



Prepared Media Plate

**Easy Plate™**

**Colony Counting System  
for Easy Plate**



# Make Food Microbiological Testing Easier and More Efficient

Today, public awareness regarding food safety and security continues to rise, and regulations concerning food safety in the food industry are becoming increasingly stringent. In particular, as foodborne illnesses draw significant public attention, microbiological testing is growing in importance. Consequently, the number of tests and the workload placed on laboratory staff are also increasing.

Easy Plate, a prepared film media for microbiological testing, helps address the growing demand for food testing by enabling faster workflows and reducing operator burden. It contributes to enhancing food safety through improved efficiency and reliability in microbial testing.



## Time-saving

- No need for media preparation or autoclaving—Easy Plate is ready to use straight from the package, reducing preparation time.
- No need for dilution, overlay techniques, or special equipment, which helps shorten handling time.
- Easy Plate's stackable design greatly reduces the operational space required.



## Easy Operation

- Simply open the cover film, drop the sample, and close the film—making inoculation quick and easy.
- The chemical indicator allows for easy differentiation of colonies.
- Automatic colony counting is possible using the dedicated Colony Counting System for Easy Plate.



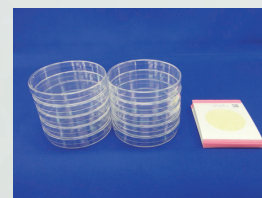
## High Accuracy

- Demonstrates a high correlation with conventional testing methods.
- Certified by AOAC PTM, MicroVal, and NordVal.



## Reduction of Environmental Impact

- With approximately 1/20th the volume of a traditional petri dish, Easy Plate significantly reduces waste.

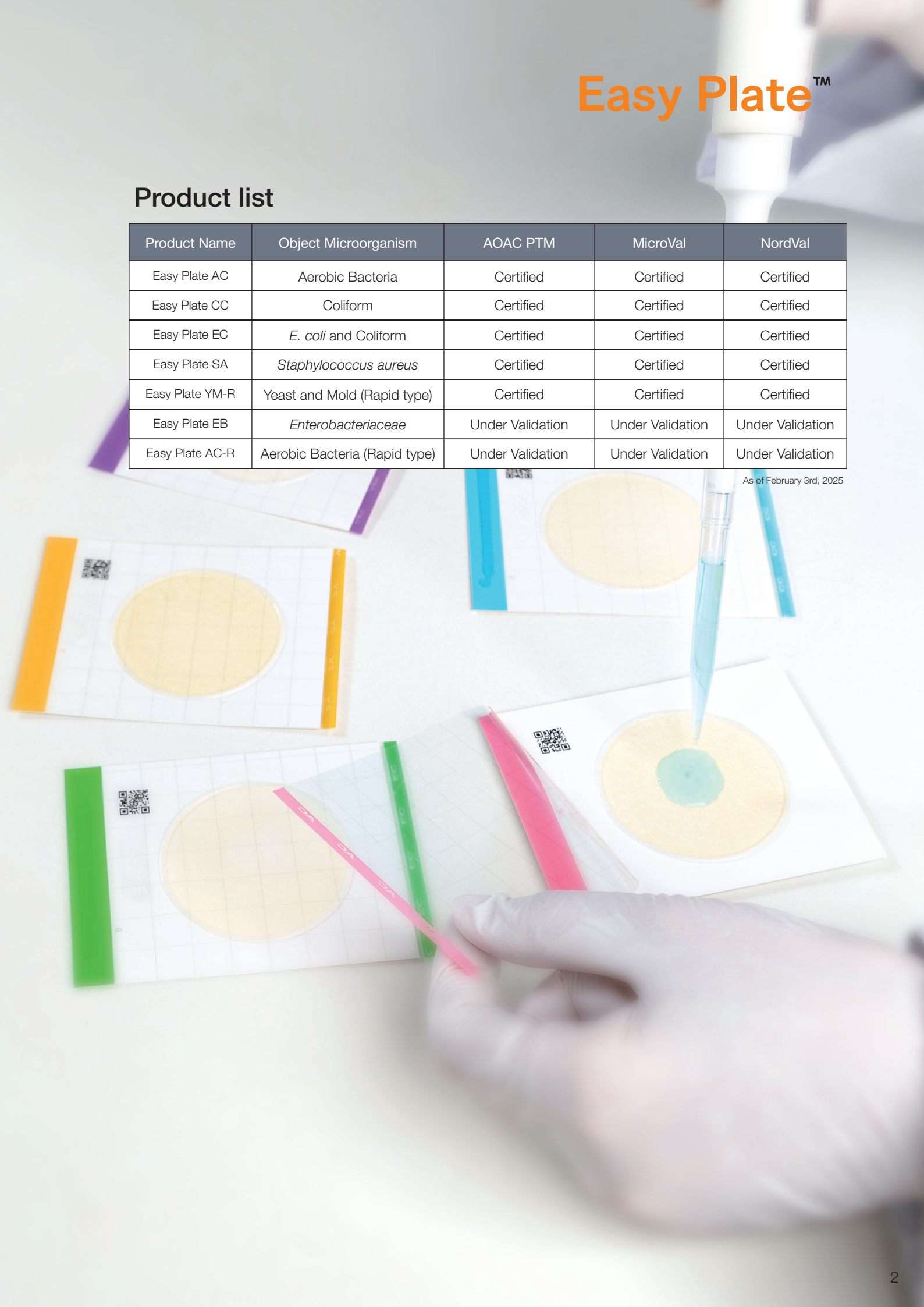


Approximately 1/20 volume of traditional petri dish.

## Product list

Product Name	Object Microorganism	AOAC PTM	MicroVal	NordVal
Easy Plate AC	Aerobic Bacteria	Certified	Certified	Certified
Easy Plate CC	Coliform	Certified	Certified	Certified
Easy Plate EC	<i>E. coli</i> and Coliform	Certified	Certified	Certified
Easy Plate SA	<i>Staphylococcus aureus</i>	Certified	Certified	Certified
Easy Plate YM-R	Yeast and Mold (Rapid type)	Certified	Certified	Certified
Easy Plate EB	<i>Enterobacteriaceae</i>	Under Validation	Under Validation	Under Validation
Easy Plate AC-R	Aerobic Bacteria (Rapid type)	Under Validation	Under Validation	Under Validation

As of February 3rd, 2025



# How to Use

For precautions, warranty coverage, and detailed instructions for use, please refer to the instruction manual.

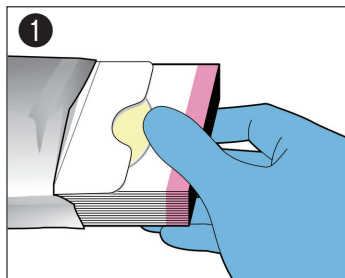
## Sample preparation

User should choose an appropriate method for the sample preparation. Refer to ISO 6887, FDA Bacteriological Analytical Manual (BAM) or other regulatory guidelines.

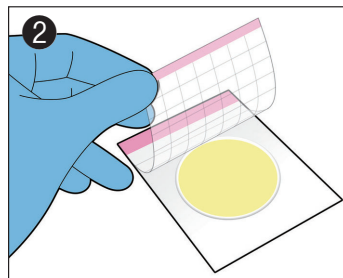
The following method is an example.

- 1) Weigh 50 g test portions into a blender jar.
- 2) Add 450 mL Butterfield's phosphate-buffered diluent (BPD) and blend for up to 2 minutes.
- 3) Prepare all decimal dilutions with 90 ml BPD plus 10 mL previous dilution.
- 4) Shake 25 times

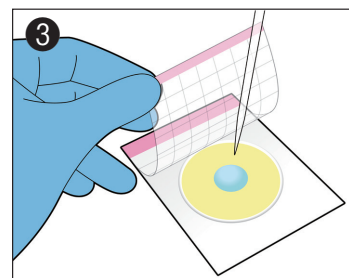
## Inoculation



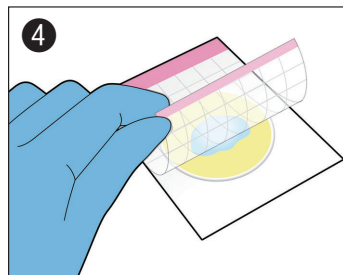
1  
Open the package and take out the required number of Easy Plates.



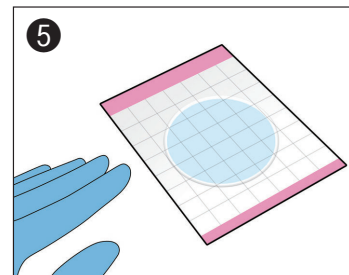
2  
Place the plates on a flat, level surface and open the cover film.



3  
Hold the pipette vertically and place 1 mL of the sample onto the center of the culture area.

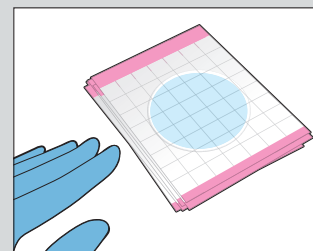
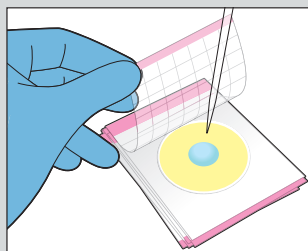
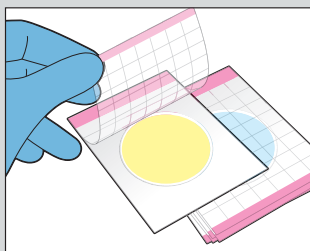


4  
Slowly close the cover film. (The liquid will naturally spread across the entire culture area.)



5  
Allow the plate to settle for 3 minutes or more on a horizontal surface. Do not tilt the sheet until solidification of the suspension is complete.

## Plates are stackable during sampling

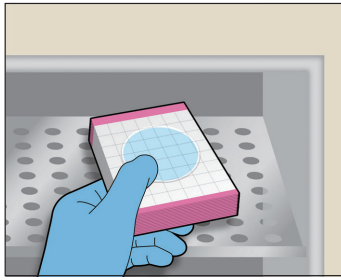


It is possible to place an un-inoculated plate on top of an already inoculated Easy Plate and continue the dropwise application in a stacked configuration. This allows for continuous operation without waiting for gel solidification, resulting in improved efficiency and space savings.

\*Do not apply pressure to the culture area of the inoculated plate when stacking, as this may cause the liquid to spill.

\*Up to approximately 10 plates can be stacked during the dropwise application process.

# Incubation



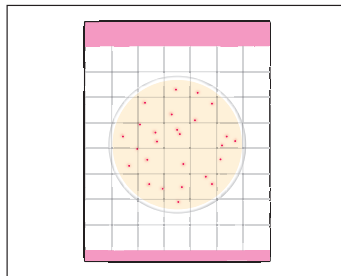
Incubate the plates in an incubator. Up to 25 plates can be stacked during incubation.

Parameter	Incubation Temperature	Incubation Time	Interpretation
<b>Easy Plate™ AC</b> For Aerobic Bacteria	35±1°C	48±2hours	Red colonies
<b>Easy Plate™ CC</b> For Coliform	35±1°C	24±1hours	Blue colonies
<b>Easy Plate™ EC</b> For <i>E.coli</i> and Coliform	35±1°C	24±1hours	<i>E. Coli</i> : blue-purple to navy blue colonies Coliform: pink to red-purple colonies
<b>Easy Plate™ SA</b> For <i>Staphylococcus aureus</i>	35±1°C 37±1°C	24±1hours	Blue colonies
<b>Easy Plate™ YM-R</b> For Yeast and Mold (Rapid Type)	25±1°C	48-72hours	Purple <small>Mold: colonies spread widely with diffuse edges. Yeast: colonies form small circles with defined edges.</small>
<b>Easy Plate™ EB</b> <i>Enterobacteriaceae</i>	35±1°C 37±1°C	24±1hours	Red purple to red
<b>Easy Plate™ AC-R</b> For Aerobic Bacteria (Rapid type)	35±1°C	24±1hours*	Red

\* If colony growth is insufficient, perform an additional 24-hours incubation.

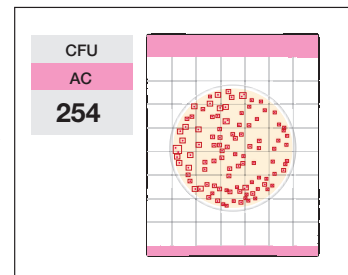
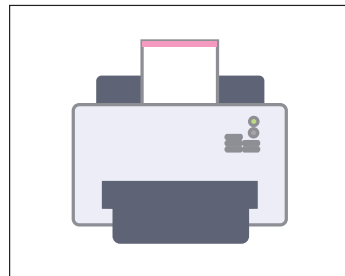
# Interpretation

## Manual counting



Contains a chemical indicator that provides easily distinguishable colored colonies, allowing you to easily identification and count.

## Automatic counting



The Easy Plate dedicated software, "Colony Counting System for Easy Plate" can be downloaded for free.

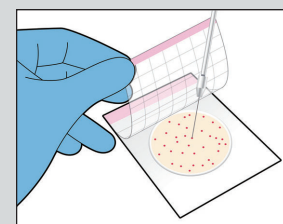
Simpler and time-saving way to count colonies than manual counting advances efficiency and eliminates the effects of variation and skill level among operators.

## When colonies are too many to count

Colonies can be estimated by counting those within 1-3 of the 1 cm × 1 cm grids printed on the cover and calculating the average. Multiplying this average by 20 gives the estimated total count, as the circular growth area is approximately 20 cm<sup>2</sup>.

## Colony isolation

Lift the cover and pick a single colony from the gel.



# Disposal

Any and all media, supplements, and reagents must be sterilized by autoclaving after use, and then disposed as industrial waste according to local laws and regulations.

## Storage

Store in the refrigerator (2-8°C). Use before expiry date specified on the bag label.

## Storage after Opening the Packaging

Fold the end of the packaging over twice, and seal with tape.

Store in the refrigerator (2-8°C). Use within 3 months after opening the packaging.

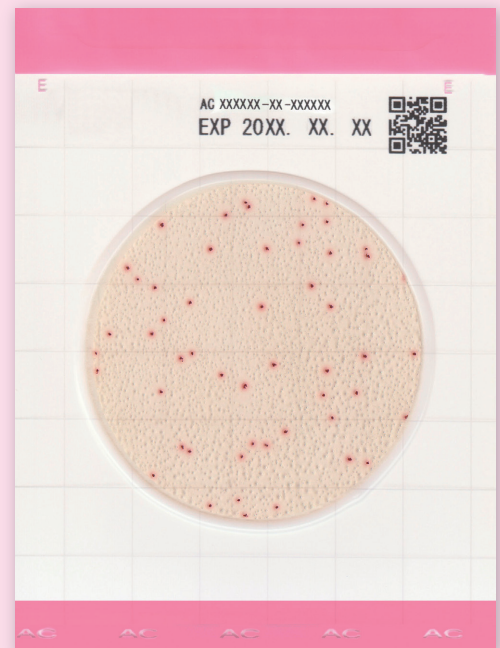
\*For Easy Plate YM-R, use within one month after opening the packaging.

For Aerobic Bacteria

# Easy Plate™ AC

Aerobic bacteria colonies exhibit bright red color.

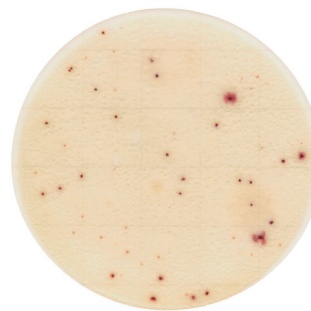
Incubation condition:  $35\pm 1^\circ\text{C}$ ,  $48\pm 2$  hours



## Features

- Easily distinguishable brightly colored colonies

The colonies develop a red color, allowing for easy visualization and accurate counting, even in the presence of food residues or other colored substances.



Easy Plate™ AC

Sample: Flour

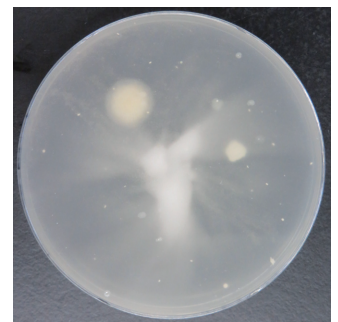
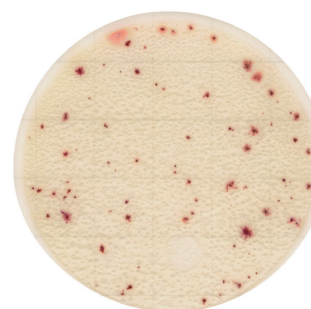


Plate count agar

- Reducing the spreading of colonies of *Bacillus* spp.

Colonies of *Bacillus* spp. that can easily spread on conventional agar media but spreading is controlled on Easy Plate.



Easy Plate™ AC

Sample: Foods including *Bacillus* spp.

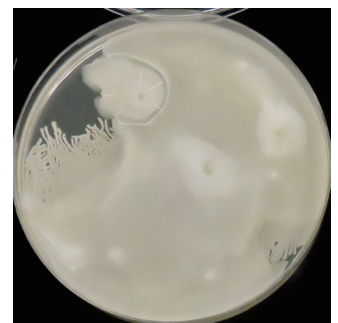


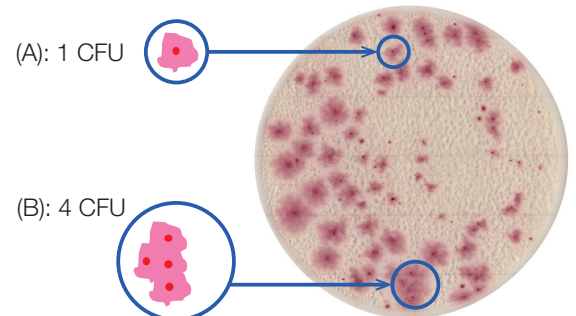
Plate count agar

## Plate Count Interpretation

(A) Count any colonies that spread as single colony, counting by the central dark area of the colony.

\*Do not count thin, microscopic colonies scattered across an area where a colony is spread out.

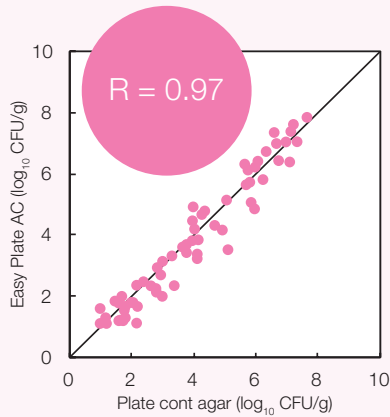
(B) Where multiple colonies are present, count the central dark area of the colony as a single colony. In example B, there are 4 dark area of the colony. This would be counted 4 colonies.



*Pseudomonas aeruginosa*

● High correlation with plate count agar

High correlation with the plate count agar in various foods.\*



\* According to the research by Dai Nippon Printing Co., Ltd.

● AOAC PTM Certified

License No. 041302

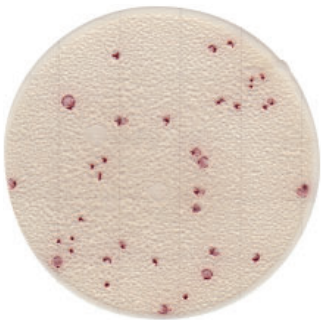
● MicroVal Certified

License No. 2021LR102

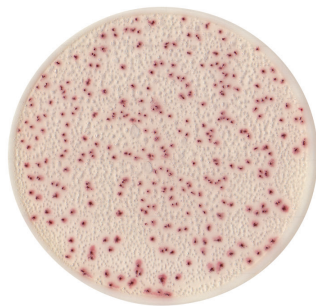
● NordVal Certified

License No. 059

Strains



*Escherichia coli*  
(NBRC 15034)



*Bacillus subtilis*  
(NBRC 3134)



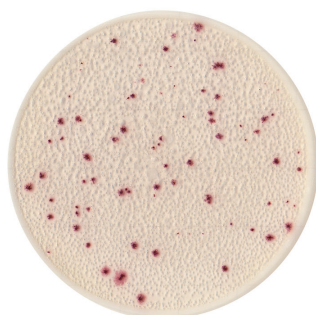
*Proteus mirabilis*  
(NBRC 105697)



*Bacillus cereus*  
(NBRC 15305)



*Staphylococcus aureus*  
(ATCC 25923)

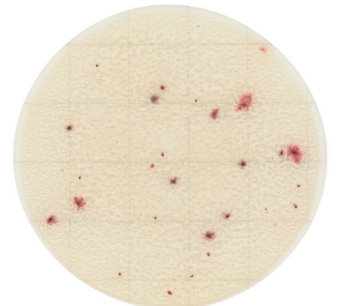


*Bacillus licheniformis*  
(NBRC 12200)

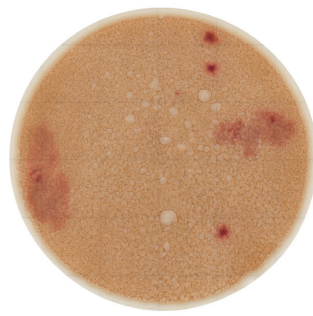
Foods



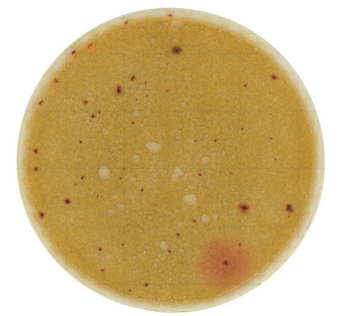
Raw ground chicken



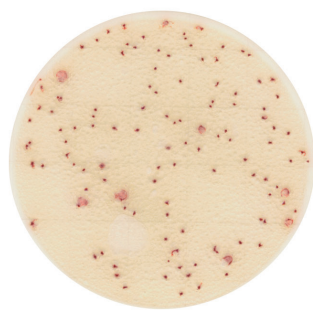
Raw bean sprouts



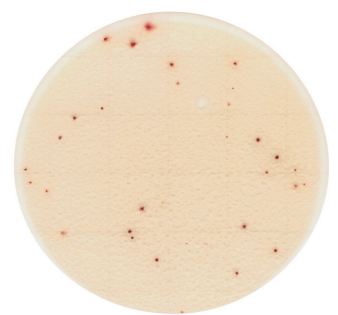
Chocolate



Green tea leaf



Icecream + *E. coli*



Salmon

\* Incubation conditions: 35°C, 48 hours (Diluent: phosphate buffered saline)

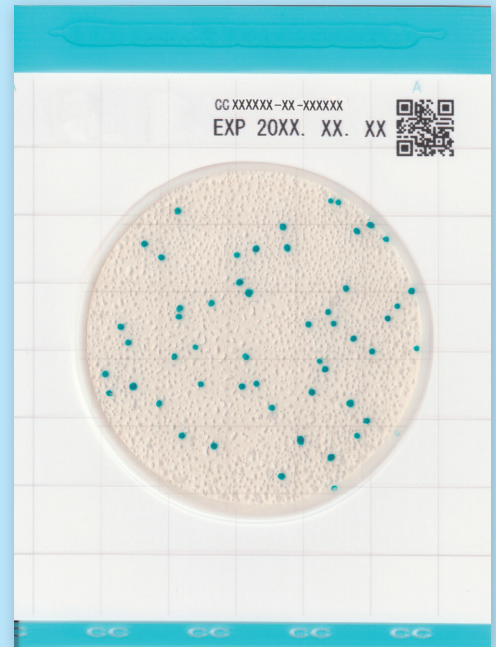
\* These colorings are for example only.

For Coliform

# Easy Plate™ CC

Coliform colonies exhibit bright blue color.

Incubation condition:  $35\pm 1^\circ\text{C}$ ,  $24\pm 1$  hours

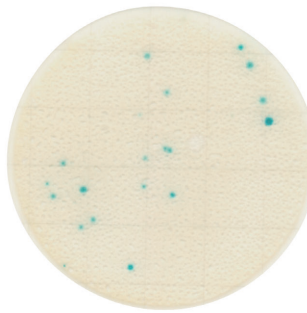


## Features

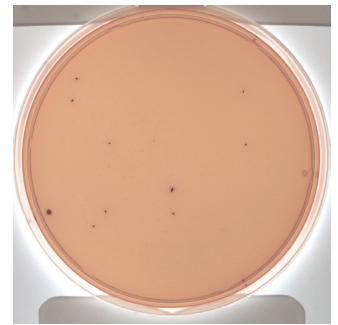
- Easily distinguishable brightly colored colonies at 24 hours

Identification and counting of colonies is easier compared to other media, such as traditional plate count agar, since the colored colonies make it unnecessary to confirm the presence or absence of air bubbles or the size of colonies.

Sample: Raw pork loin



Easy Plate™ CC



Desoxycholate Agar

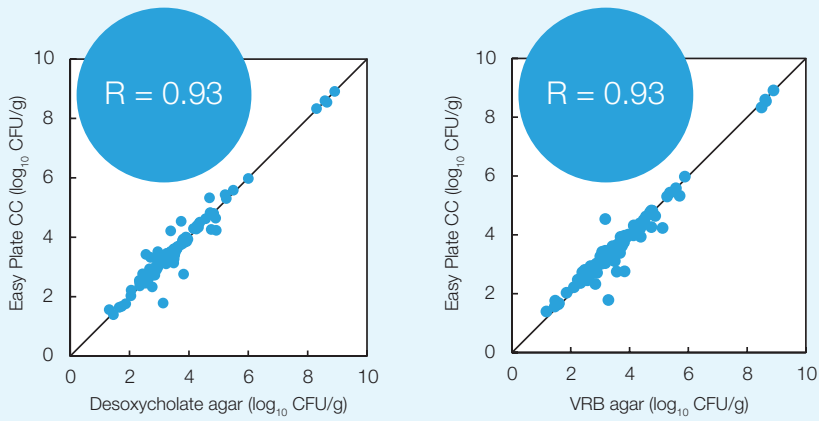
## Coloring of the plate surface caused by enzymes contained in foods

In some unheated foods and dairy products, residual enzymes in the food may cause a blue coloring to develop over the entire incubation area. If the visibility of the colonies is affected, improvement can be obtained using dilutions.



● High correlation with plate count agar

High correlation with the plate count agar in various foods.\*



\* According to the research by Dai Nippon Printing Co., Ltd.

● AOAC PTM Certified

License No. 021401

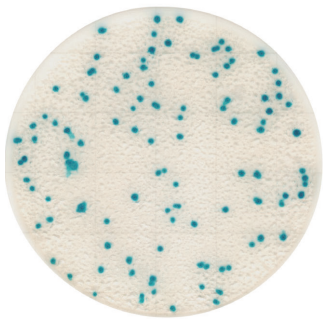
● MicroVal Certified

License No. 2021LR104

● NordVal Certified

License No. 060

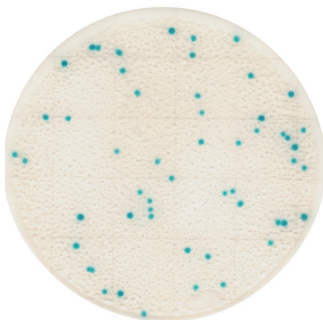
Strains



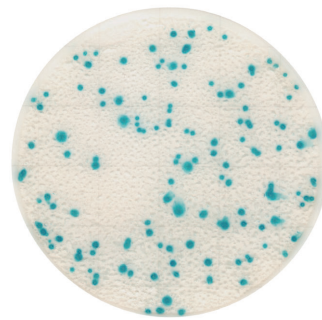
*Escherichia coli*  
(NBRC 15034)



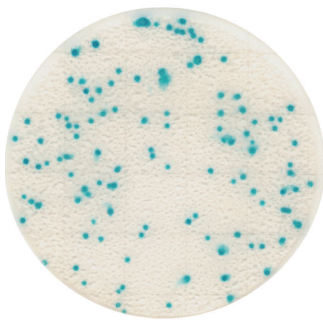
*Citrobacter freundii*  
(NBRC 12681)



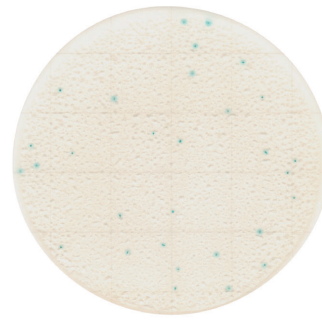
*Klebsiella pneumoniae*  
(NBRC 14940)



*Enterobacter aerogenes*  
(NBRC 13534)

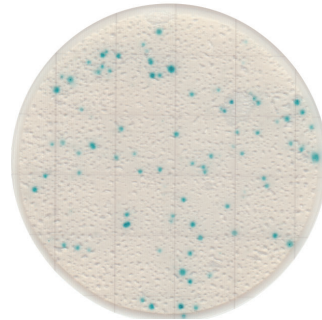


*Enterobacter cloacae*  
(NBRC 13536)

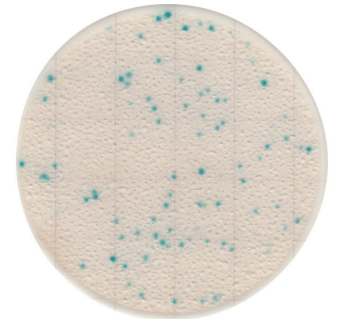


*Escherichia fergusonii*  
(NBRC 102419)

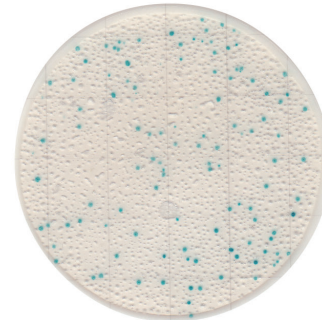
Foods



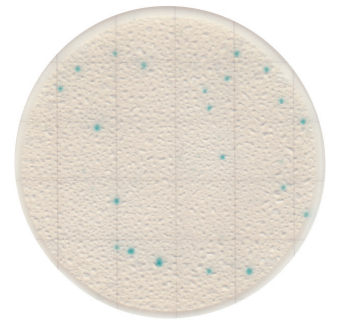
Raw ground chicken



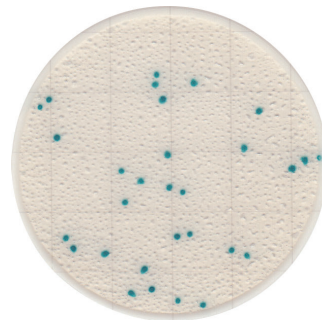
Raw ground pork



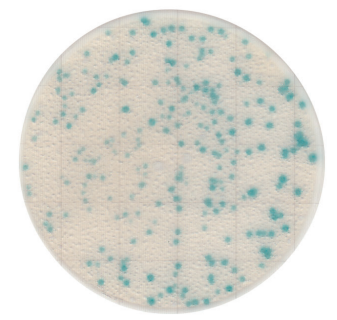
Radish sprouts



Raw tuna



Cookie + *E. coli*



Milk + *K. pneumoniae*

\* Incubation conditions: 35°C, 24 hours (Diluent: phosphate buffered saline)

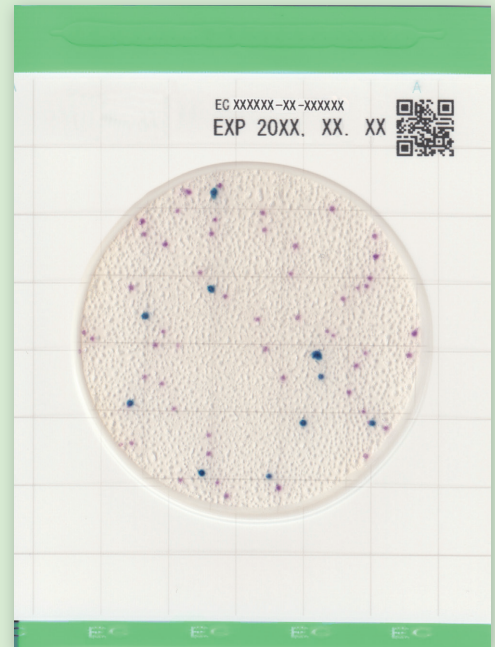
\* These colorings are for example only.

For *E. coli* and Coliform

# Easy Plate™ EC

*E. coli* colonies exhibit blue-purple to navy blue color.  
Non - *E. coli* coliform colonies exhibit pink to red purple color.

Incubation condition: 35±1°C, 24±1 hours



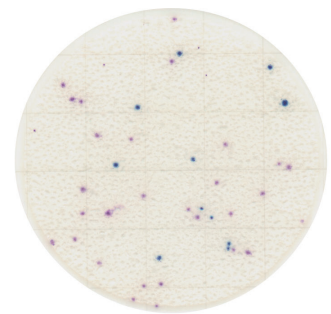
## Features

### ● Easily distinguishable brightly colored colonies at 24 hours

Conventional tests using traditional agar or liquid media can be replaced with one sheet of Easy Plate media.

Identification and counting of colonies is easier compared with other media, such as traditional agar, since the colored colonies make it unnecessary to confirm the presence or absence of air bubbles or the size of colonies.

Sample: Coloring example

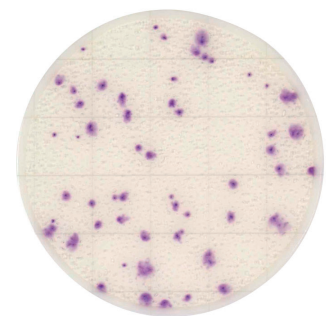


Easy Plate™ EC

(*Escherichia coli* + *Enterobacter cloacae*)

## Colonies of *E. coli* O157:H7

While most *E. coli* produce  $\beta$ -glucuronidase, *E. coli* O157:H7 does not specifically produce  $\beta$ -glucuronidase, and it therefore exhibits a red-violet color similar to coliform.



*E. coli* O157:H7 ATCC 43895

(Serotype O157:H7, verotoxin I- and II-producing strains)

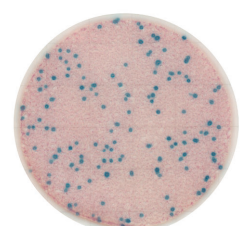
## Coloring of the plate surface caused by enzymes contained in foods

In some unheated foods and dairy products, residual enzymes in the food may cause a red-violet coloring to develop over the entire incubation area. If the visibility of the colonies is affected, improvement can be obtained using dilutions.



Raw oyster  
(Diluted 10 times)

When *E. coli*  
is present

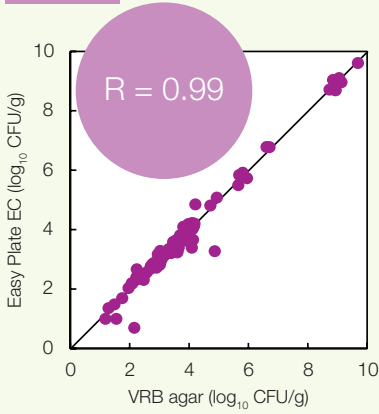


Raw oyster  
(Diluted 10 times) + *E. coli*

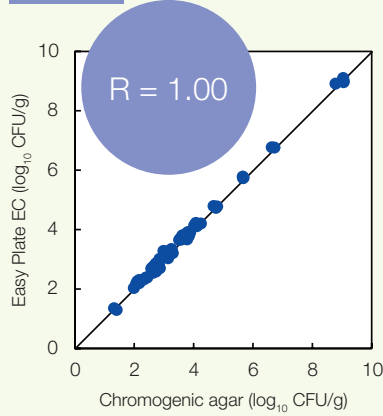
● High correlation with plate count agar

High correlation with the plate count agar in various foods.\*

Coliform



*E. coli*



\* According to the research by Dai Nippon Printing Co., Ltd.

● AOAC PTM Certified

License No. 031601

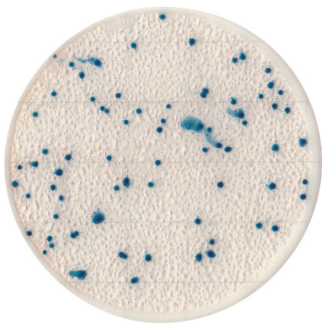
● MicroVal Certified

License No. 2021LR103

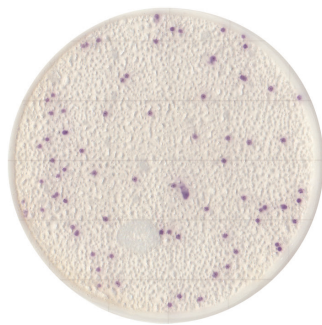
● NordVal Certified

License No. 061

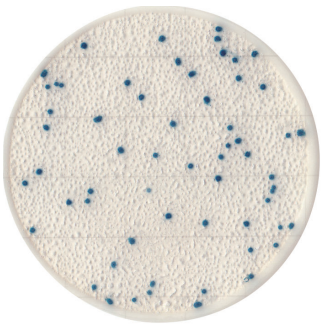
Strains



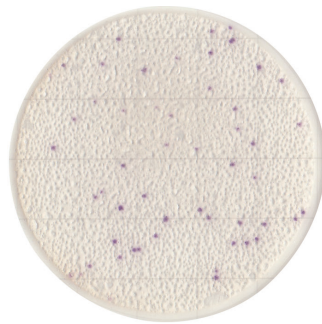
*Escherichia coli*  
(NBRC 15034)



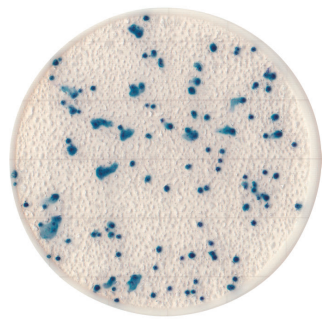
*Klebsiella pneumoniae*  
(ATCC 13883)



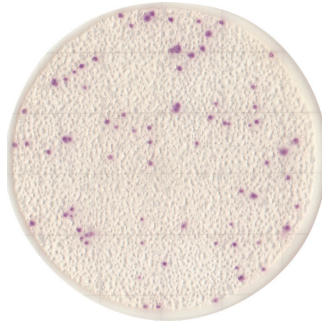
*Escherichia coli*  
(NBRC 13500)



*Enterobacter cloacae*  
(ATCC 222)

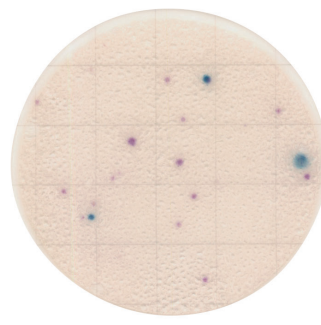


*Escherichia coli*  
(NBRC 102203)



*Citrobacter freundii*  
(NBRC 12681)

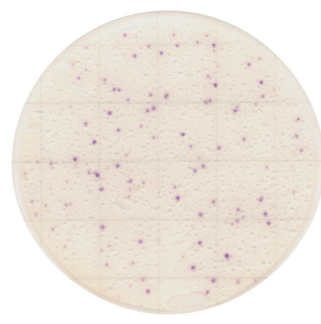
Foods



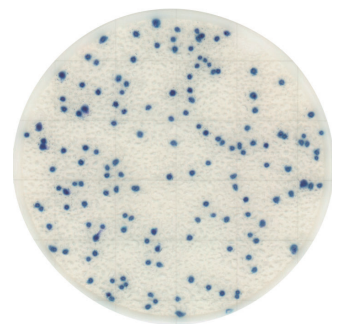
Raw ground chicken



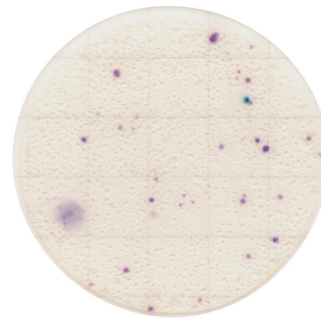
Roast beef + *E. coli*



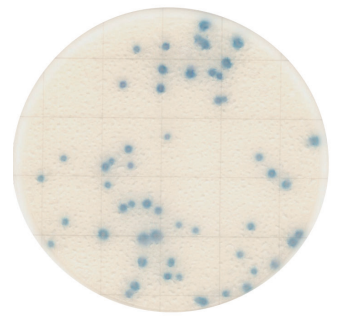
Raw salmon



Omelet + *E. coli*



Raw shrimp



Icecream + *E. coli*

\* Incubation conditions: 35°C, 24 hours (Diluent: phosphate buffered saline)

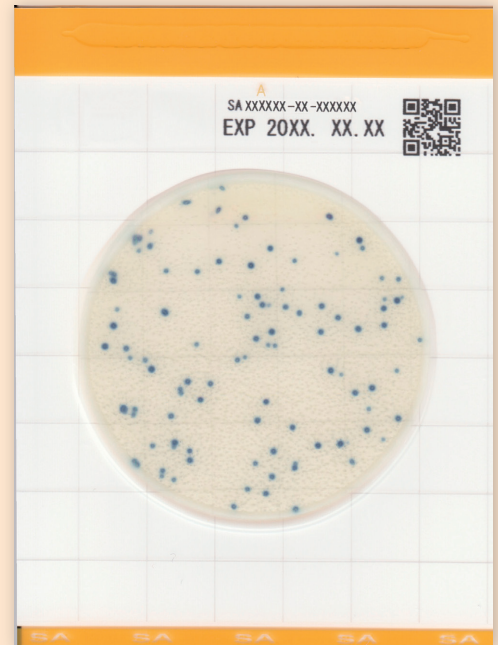
\* These colorings are for example only.

For *Staphylococcus aureus*

# Easy Plate™ SA

*Staphylococcus aureus* colonies exhibit bright blue color.

Incubation condition: 35 or 37 ±1°C, 24±1 hours



## Features

### ● Easily distinguishable brightly colored colonies at 24 hours

- Identification is easier compared to agar count media, since the color change makes it unnecessary to confirm the egg-yolk reaction.
- The incubation time is decreased by half to 24 hours, improving the time to report results.
- Only one sheet is required when using Easy Plate, while the surface plating method requires three or more plates.

	Easy Plate™ SA	Baired Parker agar	Mannitol salt agar with egg yolk
Determination Method	Blue colony	Black colony + egg-yolk reaction (Zona pellucida)	Mannitol degradability + egg-yolk reaction (Opaque zone)
Incubation Period	24 hours	48 hours	
Instillation amount	1mL	0.1mL	

\* These pictures show *Staphylococcus aureus* ATCC25923

### ● High specificity

Some *Staphylococcus aureus* that exhibit negative egg yolk reactions on conventional agar media can be detected on Easy Plate.

Easy Plate™ SA	Baired Parker agar	Mannitol salt agar with egg yolk
Positive	Egg-yolk reaction negative	Egg-yolk reaction negative

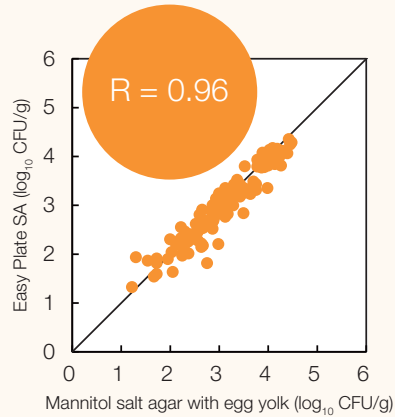
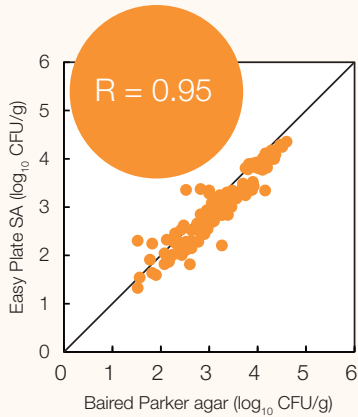
\* These pictures show *Staphylococcus aureus* ATCC13565

Many bacteria other than *S. aureus* are inhibited by the selective media. Non-*S.aureus* colonies that do develop, are easy to identify due to their pink to red-violet coloring.

<i>Bacillus licheniformis</i> (NBRC 12200)	<i>Bacillus cereus</i> (Strain isolated from food D0068)	<i>Bacillus cereus</i> (NBRC 13494)

## ● High correlation with plate count agar

High correlation with the plate count agar in various foods.\*



\* According to the research by Dai Nippon Printing Co., Ltd.

● AOAC PTM Certified

License No. 111703

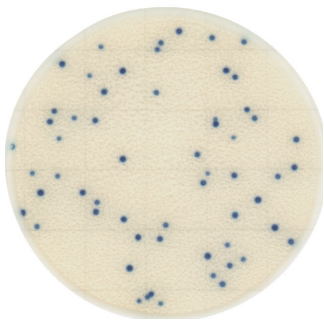
● MicroVal Certified

License No. 2021LR105

● NordVal Certified

License No. 062

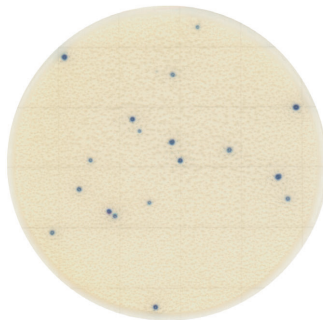
## Strains



*Staphylococcus aureus*  
(ATCC 25923)



*Staphylococcus aureus*  
(NBRC 13276)

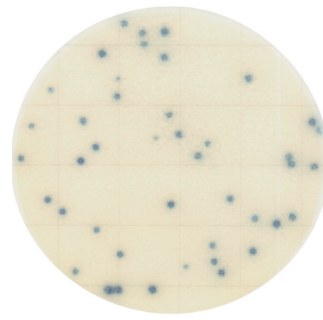


*Staphylococcus aureus*  
(NBRC 100910)

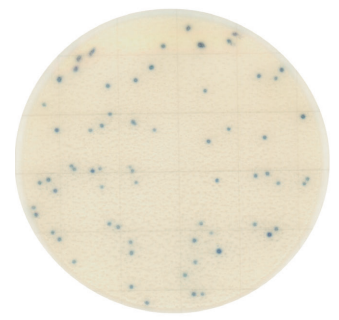


*Staphylococcus aureus*  
(Strain isolated from food D0152)

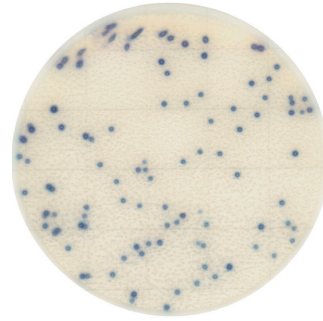
## Foods



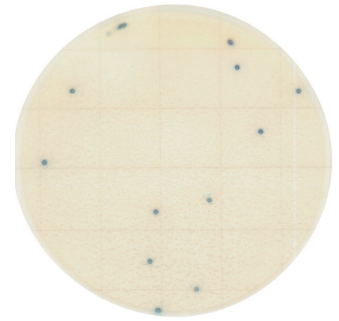
Milk + *S. aureus*



Cream puff + *S. aureus*



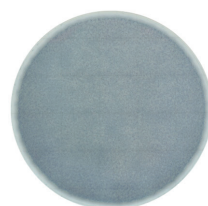
Cooked ham + *S. aureus*



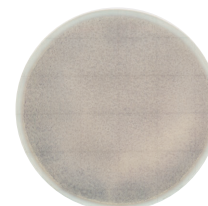
Egg sandwich + *S. aureus*

## Coloring of the plate surface caused by enzymes contained in foods

In some unheated foods, residual enzymes in the food may cause a coloring to develop over the entire incubation area. If the visibility of the colonies is affected, improvement can be obtained using dilutions.

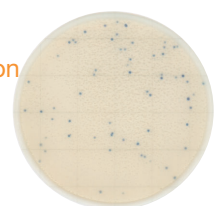


Buckwheat  
(Diluted 10 times)



Raw clam  
(Diluted 10 times)  
+ *S. aureus*

Dilution



Raw clam  
(Diluted 10<sup>2</sup> times)  
+ *S. aureus*

\* Incubation conditions: Easy Plate SA: 35°C, 24 hours /Baird-Parker agar and Mannitol salt agar with egg yolk: 35°C, 48 hours (Diluent: Butterfield's phosphate-buffered diluent or phosphate buffered saline diluent)

\* These colorings are for example only.

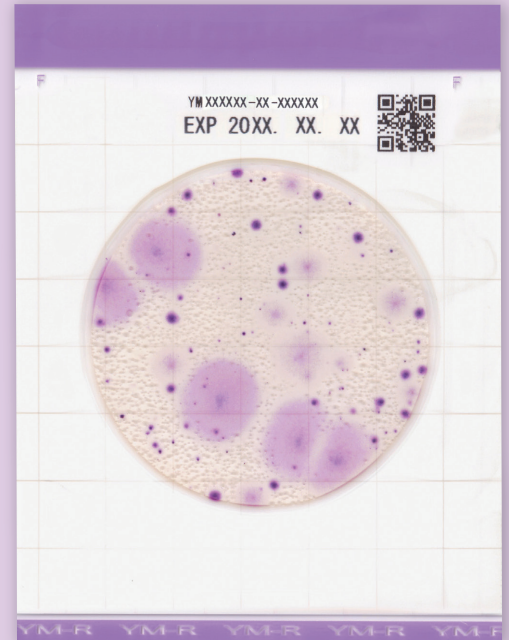
For Yeast and Mold

# Easy Plate™ YM-R

Yeast and mold colonies exhibit purple color.

**Incubation condition: 25±1°C, 48-72 hours**

\* If coloring is insufficient, perform an additional 24-hours incubation.



## Features

### ● Easily distinguishable brightly colored colonies at 48-72 hours

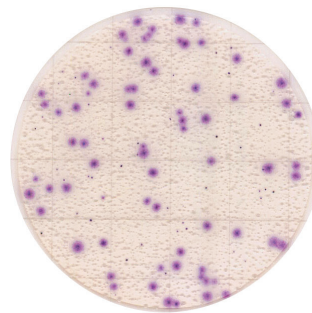
Colonies develop a purple color, making it easy to identify and count colonies even in the presence of food residues.

Refer to the following information to distinguish between colonies.

Mold: colonies spread widely with diffuse edges.

Yeast: colonies form small circles with defined edges.

Sample: Molded salami



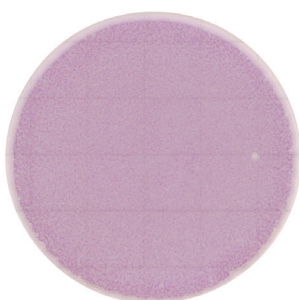
Easy Plate™ YM-R  
48 hours incubation



PDA Medium  
120 hours incubation

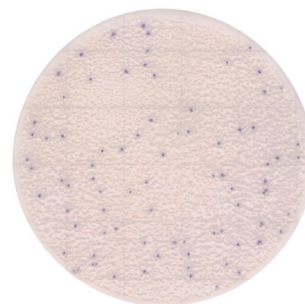
## Coloring of the plate surface caused by enzymes contained in foods

In some foods, food ingredients may cause a coloring to develop over the entire incubation area. If the visibility of the colonies is affected, improvement can be obtained using dilutions.



Yogurt

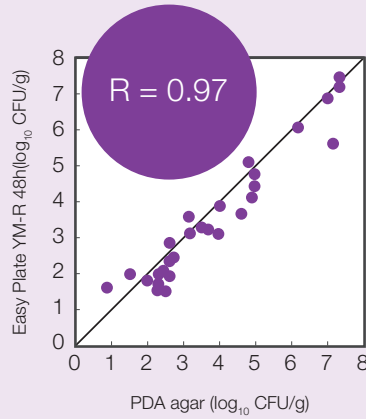
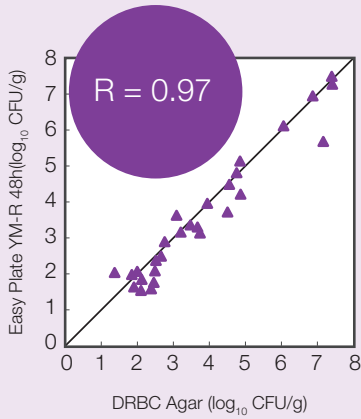
Dilution



Yogurt (10<sup>2</sup> times diluted)  
+ *Candida albicans*

## ● High correlation with plate count agar

High correlation with the plate count agar in various foods.\*



\* Data is provided by Center for Fungal Consultation, incorporated nonprofit organization

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License No. 122401

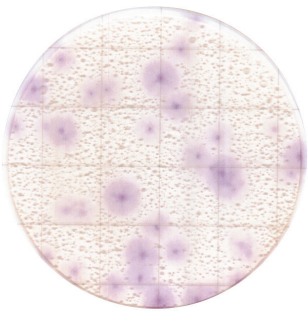
● MicroVal Certified

License No. 2022LR109

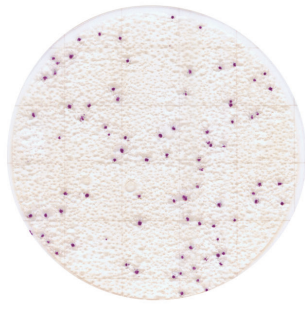
● NordVal Certified

License No. 063

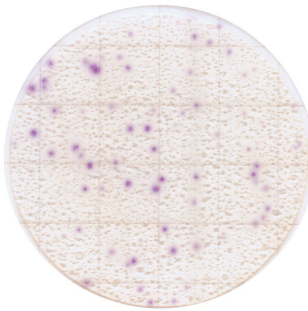
### Strains



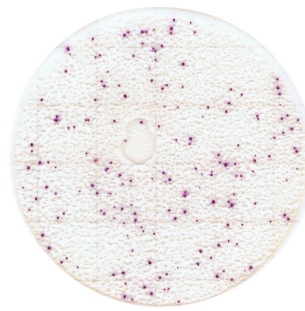
*Aspergillus flavus*



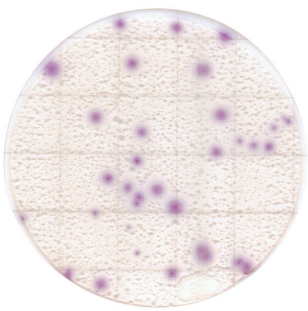
*Saccharomyces cerevisiae*



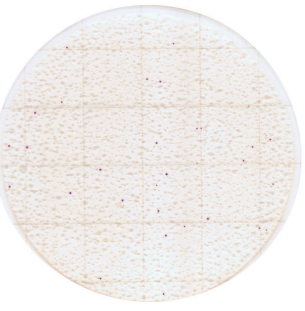
*Penicillium glabrum*



*Zygosaccharomyces rouxii*

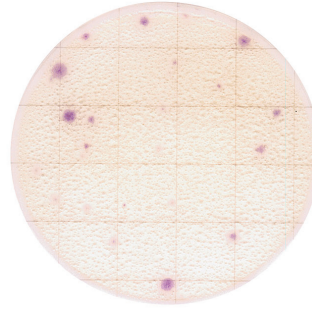


*Aureobasidium pullulans*

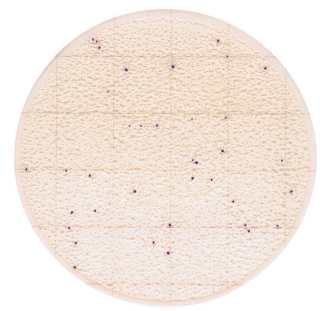


*Candida parapsilosis*

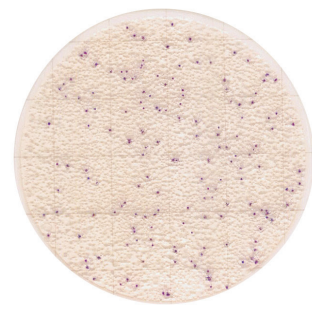
### Foods



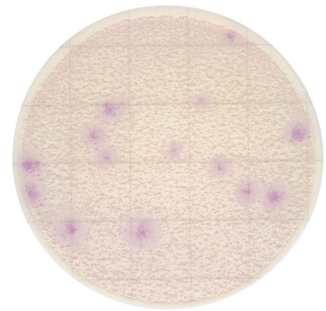
Pancake mix



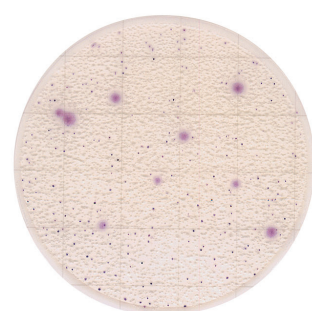
Dressing  
+ *Wickerhamomyces anomalus*



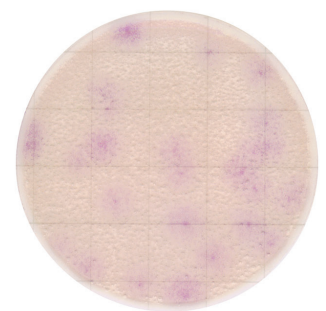
Sweets



Egg powder  
+ *Aspergillus niger*



Ham



Raw almond  
+ *Aspergillus flavus*

\* Incubation conditions: 25°C, 48 hours (Diluent: phosphate buffered saline or 0.05% Tween80 added saline)

\* These colorings are for example only.

For *Enterobacteriaceae*

# Easy Plate™ EB

*Enterobacteriaceae* colonies exhibit red-purple to red color.

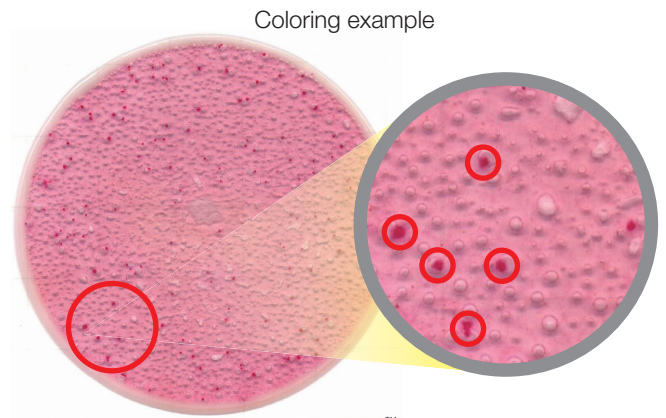
Incubation condition: 35 or 37 ±1°C, 24±1 hours



## Features

### ● Easily distinguishable brightly colored colonies at 24 hours

- Colonies develop a red-purple to red color, making it easy to identify and count colonies even in the presence of food residues.
- No need to confirm the presence or absence of air bubbles or the size of colonies.
- Detect *Enterobacteriaceae* by same detection method with VRBG agar.



### Easy Plate™ EB

*Salmonella enterica* subsp. (NBRC 13245)

## Colony count tips

### ● How to determine TNTC\*

When the bacterial count is excessively high, colony growth may become weak and difficult to observe. Please refer to the following guidelines when determining if a sample is TNTC :

- The entire culture area appears red.
- Large bubbles caused by bacterial growth are visible.

\* Note: TNTC (Too Numerous To Count) is a term used in microbiological testing to indicate that the number of colonies is too high to count accurately.

TNTC

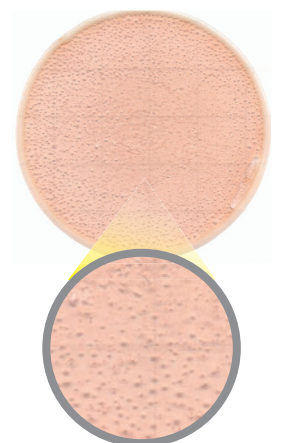
Bean sprouts



Large bubbles are observed

0 CFU

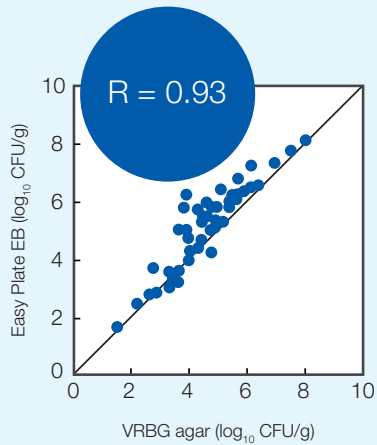
Raw ground chicken



Large bubbles are not observed

## ● High correlation with plate count agar

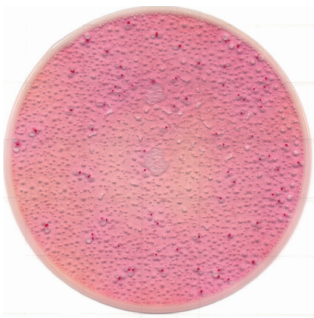
High correlation with the plate count agar in various foods.



## Easy interpretation

- Red-purple colonies for easy identification, even with food residues
- No bubble or colony size checks needed - just count
- Trusted detection method equivalent to VRBG agar
- AOAC PTM under validation

### Strains



*Klebsiella pneumoniae*  
(NBRC 14940)



*Escherichia coli* (NBRC 15034)



*Salmonella enterica* subsp.  
(NBRC 13245)



*Proteus Vulgaris*  
(NBRC 3988)

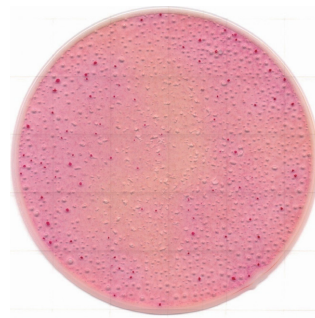


*Escherichia hermannii*  
(ATCC 33650)



*Citrobacter freundii*  
(ATCC 8090)

### Foods



Pork  
94 CFU/mL



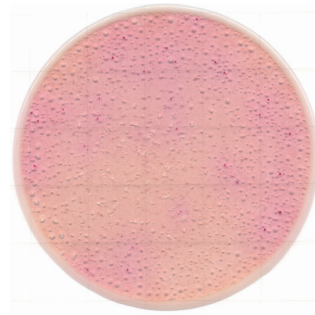
Beef  
159 CFU/mL



Horse meat  
29 CFU/mL



Cheese  
52 CFU/mL



Cherry  
31 CFU/mL



Leek  
151 CFU/mL

For Aerobic Bacteria (Rapid type)

# Easy Plate™ AC-R

Aerobic bacteria colonies exhibit bright red color. This product is a rapid type with a 24-hour incubation time.

Incubation condition:  $35\pm 1^{\circ}\text{C}$ ,  $24\pm 1$  hours



## Features

### ● Easily distinguishable brightly colored colonies

Colonies turn red, making them easy to visualize and count, even in the presence of food residue or other source of color.

Sample: Flour



Easy Plate™ AC-R

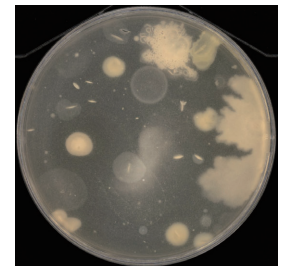
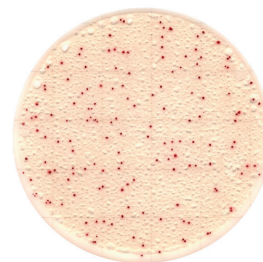


Plate count agar

### ● Reducing the spreading of colonies of *Bacillus* spp.

Colonies of *Bacillus* spp. that can easily spread on conventional agar media but spreading is controlled on Easy Plate.

Sample: Foods including *Bacillus* spp.



Easy Plate™ AC-R

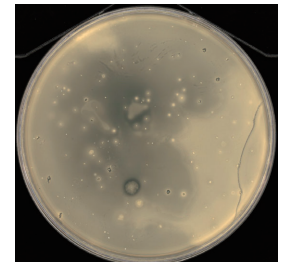


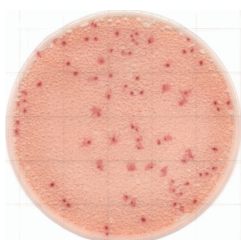
Plate count agar

## Examples of high sensitive image analyzing by AI

The Colony Counting System for Easy Plate is also compatible with Easy Plate AC-R.

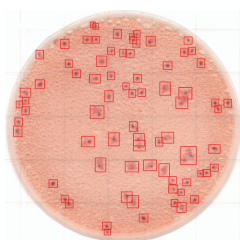
It provides reliable results comparable to manual counting, even when colonies vary in shape or the medium contains food-derived coloration.

Manual counting  
76 CFU

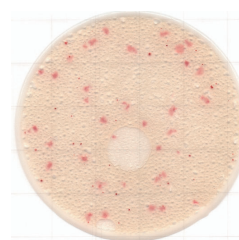


Carrot powder

AI counting  
75 CFU

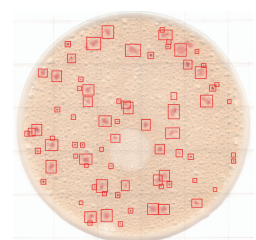


Manual counting  
79 CFU



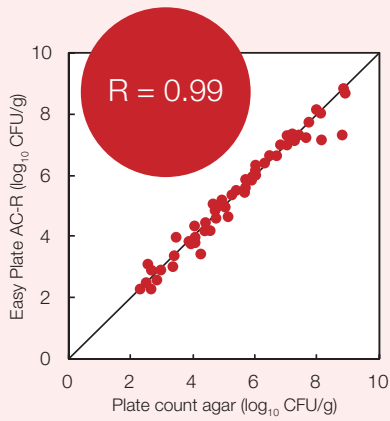
Baked conger eel

AI counting  
77 CFU



## ● High correlation with plate count agar

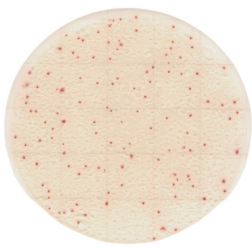
High correlation with the plate count agar in various foods.



## Everything you trust in Easy Plate AC – now faster with Easy Plate AC-R.

- Clear colonies - easy to count, even with food residues
- No spreading - *Bacillus* spp. growth is well controlled
- Trusted accuracy - strong correlation with plate count agar
- AOAC PTM under validation

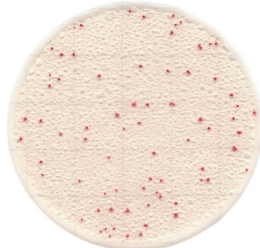
### Strains



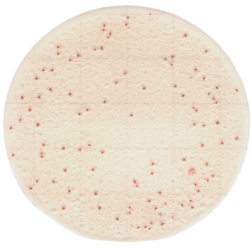
*Bacillus subtilis*  
(NBRC 3134)



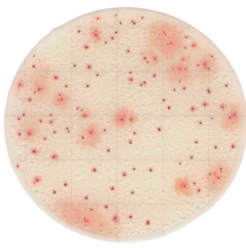
*Bacillus amyloliquefaciens*  
(D0021)



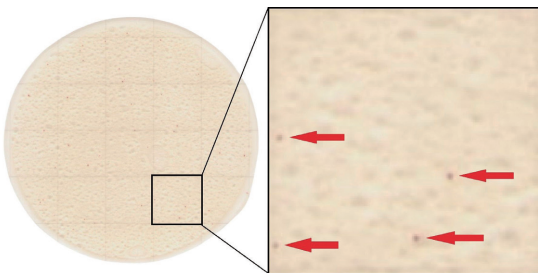
*Escherichia coli*  
(NBRC 15034)



*Klebsiella pneumoniae*  
(NBRC 14940)



*Proteus mirabilis*  
(NBRC 105697)



*Staphylococcus epidermidis*  
(NBRC 100911)

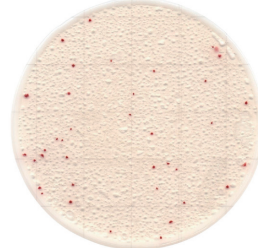
### Foods



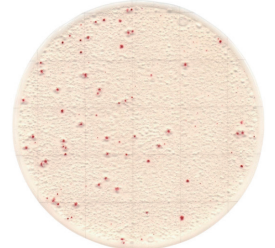
Sprouts



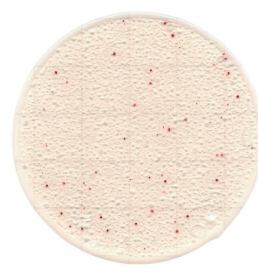
Milkshake



Cinnamon



Stuffed peppers



Salmon



Green tea

\* Incubation conditions: 35°C, 24 hours (Diluent: phosphate buffered saline)

\* These colorings are for example only.

## Automatic colony count

# Colony Counting System for Easy Plate

The software “Colony Counting System for Easy Plate” can be downloaded for free.

Automatically counts and analyzes the colonies in imaged Easy Plate. Simpler and time-saving way to count colonies than manual counting advances efficiency and eliminates the effects of variation and skill level among operators.



## Procedures for colony counting



After scanning the Easy Plate, just press the analysis button to perform automatic colony counting.

## The features of the software

### ● Low cost

The software “Colony Counting System for Easy Plate” can be downloaded for free.

What you need is only a designated scanner\*.

\*Designated scanner: ADS-4300N by BROTHER INDUSTRIES, LTD.



### ● Simple operation and seamless scan

With the Feeder for Easy Plate, high-volume continuous scanning can be performed efficiently in a single operation. No complicated settings are required to adjust accuracy, making the operation simple and user-friendly.

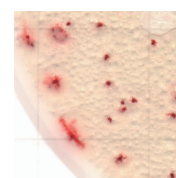
The system automatically identifies which Easy Plate product is being used.



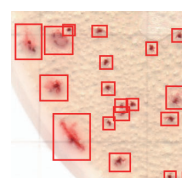
### ● High sensitive image analysis by AI

Ensures accurate measurement regardless of colony morphology.

### ● Accurately counts spread-out colonies



【Before counting】



【After counting】

## ● Product Highlights



High accuracy  
using AI  
technologies

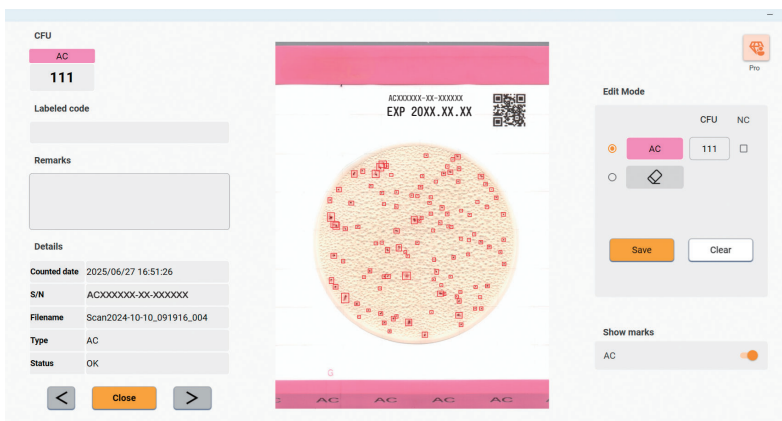


Saving time  
and labor



Eliminates the  
effects of variation  
and skill level  
among operators

## Software operation monitor



Counting result can be edited.

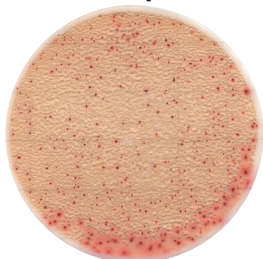
For daily reporting, results can be exported as CSV or PDF files.

Recommended  
system  
requirements

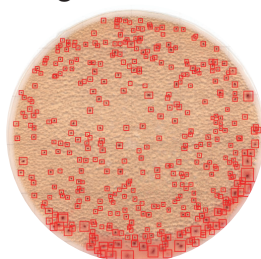
Windows10, 11  
More than Core-i3  
Requires 15G or more memory  
space (If 1000 sheets of image  
were saved)

## Example of image analysis

● Performs reliably even when  
the sample solution has a background color

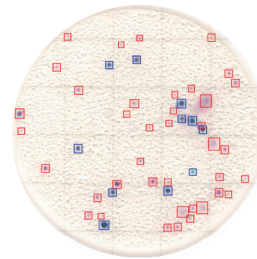


【Before counting】



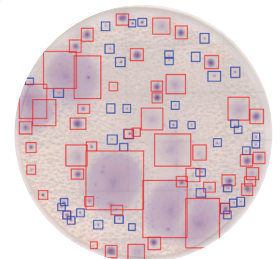
【After counting】

● Automatically distinguishes  
between two color types



Easy Plate EC

Blue boxes: *E. coli*  
Red boxes: Coliform



Easy Plate YM-R

Blue boxes: Yeast  
Red boxes: Mold

Precaution for the designated scanner, ADS-4300N by BROTHER INDUSTRIES, LTD.

- We do not sell the scanner. If you have any troubles with using Easy Plate, please contact us.
- The incidents occurred from scanning Easy Plate will not be covered by the warranty of each retailer.
- In case of malfunction, you are liable for the cost of repair provided by each retailer.
- There is no guarantee for operation of scanning Easy Plate when repaired with a fee.

Accessing the software  
Please scan the QR code to apply  
for download the software.



# Introduction for our test kits

## ATP Test (Kikkoman A3)

### Making hidden hygiene risks visible in the workplace

The ATP Test (Kikkoman A3) is a hygiene monitoring method that measures ATP, ADP, and AMP-molecules commonly found in living organisms and many organic substances-as indicators of contamination.

It is widely supported by users in the field as a simple, on-the-spot tool for verifying cleanliness that anyone can use with ease.



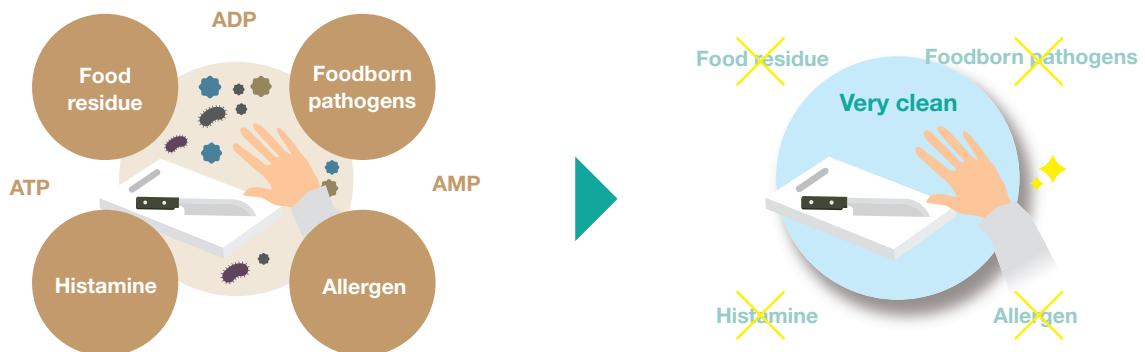
Luminometer: Lumimeter Smart  
 ATP testing reagent kit:  
 LucIPac A3 Surface (Pre-Moistened) (Right)  
 LucIPac A3 Surface (Middle)  
 LucIPac A3 Water (Left)

## Visualizing cleanliness

### Visualizing cleanliness is the first step for reinforce hygiene management standard

In food production environments, invisible risks such as food residues and foodborne pathogens are ever-present. Although cleaning is a critical step in managing these risks, visual inspection alone is often insufficient to verify true cleanliness.

That's where ATP Test (Kikkoman A3) make a difference. These tools enable fast, on-the-spot verification of cleaning effectiveness—delivering objective, numerical results in just 10 seconds.

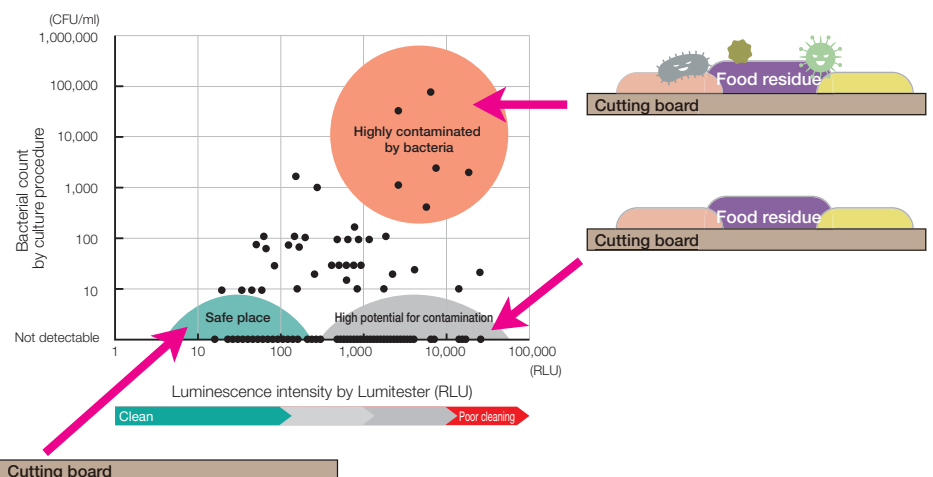


## Effectiveness

The ATP Test (Kikkoman A3) detects not only microorganisms, but also organic soils such as food residues that cannot be identified through standard microbial testing.

These organic soils are not only a nutrient source for microorganisms, but can also reduce the effectiveness of sanitizers and disinfectants. As such, they represent a hidden but critical hygiene risk that must not be overlooked.

The Kikkoman A3 is designed to detect these potential risks, helping ensure thorough and effective hygiene management.

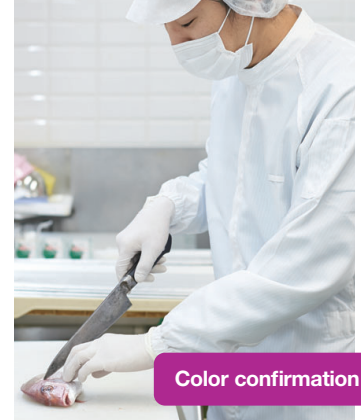


## Histamine Assay

# Prevent Histamine-Related Foodborne Illness-On Site



Accurate verification with numerical results



Color confirmation

## Histamine Test - Numerical Results for Precise Testing.



### Perfect for lab-based numerical monitoring and quantification Histamine Test

**Simple:** After pretreatment, just dissolve reagent for reaction

**Rapid:** The reaction takes only 15 mins

**Accuracy:** Certified by AOAC-RI PTM

### Validated Targets Under AOAC-RI PTM Certification

We have obtained AOAC-RI PTM certification for histamine testing in the following products:

- Tuna (raw and frozen)
- Bonito (raw and frozen)
- Mackerel (raw and frozen)
- Canned tuna (in water and in oil)
- Fish sauce (made from anchovies)

\* Please note that measurement accuracy may vary depending on the sample.

## Histamine Check Swab - Color-metric Screening



### Perfect for screening on sites Histamine Check Swab

**Simple:** Soak the swab in diluted sample and activating the device

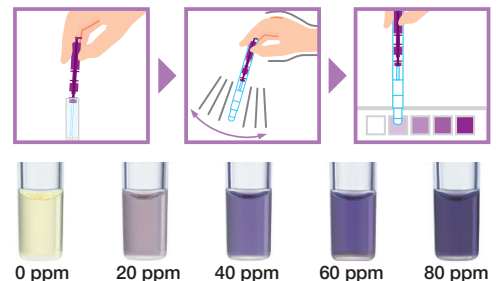
**Rapid:** The reaction takes only 5 mins

**No instrumentation required:** Interpret result of histamine level with the color chart

### Simple and rapid test takes just 5mins

After diluting minced fish meat with water and letting it sit for approximately 5 minutes, immerse a swab into the liquid. Shake the extraction reagent and add it to the sample, ensuring it is fully dissolved with no residue remaining. After 5 minutes, check the degree of color development to determine the histamine concentration.

\* Please note that measurement accuracy may vary depending on the sample.



## Precautions

- 1 This product is not to be used for clinical testing.
- 2 This product has not been tested with all possible food products, food processes, test protocols or strains.
- 3 Do not open the cover until just before inoculation.
- 4 Do not use the product after its expiry date.
- 5 Do not use any plates that show damage or are deformed, discolored, or show presence of foreign materials.
- 6 Do not expose the product to direct sunlight.
- 7 Use caution when lowering the cover onto the media and spreading the sample suspension. Avoid direct pressure on the plate cover and avoid causing the suspension to spill out from the growth area.
- 8 If the sample suspension does spill out from the growth area, discard the plate and repeat the inoculation with a new plate.
- 9 Always wear safety eyewear when performing inoculations and analysis. If medium or reagents get into the eyes or mouth, flush thoroughly with water and seek medical attention.
- 10 Analysis needs to be performed under the control of a skilled microbiologist. Refer to Good Laboratory Practices\* or ISO 7218.  
\*Ex) U.S. Food and Drug Administration. Code of Federal Regulations, Title 21, Part 58. Good Laboratory Practice for Nonclinical Laboratory Studies.

## Storage

- 1) Store in the refrigerator (2-8°C).
- 2) For storage after opening the packaging, put any unused sheets back into the packaging, fold the end of the packaging over twice, and seal with tape. The shelf life under refrigerated condition is 3 months\* after opening. (\* 1 month for Easy Plate YM-R.)  
This period has not been validated under AOAC Research Institute PTM 041302.
- 3) The product can be stored in packaging up to 25°C for up to 14 days or up to 30°C for up to 5 days before opening the packaging.

## Shelf Life

Expiry date is specified on the side of the box and the back side of the bag after the word "EXP". Please note that the specified expiry date is valid only if the product is stored properly and remains unopened.

## Disposal

Any and all media, supplements, and reagents must be sterilized by autoclaving after use, and then disposed as industrial waste according to local laws and regulations.

## Warranty

Kikkoman Biochemifa Company warrants the products to have a certain level of quality. This warranty guarantees that Kikkoman Biochemifa Company shall replace defective products should any be found. This warranty does not provide any other guarantees. Kikkoman Biochemifa Company shall not be liable for any damages, including special or consequential damages, or expenses arising directly or indirectly from the use of this product.

Product Code	Product Name / Usage		Packaging
61973	Easy Plate AC	For Aerobic Bacteria	100 tests (25 tests x 4 bags)
61974	Easy Plate CC	For Coliform	
61975	Easy Plate EC	For <i>E. coli</i> and Coliform	
61976	Easy Plate SA	For <i>Staphylococcus aureus</i>	
61977	Easy Plate YM-R	For Yeast and Mold (Rapid type)	
61978	Easy Plate EB	For <i>Enterobacteriaceae</i>	
61979	Easy Plate AC-R	For Aerobic Bacteria (Rapid type)	



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