



NQAC

Nestlé Quality Assurance Center
Dublin

Technical Datasheet

Analysis Name: Petrifilm™ Aerobic Plate Count for Standard Methods for the Examination of Dairy Products

Method Number: SMEDP-PAC_PETRIFILM

Scope of Application: This method is applicable to all dairy products including raw milk and liquid milk products, dried milk products, cheese, processed cheese, butter, margarine, frozen milk products, custard, desserts, and cream.

Description: The Petrifilm™ aerobic count (PAC) plate method is a ready-made plating procedure that uses a dehydrated cold water soluble gelling agent. PAC plates are applicable for the enumeration of bacteria in raw milk, pasteurized milk, and other dairy products. The PAC method has been collaboratively studied with milk and dairy products and has not been found to be significantly different from the SPC method.

Sample Weight Required: 25 g

Method Reference: SMEDP 17TH Edition Chapter 6.040

Analytical Platform: 3M Petrifilm™

Special Information: Use this method when required by regulatory bodies (e.g. FDA, CDFA, etc.)

Analyte Reported	Alias	Unit of Measure	Limit of Quantification	Reproducibility
PAC Result		PAC/g PAC/mL PAC/swab	<250 PAC/g <25 PAC/mL <250 PAC/swab	