Easier Salmonella Detection, Faster Confirmation.
It’s About Time.
Because Food Safety can’t wait.
Introducing the 3M™ Petrifilm™ 
*Salmonella* Express System

The 3M™ Petrifilm™ *Salmonella* Express System provides qualitative detection and biochemical confirmation of *Salmonella* in enriched food and food process environmental samples. It eliminates time-consuming agar methods and gives you biochemical confirmation in as little as 44 hours—2X faster than traditional agar methods—with no special equipment.

The easy-to-use system consists of:

- **3M™*Salmonella* Enrichment Base and 3M™*Salmonella* Enrichment Supplement**—a unique medium for recovery and growth of *Salmonella* species.
- **3M™ Petrifilm™*Salmonella* Express Plate**—a sample-ready, chromogenic culture medium that is selective and differential for *Salmonella* and provides a presumptive result.
- **3M™ Petrifilm™*Salmonella* Express Confirmation Disk**—contains a biochemical substrate that facilitates the biochemical confirmation of *Salmonella* species.
A faster, simpler all-in-one method for pathogen testing.
The first qualitative 3M™ Petrifilm™ Plate for *Salmonella* detection in food and food process environmental samples

Using 3M Petrifilm Plate technology, 3M has created a pathogen solution for food testers around the world.

3M Petrifilm Plates are the #1 brand in food indicator testing. Ninety out of 100 of the Top Food Processing Companies in the U.S. use 3M Petrifilm Plates for their testing. Why? Because these easy-to-use plates eliminate the need to prepare, purchase and store agar dishes, helping to maximize laboratory productivity and efficiency, while delivering consistent, accurate results.

**In-house biochemical confirmation**

The 3M Petrifilm *Salmonella* Express System saves you time and money by allowing you to confirm multiple presumptive positive colonies at the same time, right in your lab. One disk can biochemically confirm all presumptive positive colonies on the plate with one test. And, there’s no need to pick and transfer colonies to any other agar plates for testing with another technology or send them out to a reference lab for biochemical confirmation.

**Greater consistency**

Compared to the variability associated with agar preparation, 3M’s standardized formula improves consistency across technicians, shifts and plants.

**Longer shelf life**

3M Petrifilm *Salmonella* Express Plates have a significantly longer expiration date than agar plates, which all too often must be thrown out before they’re ever used.

**Less space**

Because they’re so compact, 3M Petrifilm Plates take up 85% less space than agar plates, freeing up valuable room in your incubators, lab bench, refrigerators—and your waste stream. It’s about time for that, too.
Traditional Agar Method

Combine sample and 3M Salmonella Enrichment Base plus 3M Salmonella Enrichment Supplement medium. Incubate 18 hrs @ 41.5°C.

Transfer enriched sample into Tetrathionate (TT) and R-V. Incubate R-V 24 ± 2 hrs @ 42°C ± 0.2°C, incubate TT 24 ± 2 hrs @ 43° ± 0.2°C.

Twenty 3M™ Petrifilm™ Plates compared to 20 agar dishes.

Get biochemically confirmed results

Combine sample and enrichment medium. Incubate 24 ± 2 hrs @ 35°C.

Transfer enriched sample into R-V R10. Incubate 8 hrs @ 41.5°C. (Skip this step for low background flora, processed foods.)

3M Petrifilm Salmonella Express
**Traditional Agar Method (example: FDA BAM high microbial load foods)**

*3M Petrifilm Salmonella Express System*

Streak each selective broth onto selective agar plates (HE, BS, XLD). Incubate 22-50 hrs @ 35°C.

Read plates. Transfer presumptive positive colonies onto TSI and LIA slants. Incubate 24 ± 2 hrs @ 35°C. TOTAL TIME TO NEG: 88-128 HRS.

Transfer presumptive colonies onto further biochemical and serological tests for confirmation. TOTAL TIME TO NEG: 44-48 hrs (low background, processed foods) 52-56 hrs (high background, unprocessed foods)

*2X faster than most traditional methods.*

Hydrate plate, transfer sample and streak onto gel. Incubate for 24 ± 2 hrs @ 41.5°C.

Read plate. **Circle presumptive positives** on top film. TOTAL TIME TO NEG: 40-44 HRS (low background, processed foods) 48-52 HRS (high background, unprocessed foods)

Biochemically confirm results: add confirmation disk to plate and incubate 4 hrs @ 41.5°C. **Total time to biochemical confirmation:** 44-48 hrs (low background, processed foods) 52-56 hrs (high background, unprocessed foods)
Ordering Information

3M™ Petrifilm™ Salmonella Express System Plates and Disks

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3M™ Petrifilm™ Salmonella Express System Enrichment Media

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3M™ Petrifilm™ Spreader

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End-to-end solutions

With more than 25 years of global experience in the food and beverage industry, 3M Food Safety offers a full line of products that work together for consistent, reliable results.

To learn more about 3M Petrifilm Salmonella Express System, or other product solutions from 3M Food Safety, go to [www.3M.com/foodsafety](http://www.3M.com/foodsafety) or call

**Australia** 1300 363 878
**New Zealand** 0800 808 182