

EZ-FPC™ microorganisms are lyophilized micro-organism preparations designed for use as daily process controls in food testing laboratories. Accurately maintain QC records by using the convenient peel-off label on the re-sealable plastic container.

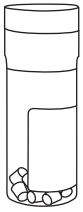
EZ-FPC™

Illustrated Instructions

For Food Process Controls

Qualitative preparations deliver a concentration of 1.0-9.9E+02 CFU per pellet. Quantitative preparations deliver a concentration of 1.0-9.9E+03 CFU per pellet.

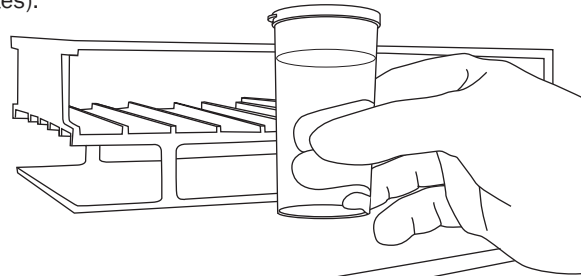
1




Allow unopened vial of lyophilized pellets to equilibrate to room temperature.

2

While the pellets are equilibrating, use an incubator to prewarm dilution fluid to 35 °C (At least 30 minutes).

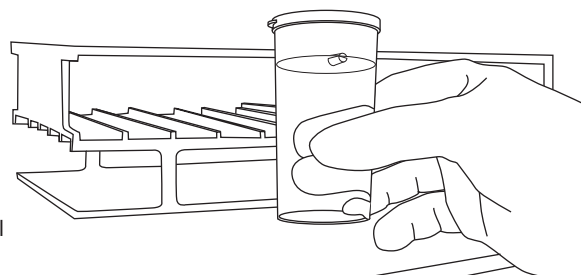


3



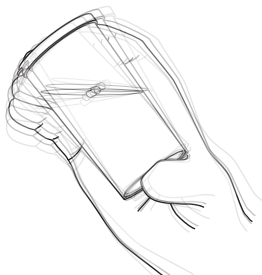
With sterile forceps, transfer one pellet into the dilution fluid (do not remove the desiccant from vial). **Immediately stopper and recap vial and return to 2° - 8°C.**

4



Incubate hydrated material at 35 °C for 30 minutes.

5



Mix hydrated material until a homogeneous suspension is achieved.

6

Quantitative Process Control: proceed with the quantitative testing procedure as set forth in the laboratory SOP. Provide performance documentation by recording the test results.

Qualitative Process Control: proceed with qualitative testing procedure as set forth in laboratory SOP. Provide performance documentation by recording the test results

Note: All quantitative challenges must be completed within 30 minutes after incubation.