

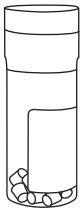
EZ-SPORE™ process controls are lyophilized spore preparations delivering a predetermined assay value of 10,000 to 99,999 CFU per pellet. EZ-SPORE™ Food Process Controls save the industrial microbiology laboratory time and effort by replacing the need to maintain and subculture quality control strains with traceable, hydrate-and-use, pellets.



EZ-SPORE™

*Illustrated Instructions
Process Controls for use
with spoilage detection methods.*

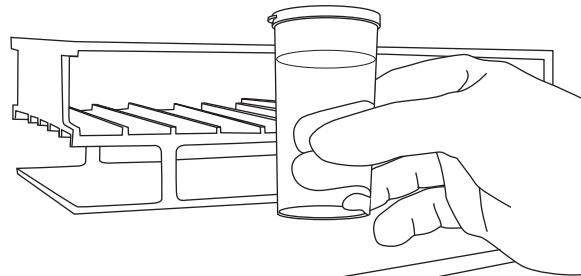
1



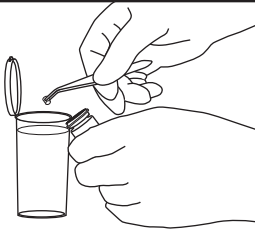
Allow unopened vial of lyophilized pellets to equilibrate to room temperature.

2

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

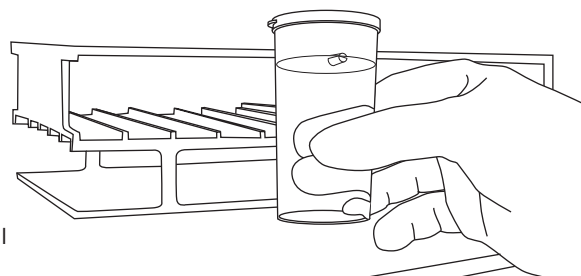


3



With sterile forceps, transfer one (1) 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

Proceed with the testing procedure as set forth in the laboratory SOP. Provide performance documentation by recording the test results.

Accurately maintain Quality Control records by using the convenient peel-off label on the re-sealable plastic container.

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