk (2 % fat), butter, cream cheese, chocolate milk, stainless steel and environmental surface sponge	Yogurt, sliced raw apples, raw almonds, salad dressing, and dry pet food	Unpasteurized (raw) whole liquid milk, cream puff, frozen fish, sliced deli ham (ready-to-eat), fresh pasta salad (with vegetables) and stainless steel environmental surface sponge	NA
Culture temp.	36±1° C	36±1° C	36±1° C	36±1° C	28±1° C	36±1° C	30° C
Culture time	48±1h	18-24h	24±2h	18-24h	Yeast 48±2h, molds 72±2h	24±2h 1.5-4h (confirmation plate)	18-24h
Interpretation	All red colonies	Red colonies with bubbles	E.coli: blue colonies with bubbles Coliform: blue and red colonies with bubbles	All red colonies associated with yellow halo, both associated with bubbles or without bubbles	Yeast: violet-red colonies Molds: large violet-red colonies with irregular edges	Pink colonies Confirmation Plate: dark violet.	Blue- green cluster colonies
Counting range	30-300CFU	15-150CFU	10-100CFU	15-150CFU	Yeast 10-150CFU Molds < 30CFU	Quantitative test: 15-150CFU	10-100CFU
Storage	18 months at 2-8° C. Use count plates within one month after opening and reseal aluminum bag with tape. Keep it away from light.						

## Ordering information

Product Name	Catalog No.	Specification
Aerobic Count Plate	LR1001	25 pcs
Coliform Count Plate	LR1002	25 pcs
Yeast & Mold Count Plate	LR1003	25 pcs
Staphylococcus aureus Count Plate	LR1005	25 pcs
Staphylococcus aureus Confirmation Plate	LR1005Q	25 pcs
Coliform & E. coli Count Plate	LR1007	25 pcs
Enterobacteriaceae Count Plate	LR1011	25 pcs
Bacillus cereus Count Plate*	LR1010	25 pcs
Environmental Listeria Count Plate*	LR1008	25 pcs

\*Please consult your sales representative before purchase.

For more information on our products, please contact us on (02) 9882 3666 or at [scientific.enquiries@amsl.com.au](mailto:scientific.enquiries@amsl.com.au)

[amsl.com.au](http://amsl.com.au)

