



Easy Plate™



**“A solution that makes
microbiological testing
for food easier! “**

PRODUCTS

Easy Plate™ AC



Aerobic Bacteria

Easy Plate™ CC



Coliform

Easy Plate™ EC



E.Coli/ Coliform

Easy Plate™ SA



Staphylococcus aureus

Easy Plate™ YM-R



Rapid type
Yeast and Mold

Easy Plate™ EB



Enterobacteriaceae

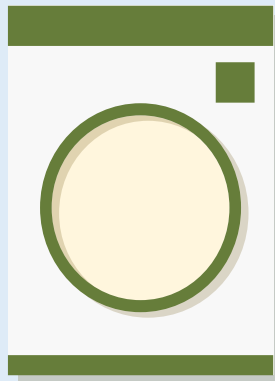
Easy Plate AC-R



Rapid type
Aerobic Bacteria

UNDER
DEVELOPMENT

Easy Plate LS

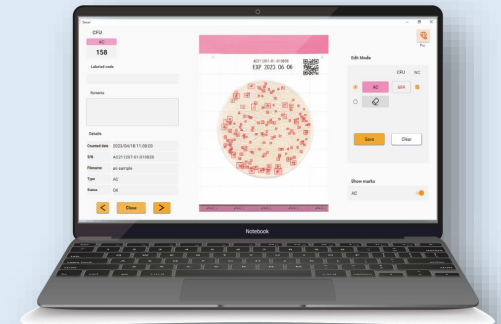


Listeria spp

ADS-4300N
(Brother Industries, Ltd.)



Colony Counting System
(Provided for free)





Simple & Reduce time

Preparation is not needed!

1ml of sample

No spreader required!



Space Saving & Eco-friendly

95% space saving for cultivation

Easy dispose and reduces waste



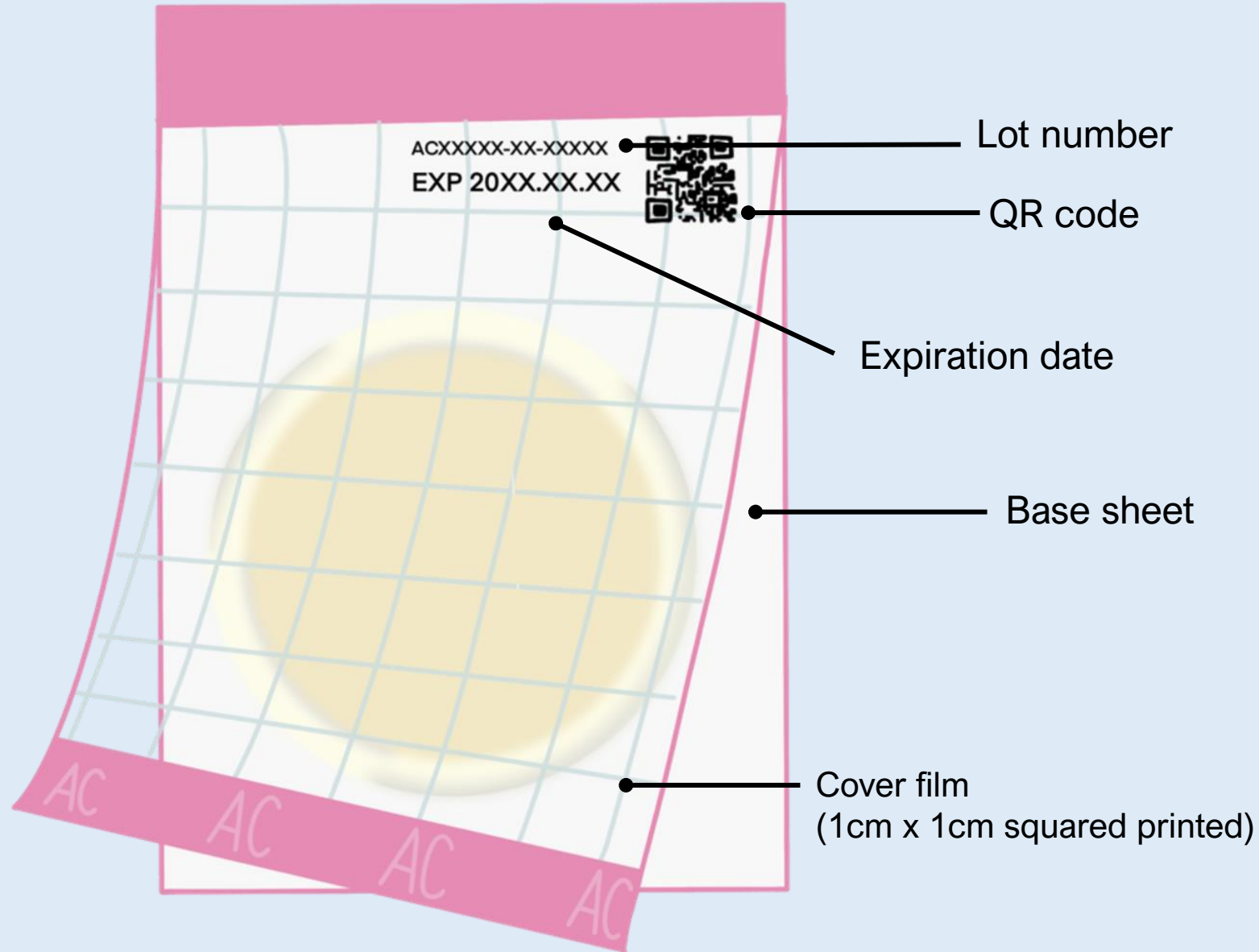
Accuracy & Visibility

Good visibility of colonies

AOAC PTM certified (AC,CC,EC,SA)

High correlation between various agar medium

◆ STRUCTURE ◆



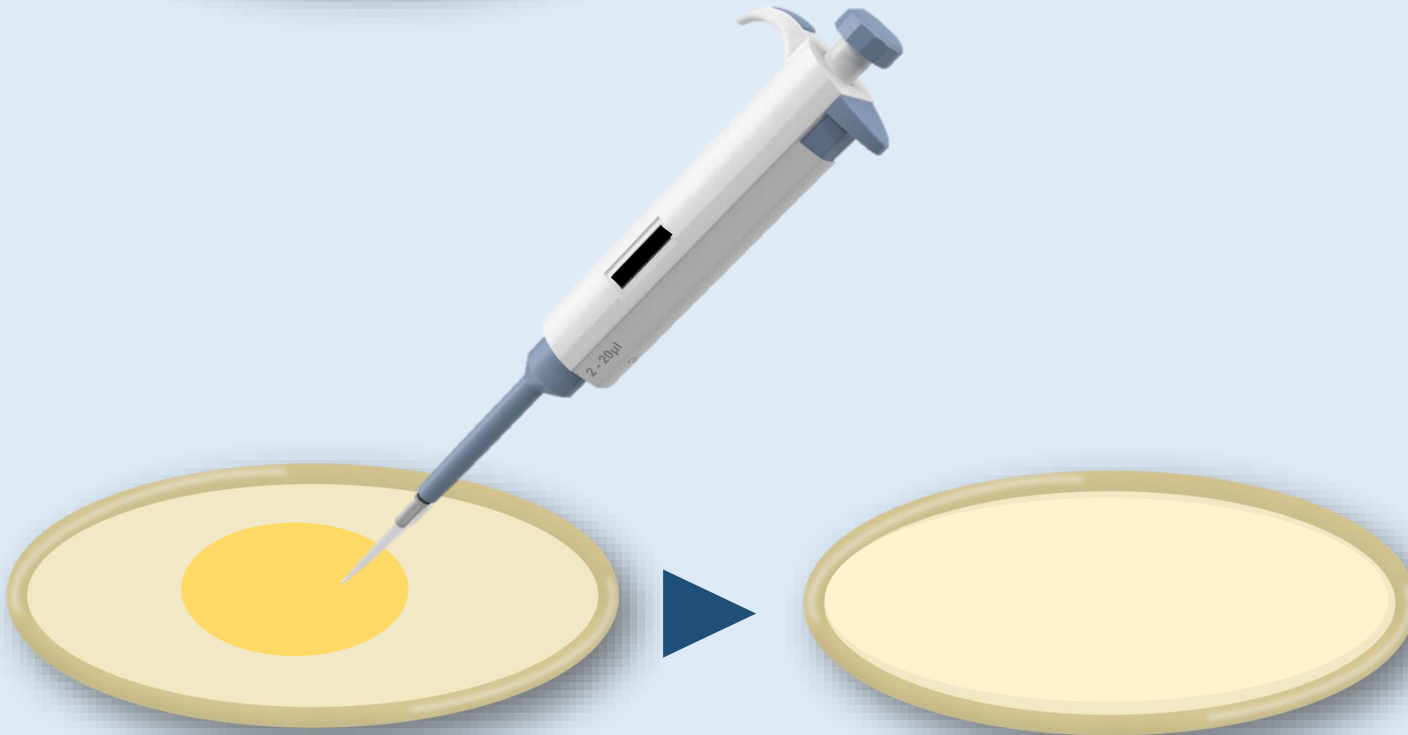
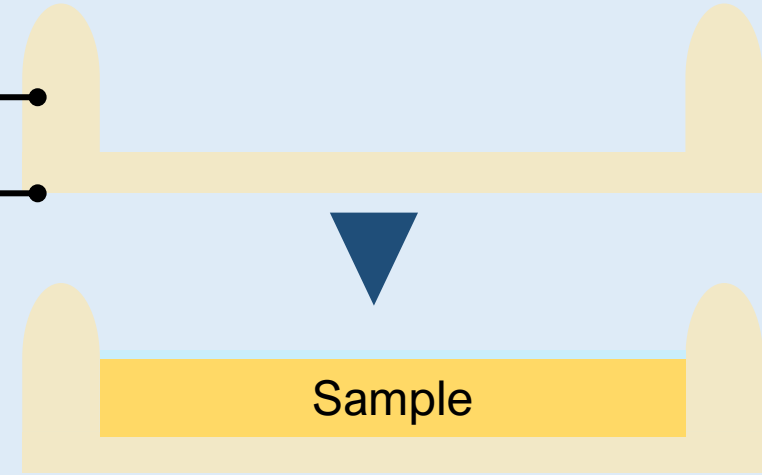
◆ STRUCTURE ◆



Hydrophobic resin ring

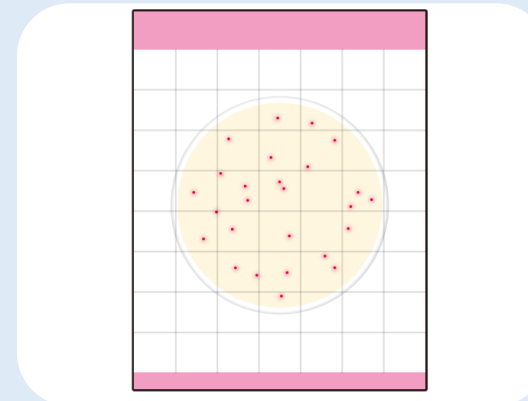
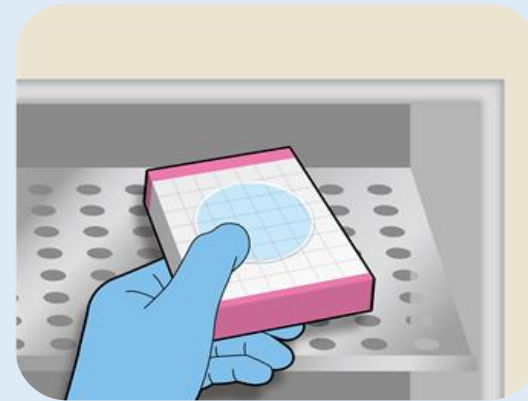
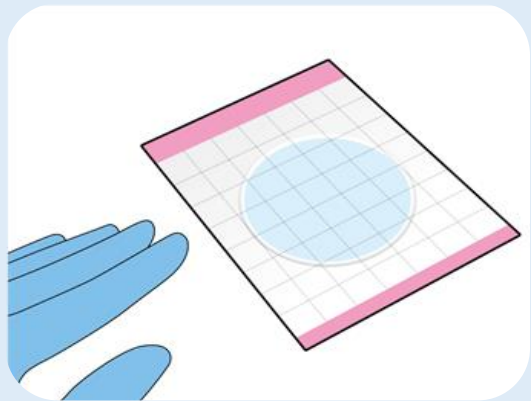
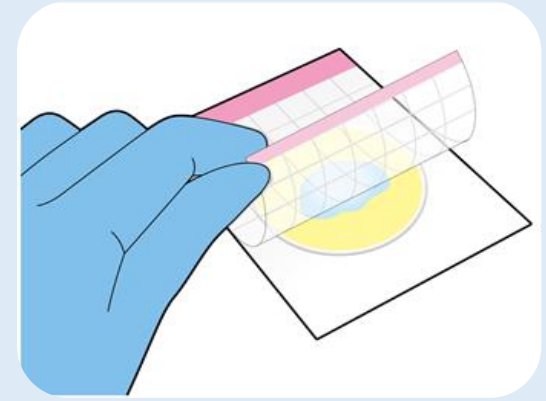
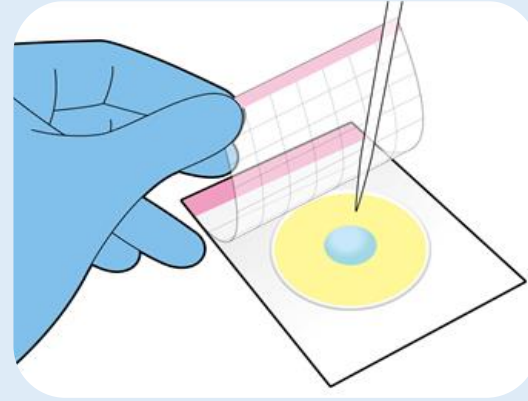
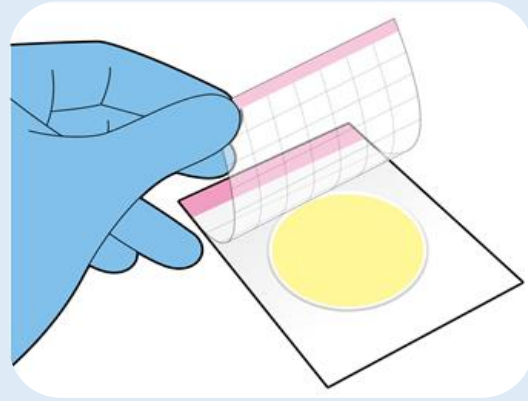
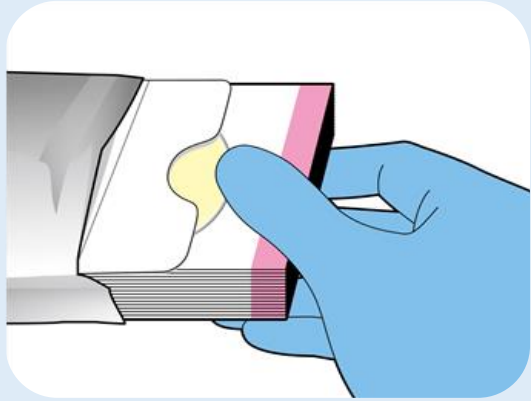
Dry medium with gelling agent

【A side view】



The resin ring prevents the sample from spilling, while the cover film ensures even distribution of the sample.
3 minutes for the medium to harden
Does not require a spreader.

PROCEDURE



Optional

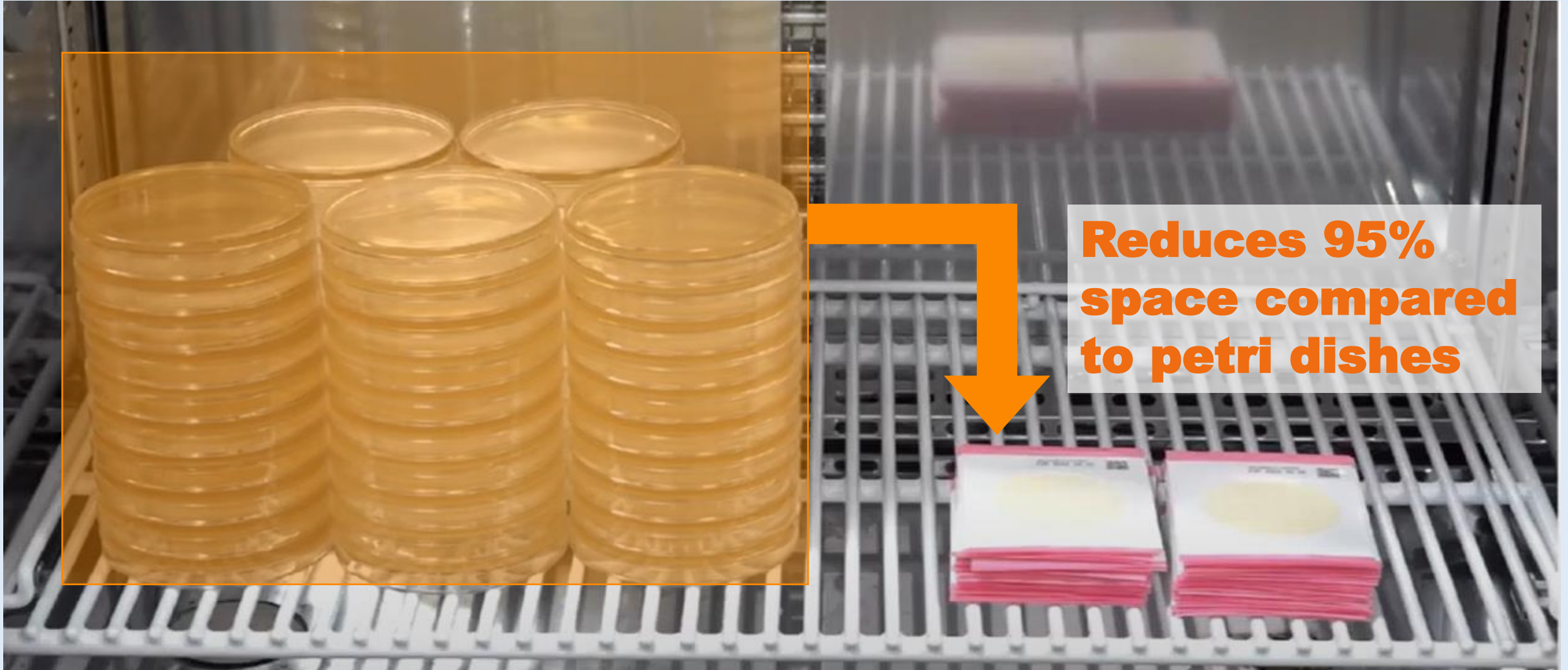
Colony Counting System



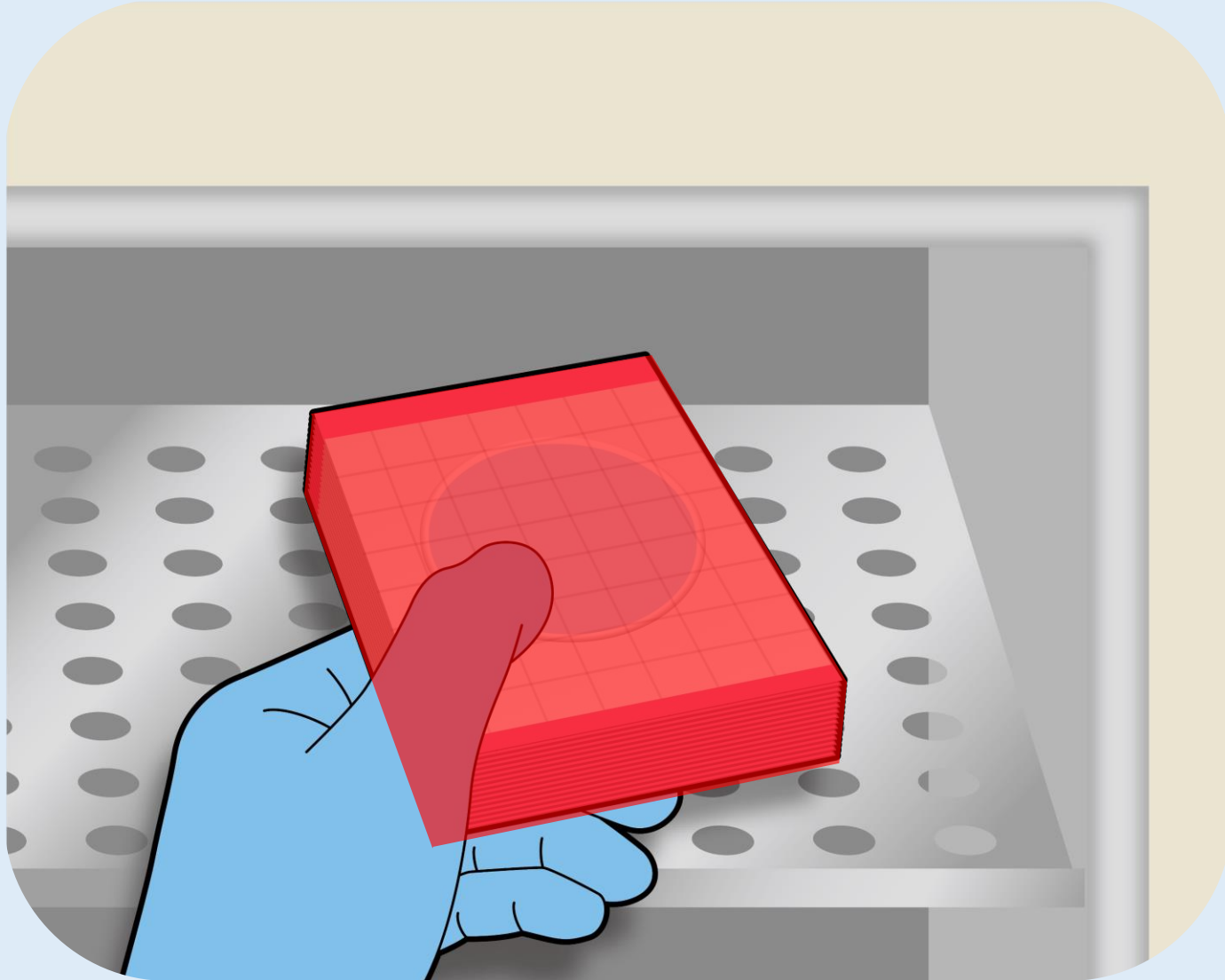
◆ SPACE SAVING ◆

Plate Count Agar

Easy Plate



◆ SPACE SAVING ◆



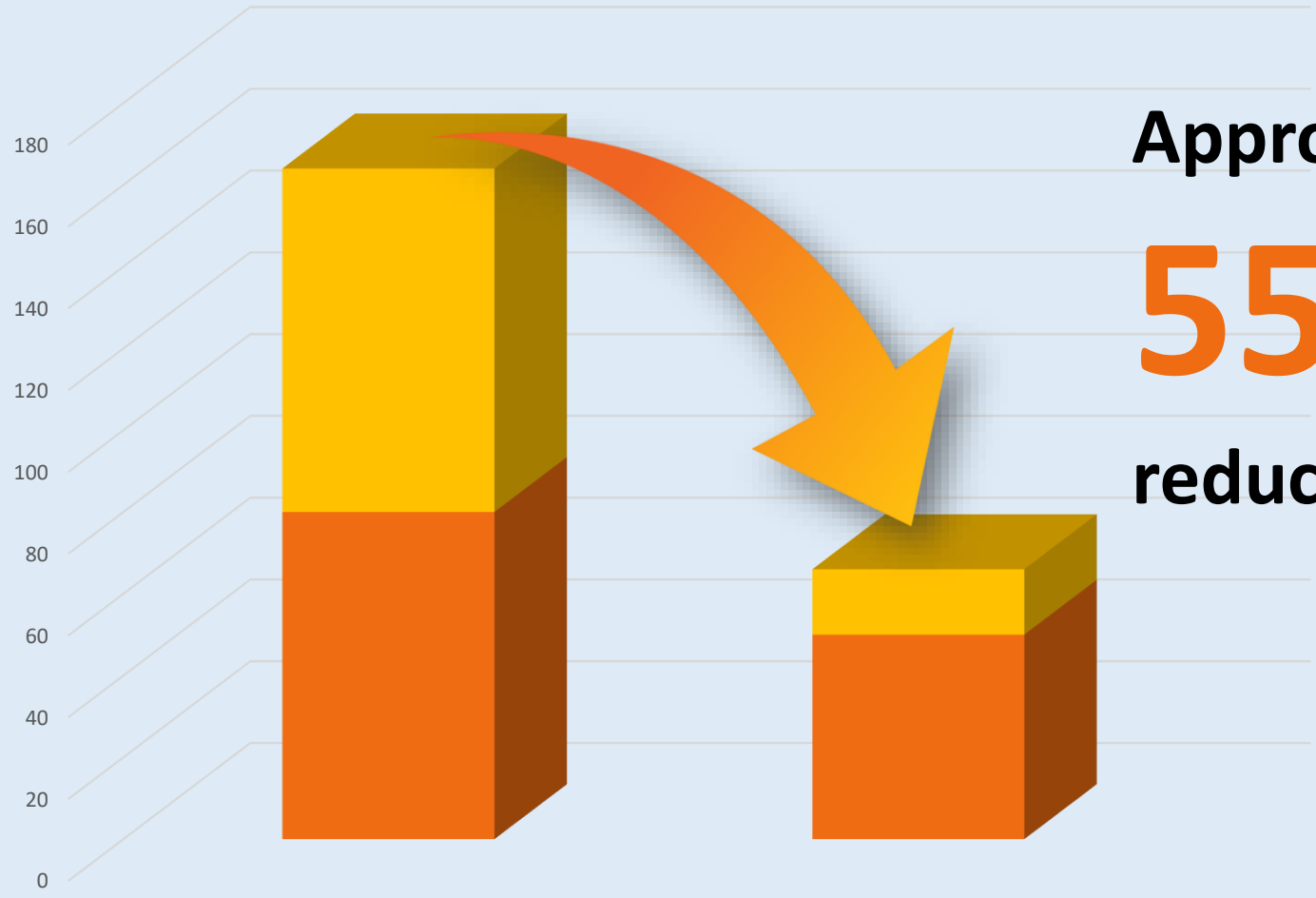
Up to 25 plates
can be stacked for
space saving and
convenience!

**Or use a stainless rack for more*

◆ Sustainable ◆

CO₂ emissions

CO₂ Emission Amount (g-CO₂e/Sheet)



Approximately

55%

reduced

Plate count agar

Easy Plate

 Disposal

 Raw material procurement to manufacturing

● ● Easy Plate AC



Object microorganism

Aerobic Bacteria

Incubation time

48 ± 2 hours

Incubation temperature

35 ± 1°C

Storage condition

2 – 8°C

Shelf life

18 months

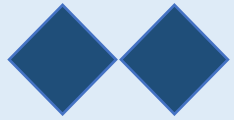
Certification

AOAC RI PTM

MicroVal

NordVal





Easy Plate AC-Validation

AOAC

Compared to AOAC Official Method 966.23

【Matrixes of the validation】

Raw beef, raw ground beef, roast beef, raw ground pork, Chinese barbeque pork, bacon, ham, cooked port sausage, frankfurter, raw chicken, raw ground chicken, lettuce, blueberries, raw shrimp, raw salmon, raw tuna, pasteurized milk, natural cheese and dry pet food.

MicroVal/NordVal

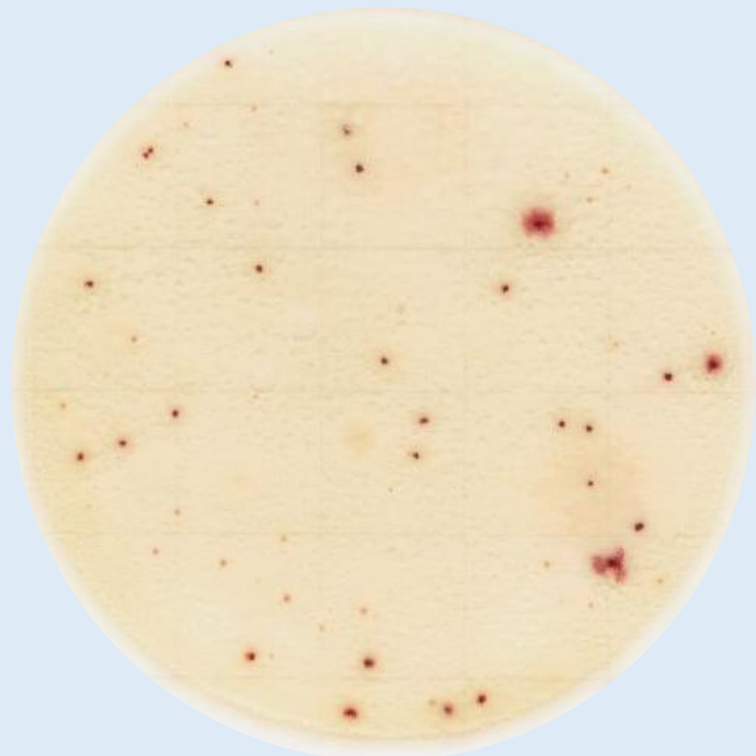
Compliance ISO 16140-2:2016 in comparison to ISO4833-1:2013

【Matrixes of the validation】

Broad range of foods, pet food and animal feeds and environmental samples.

● ● Easy Plate AC

Easily distinguishable brightly colored colonies even in the presence of food residue



Easy Plate AC

Pancake mix

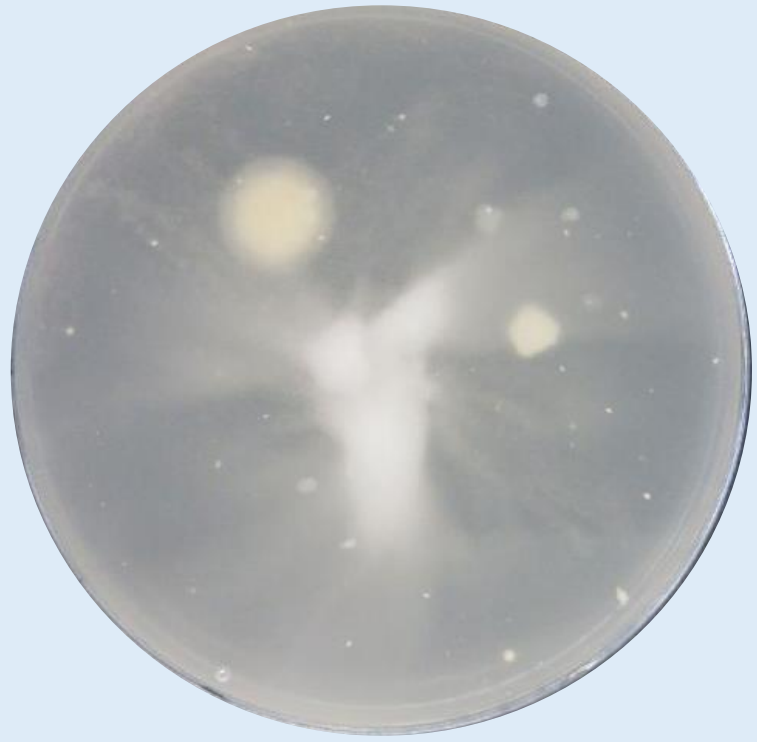
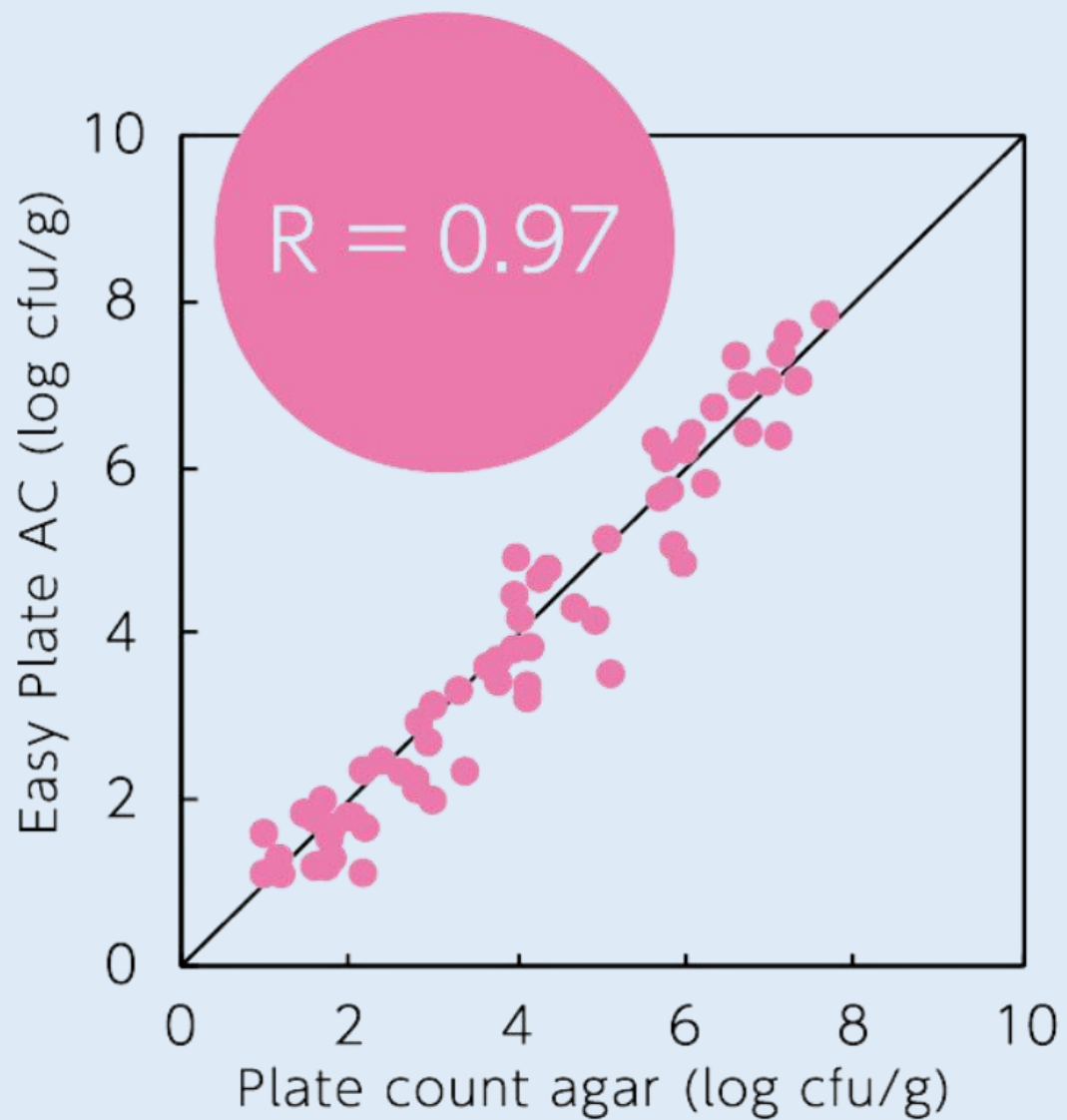


Plate count agar

● ● Easy Plate AC



High correlation with the plate count agar in various foods.

*According to the research by DNP



● ● Easy Plate AC

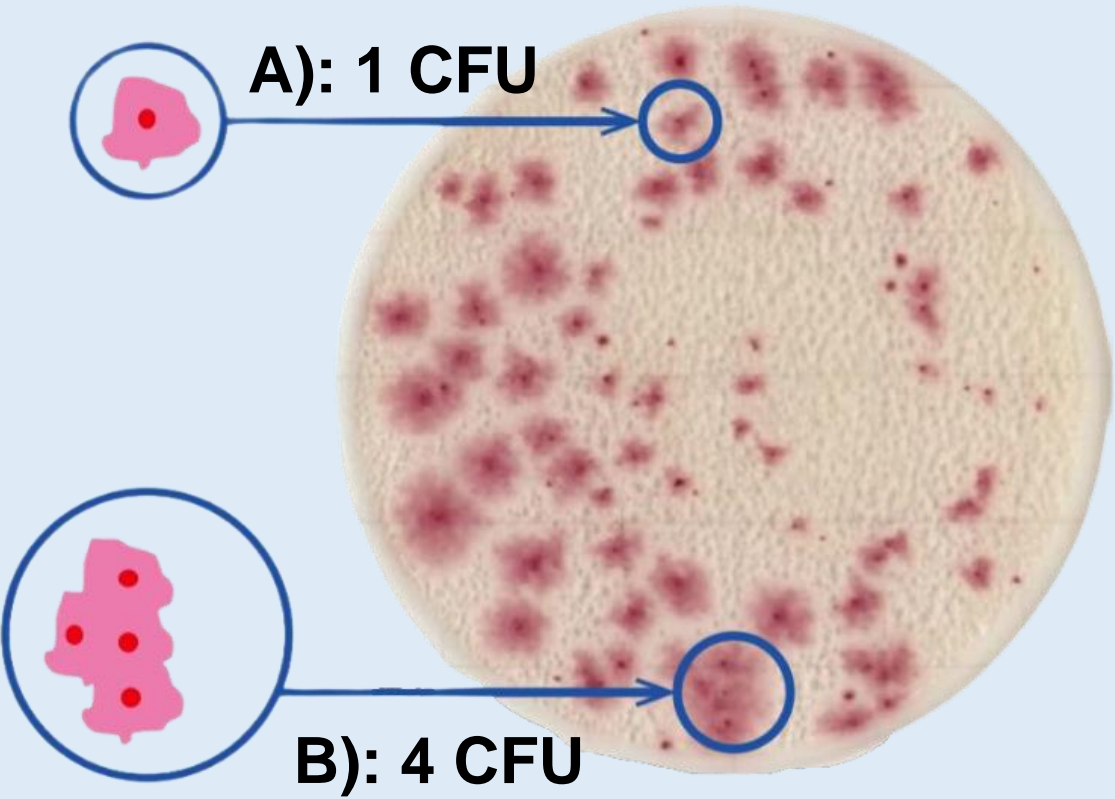
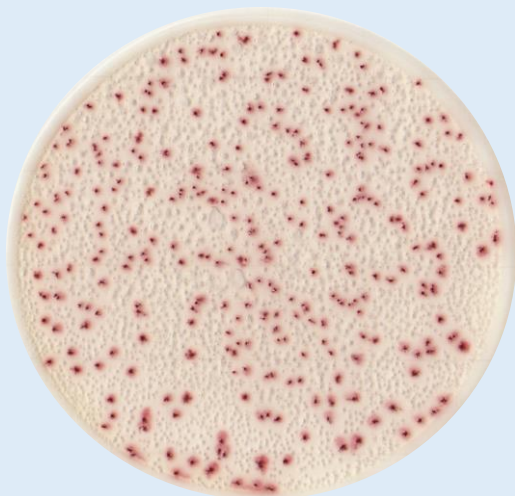


Plate count interpretation

Count the central dark area as a single colony.

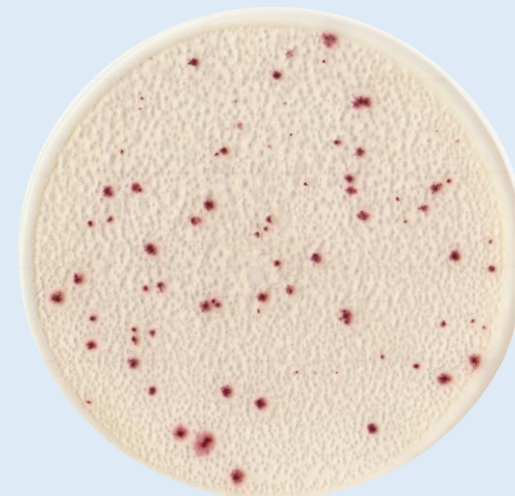
● ● Easy Plate AC- Strains



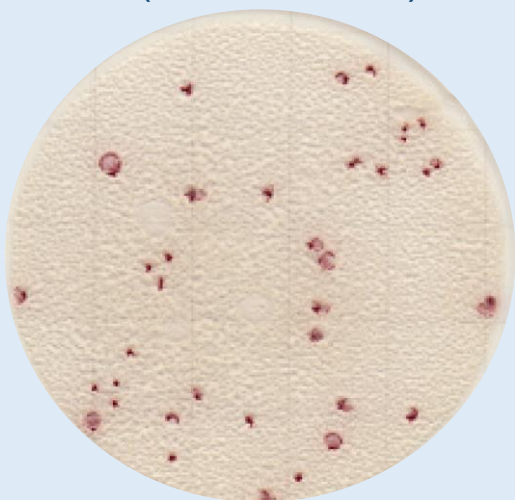
Bacillus subtilis
(NBRC 3134)



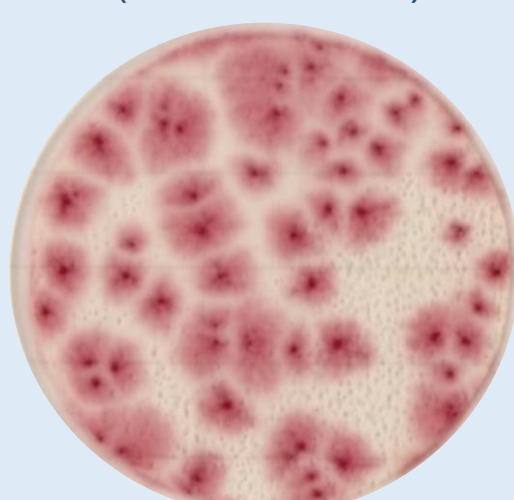
Bacillus cereus
(NBRC 15305)



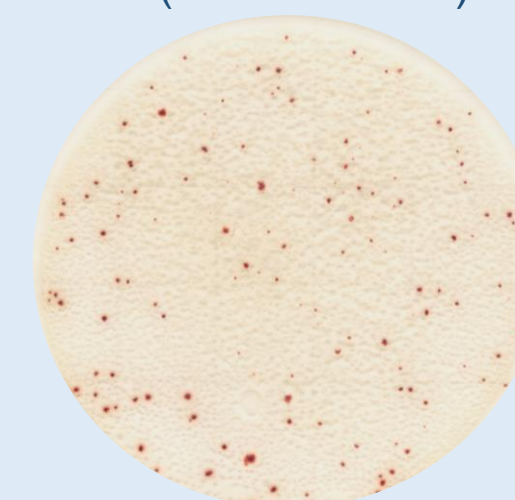
Bacillus licheniformis
(NBRC 12200)



Escherichia coli
(NBRC 15034)



Proteus mirabilis
(NBRC 105697)

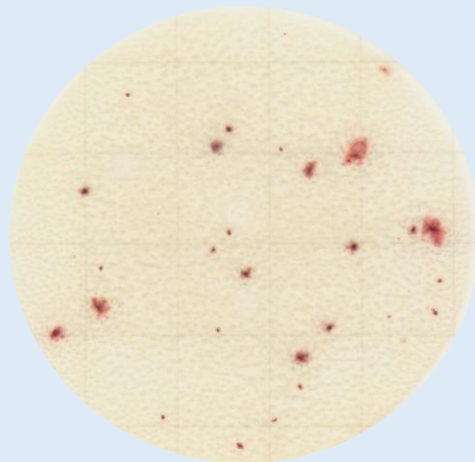


Staphylococcus aureus
(ATCC 25923)

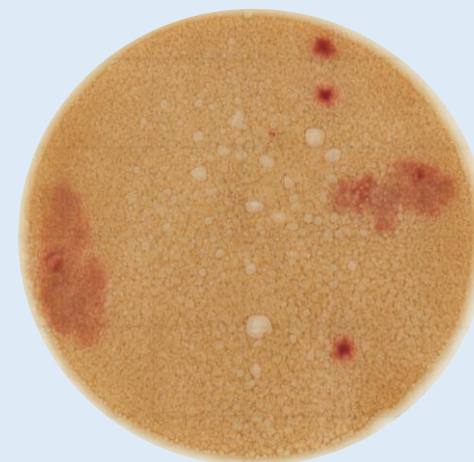
● ● Easy Plate AC- Foods



Raw ground chicken



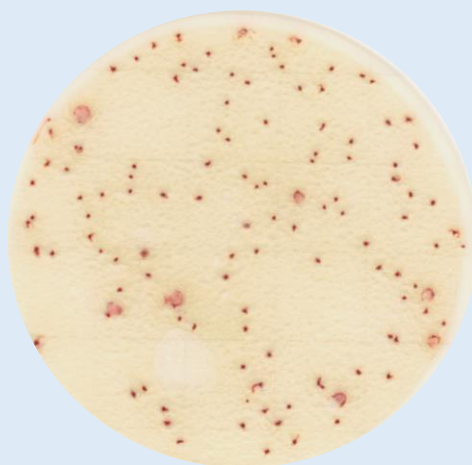
Raw bean sprouts



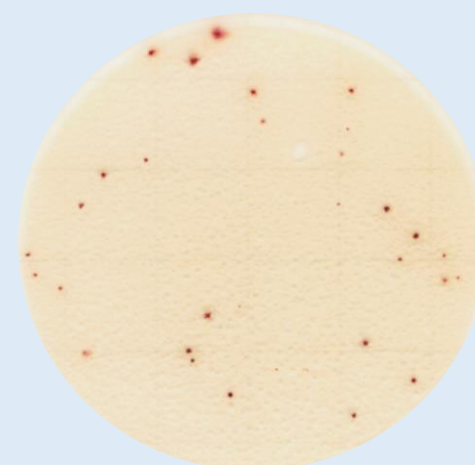
Chocolate



Green tea leaf



Icecream+*E.coli*



Raw salmon

● ● Easy Plate CC



Object microorganism

Coliform

Incubation time

24 ± 1 hours

Incubation temperature

35 ± 1°C

Storage condition

2 – 8°C

Shelf life

18 months

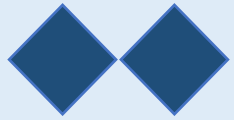
Certification

AOAC RI PTM

MicroVal

NordVal





Easy Plate CC-Validation

AOAC

Compared to FDA bacteriological Analytical Manual (BAM), Chapter 4, Section G.

【Matrixes of the validation】

Raw ground pork, raw lamp, raw ground chicken, raw tuna filet, raw salmon filet, raw shrimp fresh peeled banana, fresh cut pineapple, and fresh cut apples.

MicroVal/NordVal

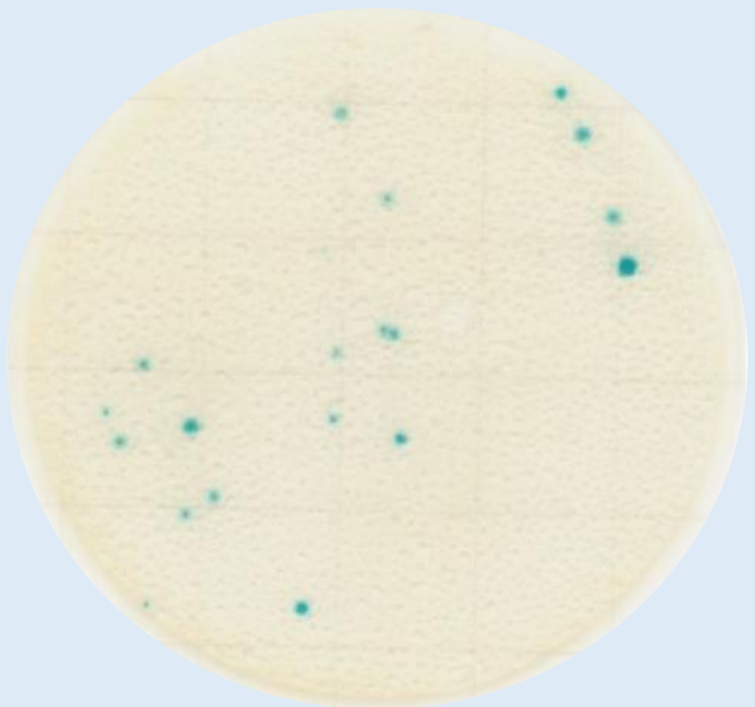
Compliance ISO 16140-2:2016 in comparison to ISO4832:2006.

【Matrixes of the validation】

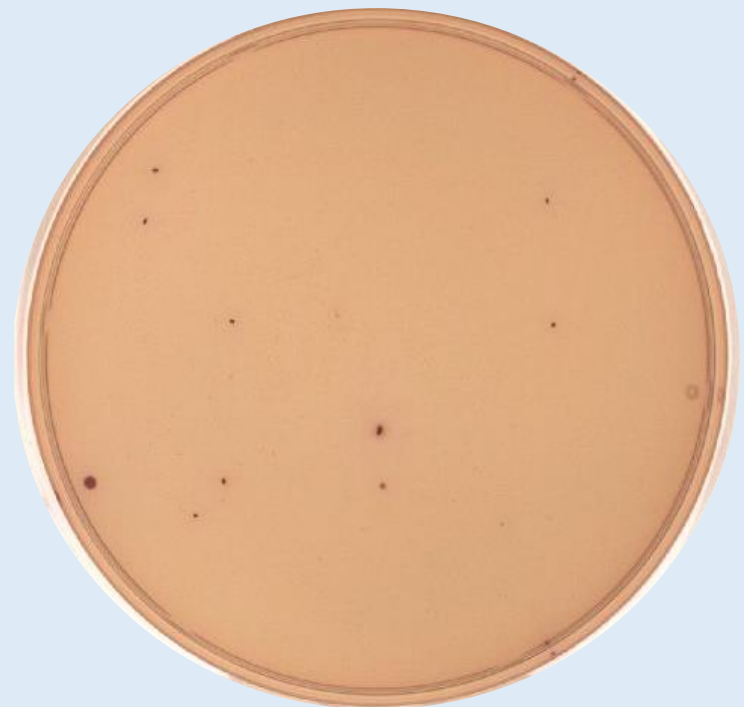
Broad range of foods

● ● Easy Plate CC

**Easily distinguishable brightly colored colonies in 24 hours!
Unnecessary to confirm the presence or absence of
air bubbles or the size of the colonies.**



Easy Plate CC

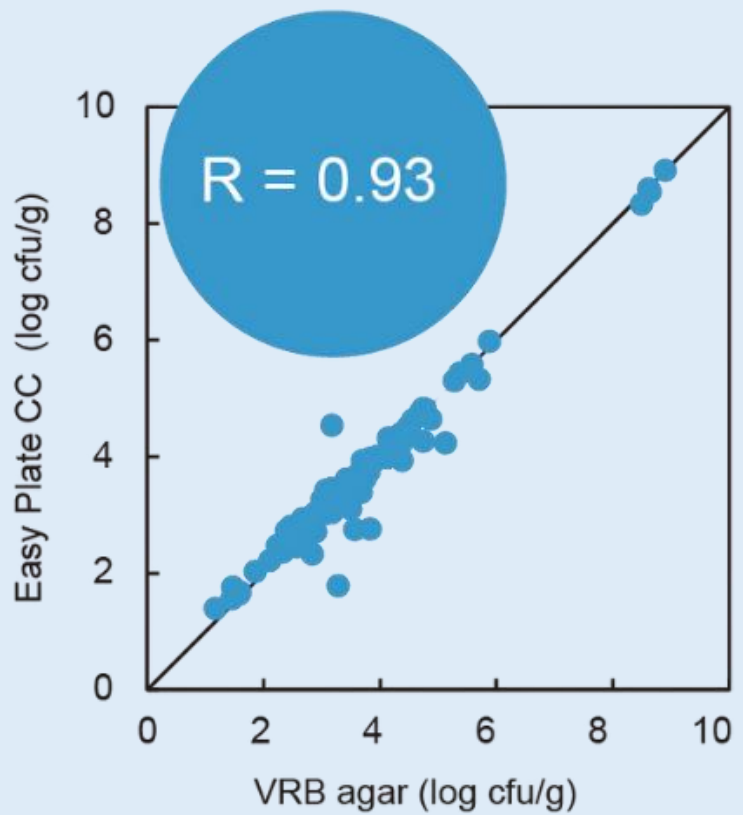
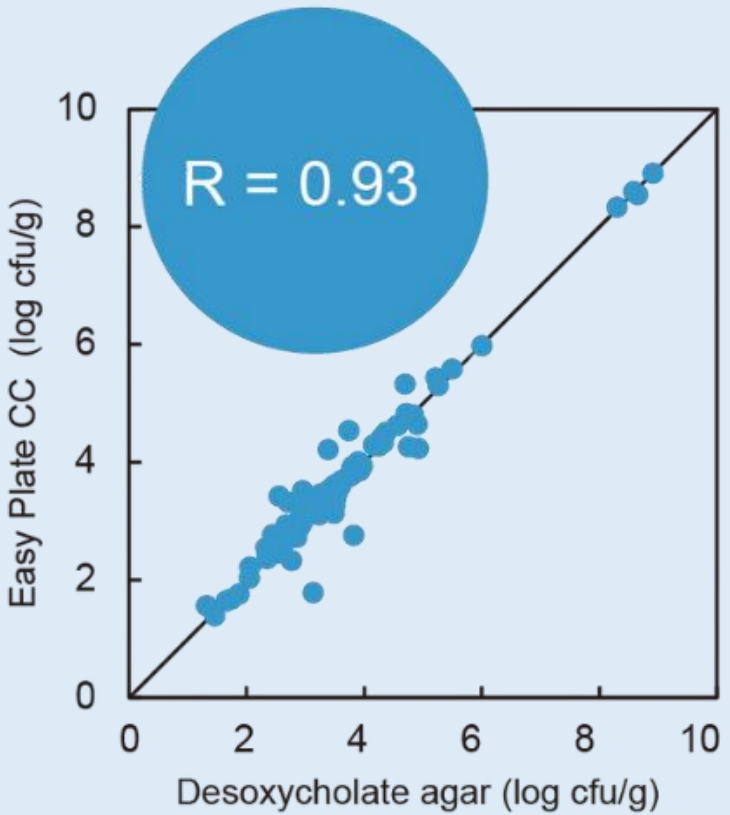


Desoxycholate agar

Raw pork loin



● ● Easy Plate CC



High correlation with the deoxycholate agar and VRB agar in various foods.

*According to the research by DNP



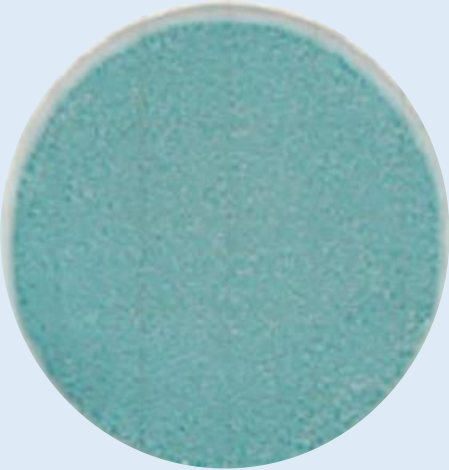
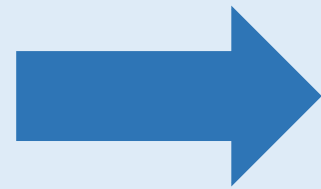
● ● Easy Plate CC

Coloring of the plate surface caused by enzymes contained in foods

Dilution



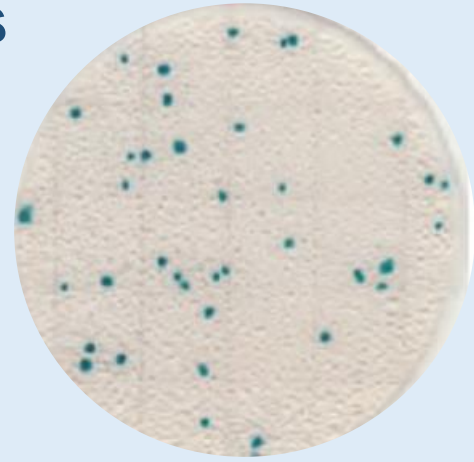
When coliforms are presents



Powdered cheese sample (diluted 10 times)



Powdered cheese sample (diluted 10² times)

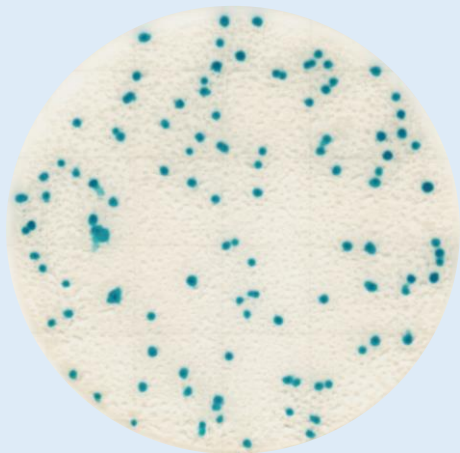


Powdered cheese sample (diluted 10² times) + *K.pneumoniae*

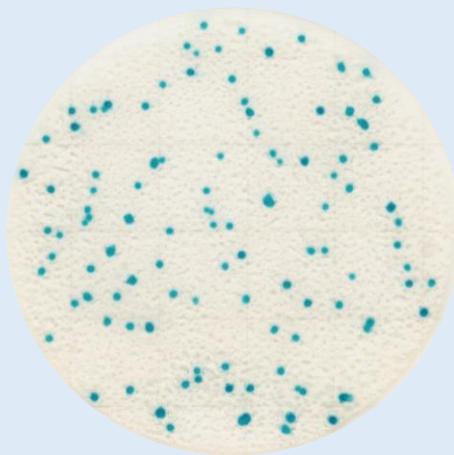
In some unheated foods and dairy products, residual enzymes in the food may cause blue coloring to develop over the entire medium. If the visibility is affected, dilution might help.



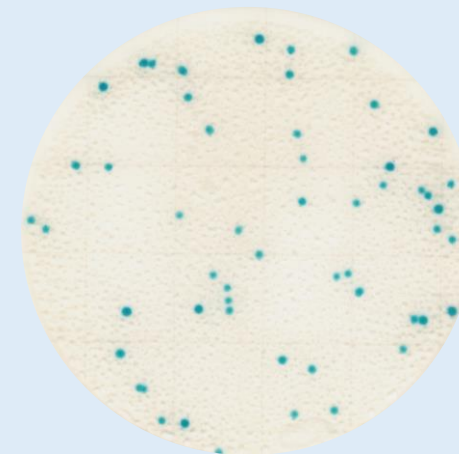
● ● Easy Plate CC- Strains



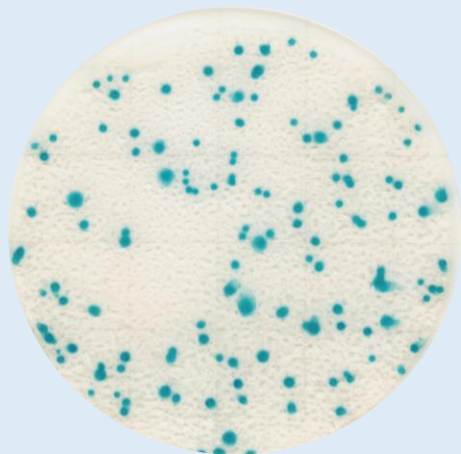
Escherichia coli
(NBRC 15034)



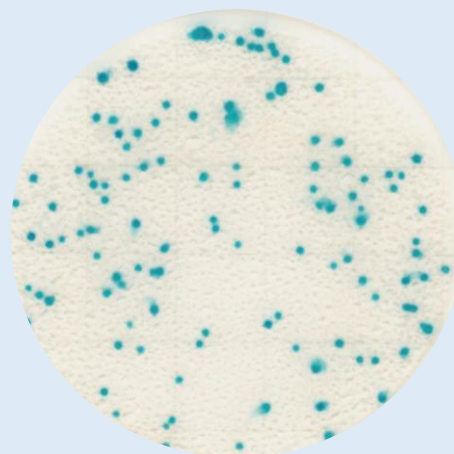
Citrobacter freundii
(NBRC 12681)



Klebsiella pneumoniae
(NBRC 14940)



Enterobacter aerogenes
(NBRC 13534)

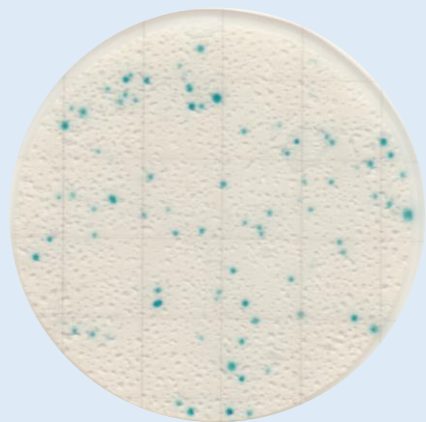


Enterobacter cloacae
(NBRC 13536)

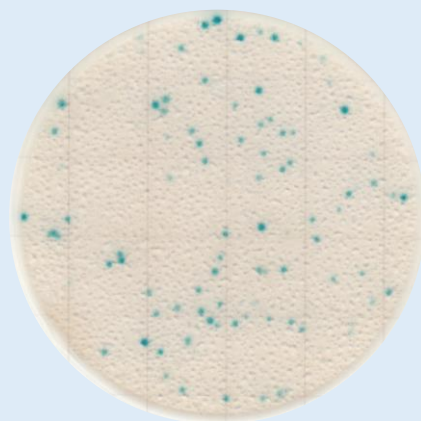


Escherichia fergusonii
(NBRC 102419)

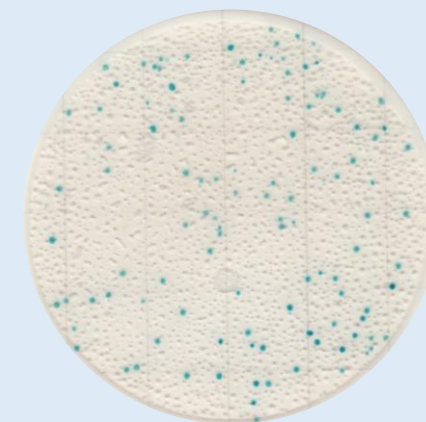
● ● Easy Plate CC- Strains



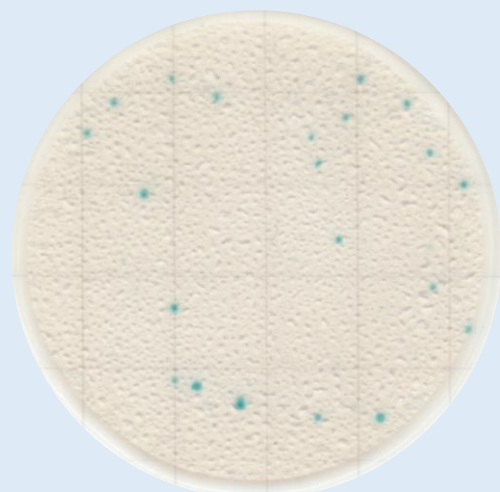
Raw ground chicken



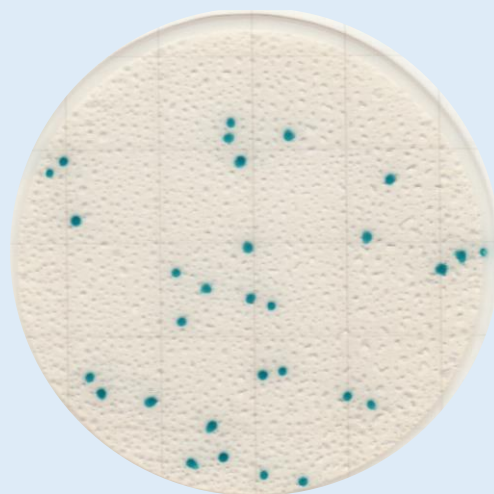
Raw ground pork



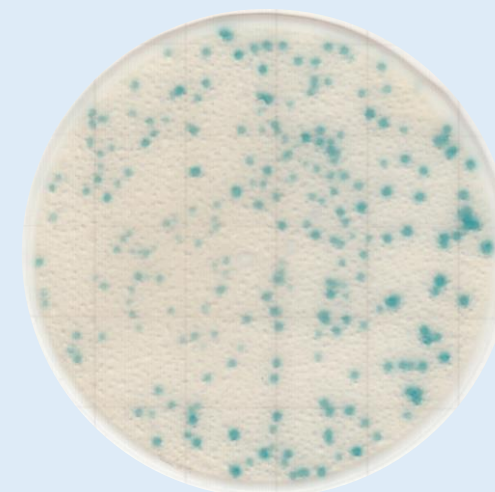
Radish sprouts



Raw tuna



Cookie+*E.coli*



Pasteurized milk+
K.pneumoniae

● ● Easy Plate EC



Object microorganism

***E.coli*/ Coliform**

Incubation time

24 ± 1 hours

Incubation temperature

35 ± 1°C

Storage condition

2 – 8°C

Shelf life

18 months

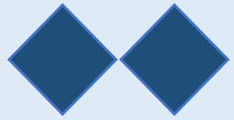
Certification

AOAC RI PTM

MicroVal

NordVal





Easy Plate EC-Validation

AOAC

Compared to AOAC Official Method 966.24

【Matrixes of the validation】

Raw beef, raw pork, raw frozen pork, raw lamp, raw salmon, Frankfurter sausage and cooked ham.

MicroVal/NordVal

Compliance ISO 16140-2:2016 in comparison to ISO 4832:2006 and ISO 16649-2:2001

【Matrixes of the validation】

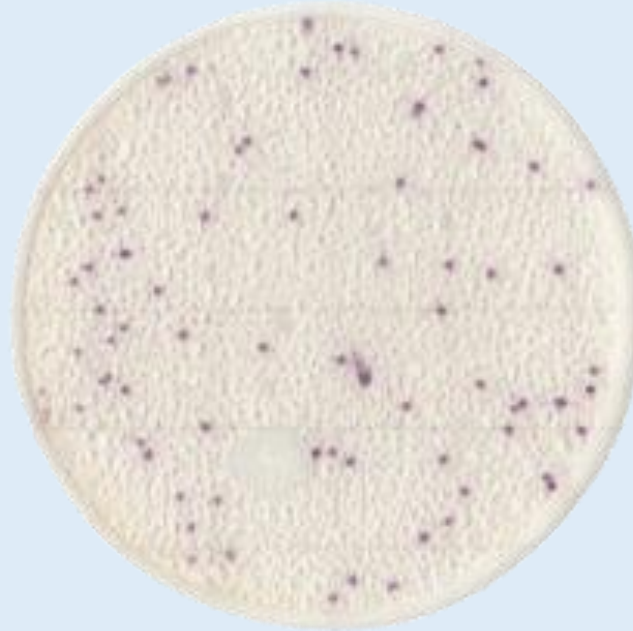
Broad range of foods, pet food and animal feeds and environmental samples.

● ● Easy Plate EC

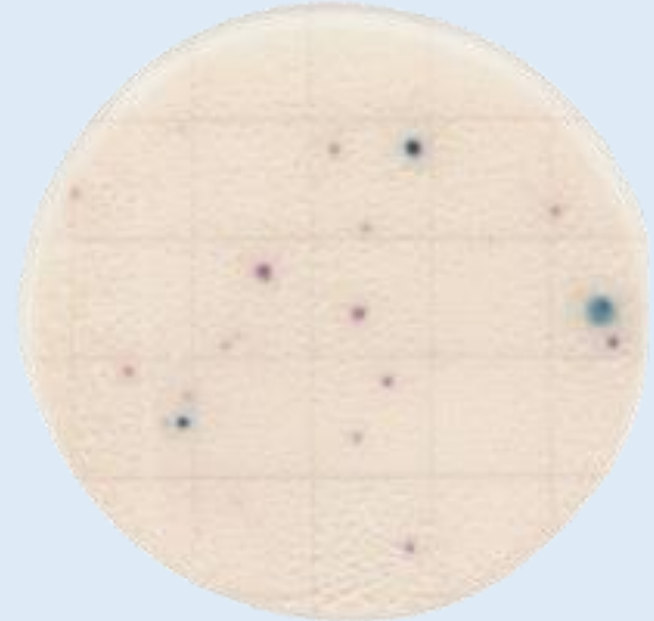
**Easily distinguishable brightly colored colonies in 24 hours!
Unnecessary to confirm the presence or absence of
air bubbles or the size of the colonies.**



Escherichia coli
(NBRC 15034)



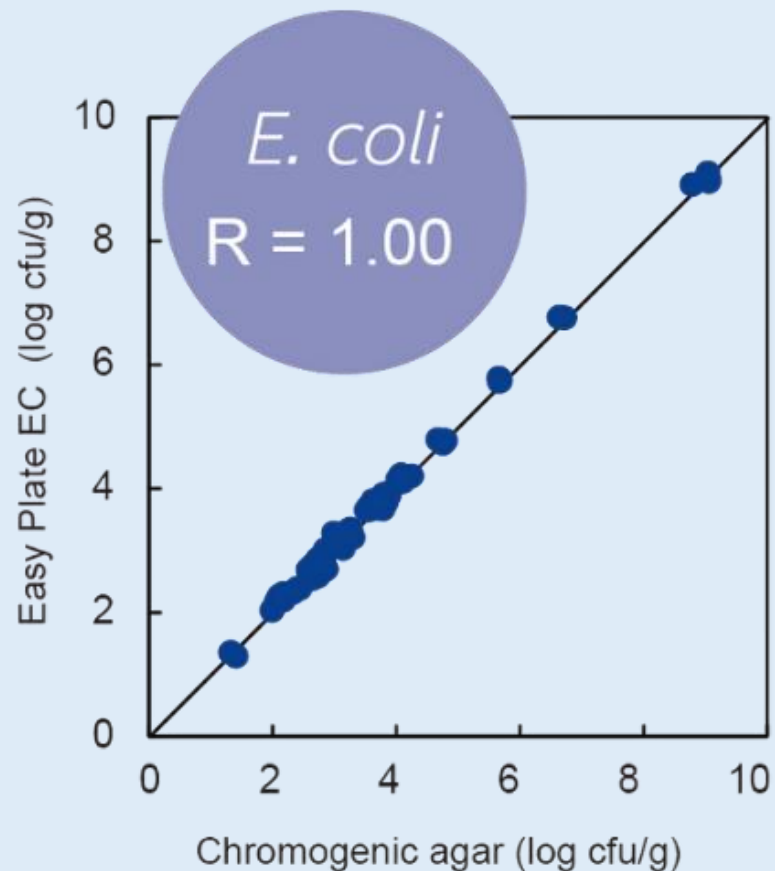
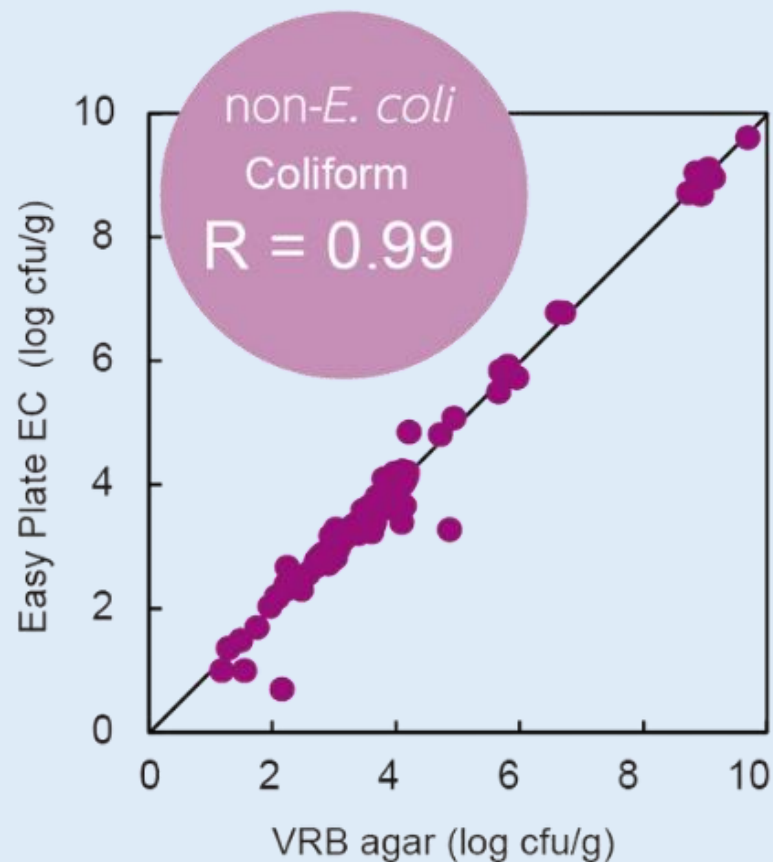
Klebsiella pneumoniae
(ATCC 13883)



Raw ground chicken



● ● Easy Plate EC

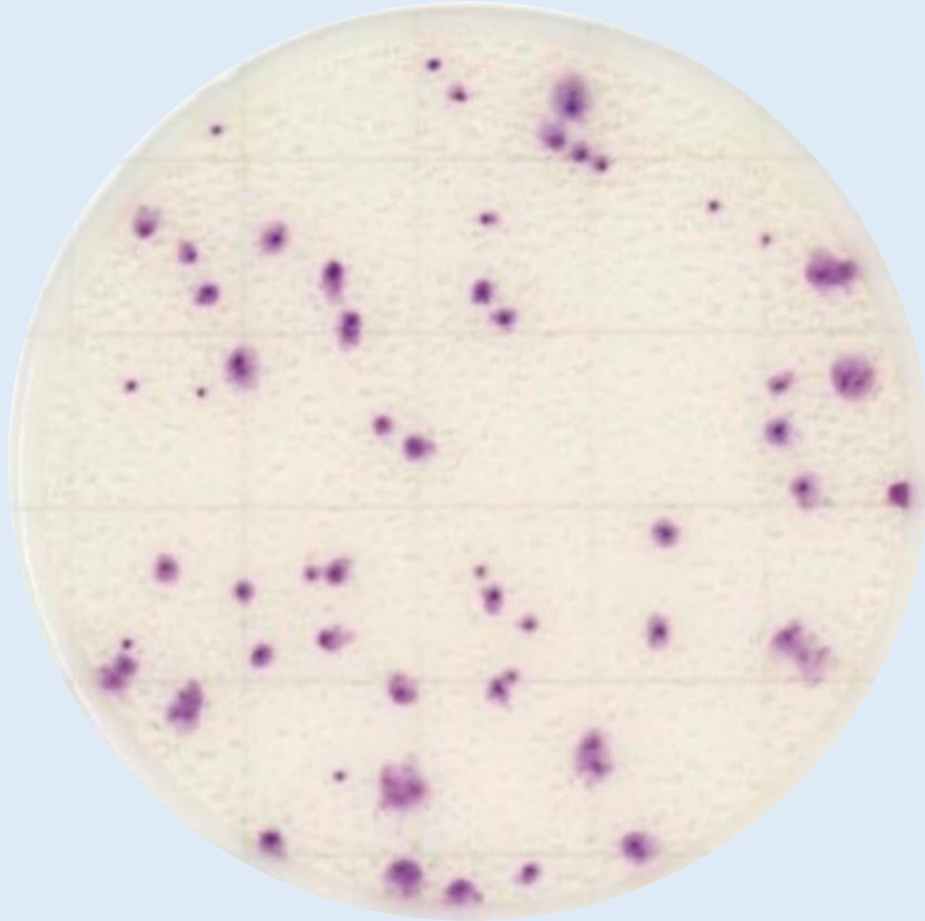


High correlation with the VRB agar and chromogenic in various foods.

*According to the research by DNP



● ● Easy Plate EC



E. Coli O157: H7 ATCC 43895
(Serotype O157H:7, verotoxin I- and II- producing strains)

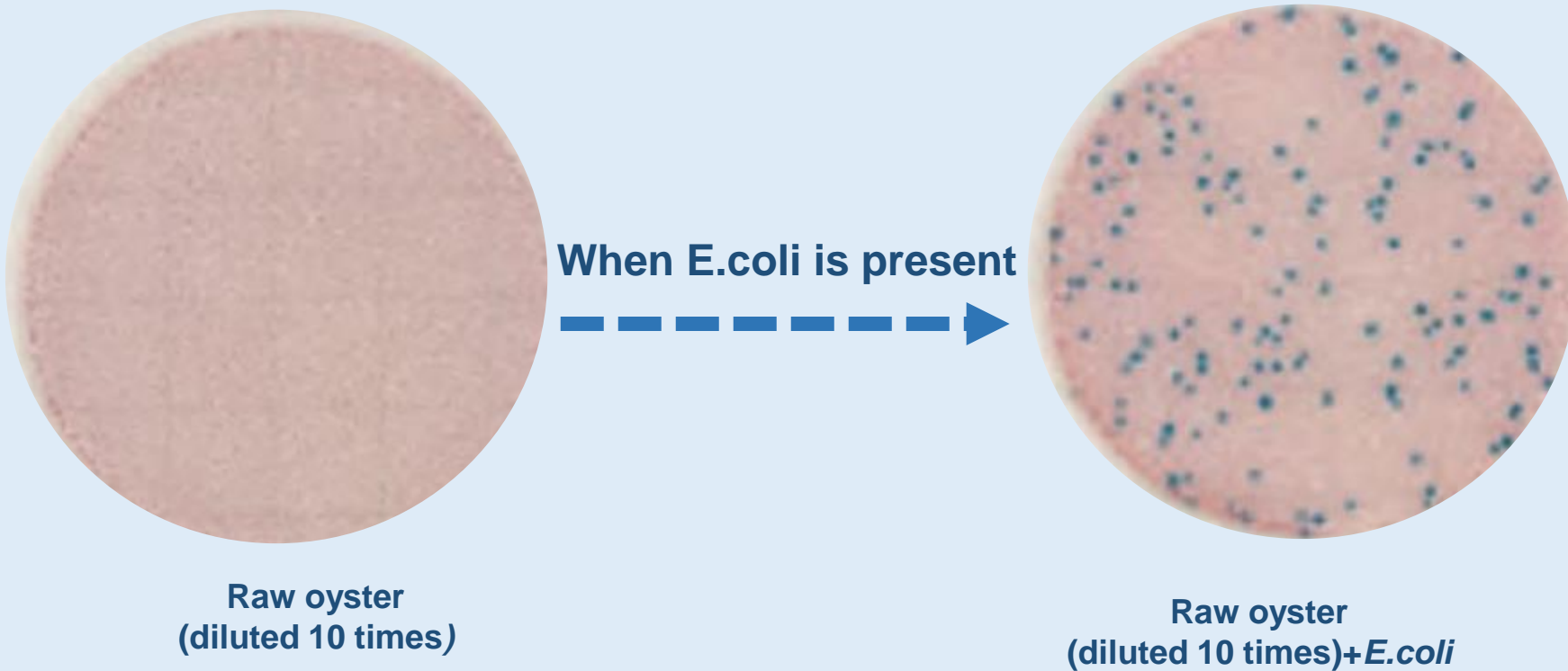
Most *E.coli* produce β -glucuronidase.

E. coli O157: H7 - Does not specifically produce β -glucuronidase, and it therefore exhibits a red-violet color similar to coliform.



● ● Easy Plate EC

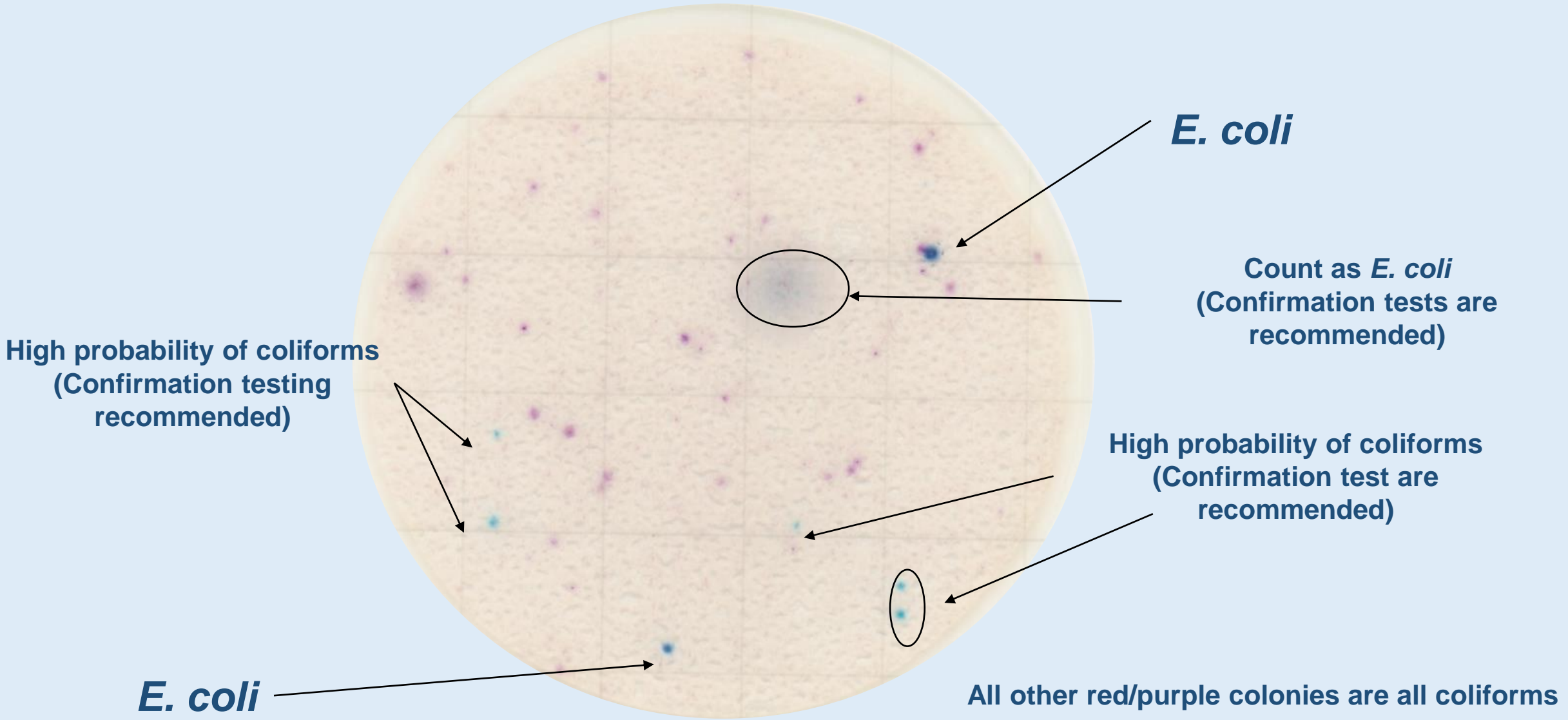
Coloring of the plate surface caused by enzymes contained in foods



In some unheated foods and dairy products, residual enzymes in the food may cause blue coloring to develop over the entire medium. If the visibility is affected, dilution might help.



● ● Easy Plate EC



E. coli

Count as *E. coli*
(Confirmation tests are recommended)

High probability of coliforms
(Confirmation testing recommended)

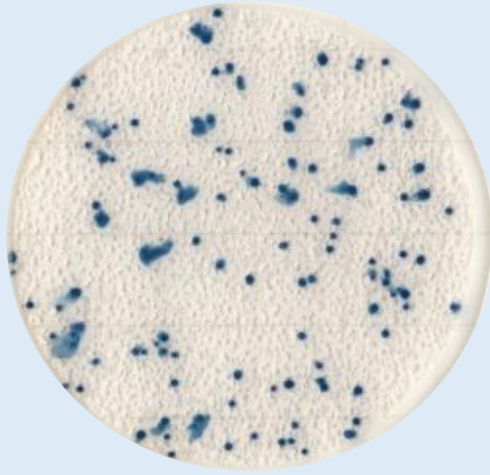
High probability of coliforms
(Confirmation test are recommended)

E. coli

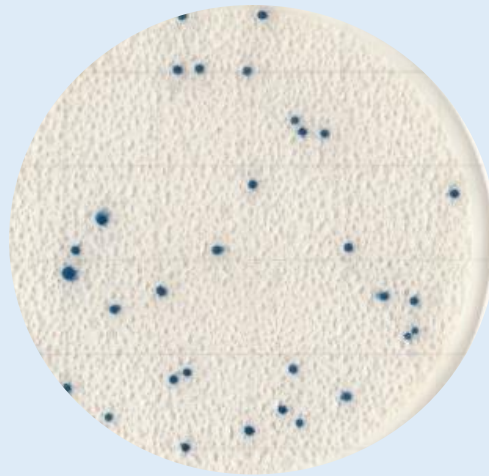
All other red/purple colonies are all coliforms



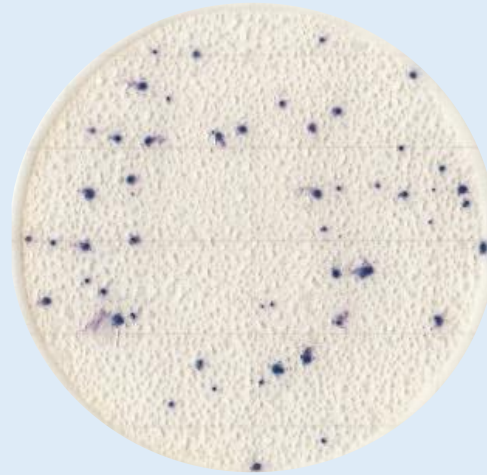
Easy Plate EC- *Escherichia coli* and *E.coli*



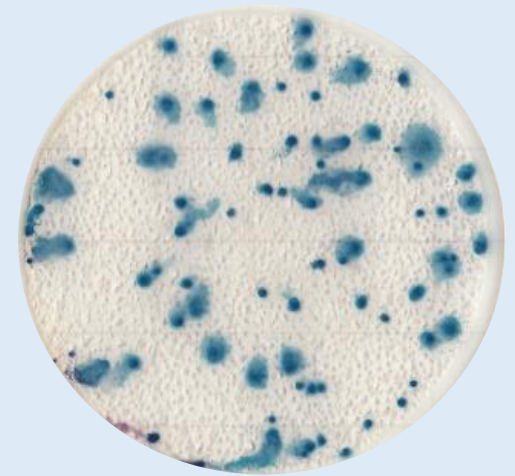
Escherichia coli
(NBRC 102203)



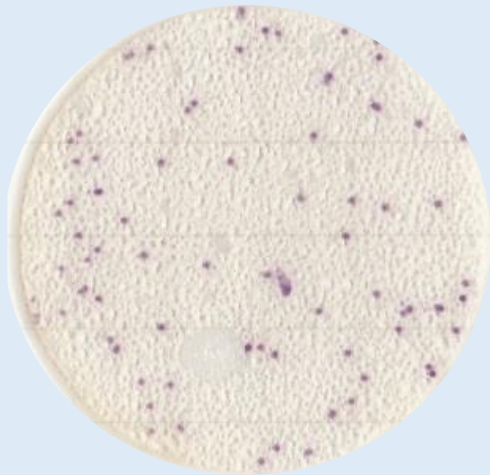
Escherichia coli
(NBRC 3806)



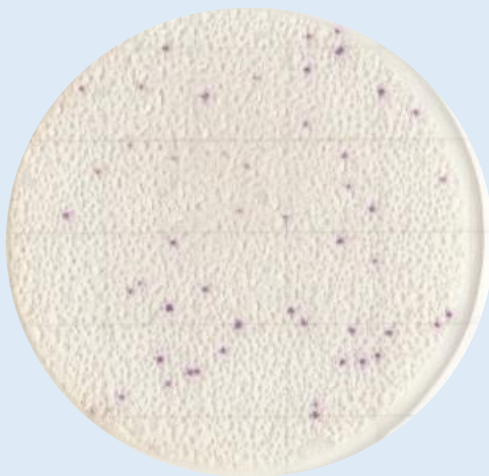
Escherichia coli
(NBRC 3543)



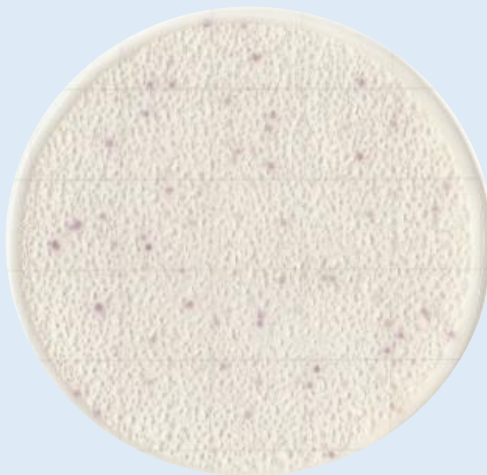
Escherichia coli
(D0099)



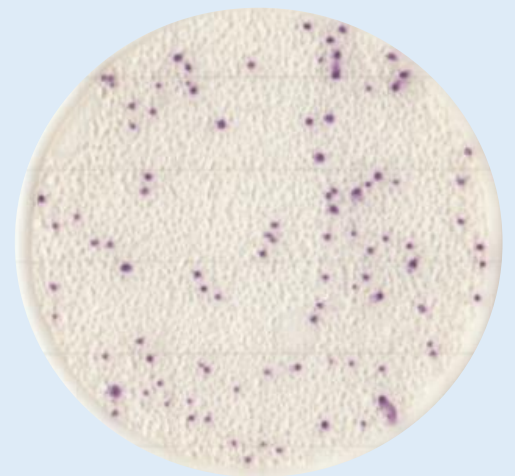
Klebsiella pneumoniae
(ATCC 13883)



Enterobacter cloacae
(ATCC 222)

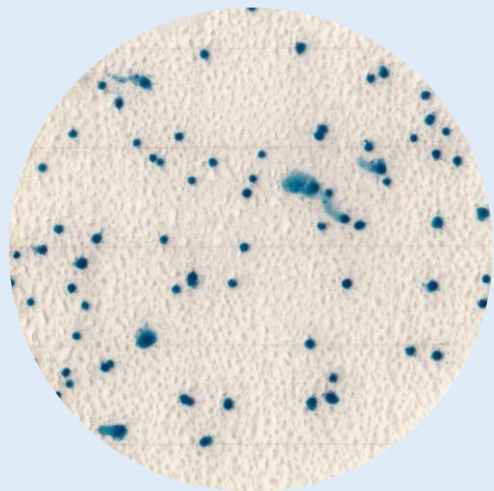


Escherichia hermanii
(NBRC 105704)

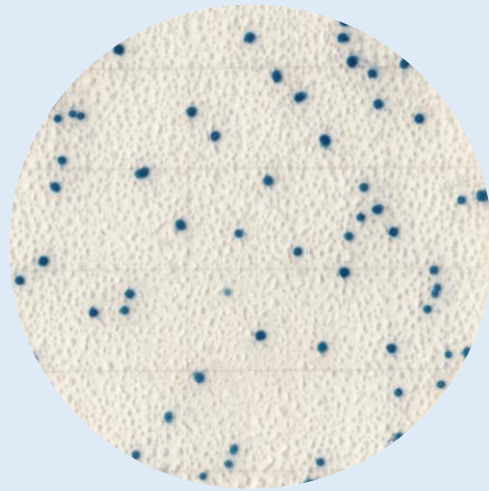


Citrobacter freundii
(ATCC 8090)

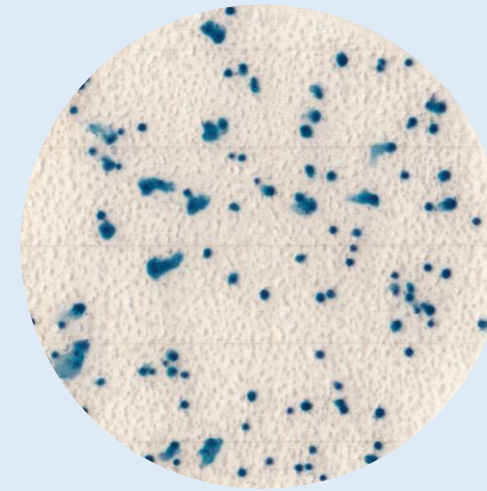
● ● Easy Plate EC- Strains



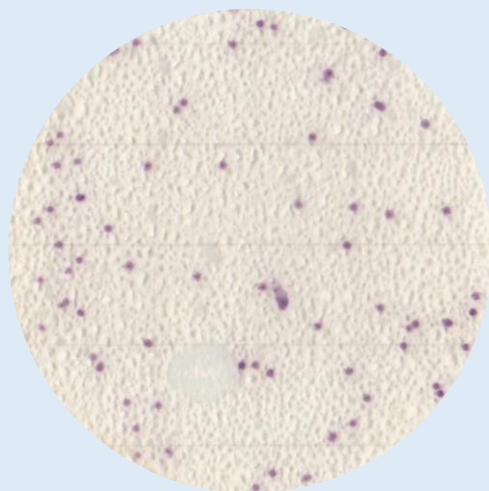
Escherichia coli
(NBRC 15034)



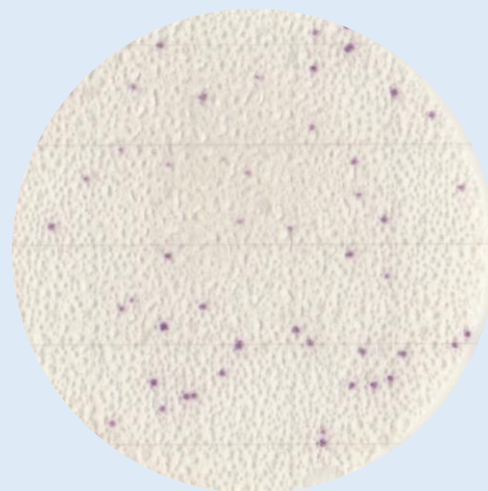
Escherichia coli
(NBRC 13500)



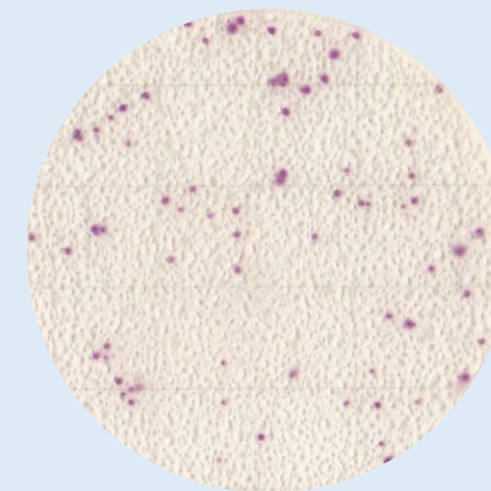
Escherichia coli
(NBRC 102203)



Klebsiella pneumoniae
(ATCC 13883)

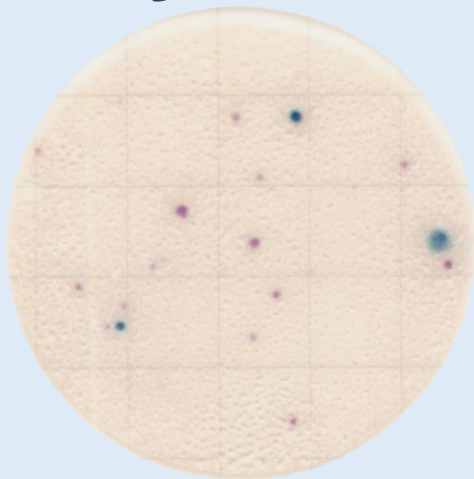


Enterobacter cloacae
(ATCC 222)

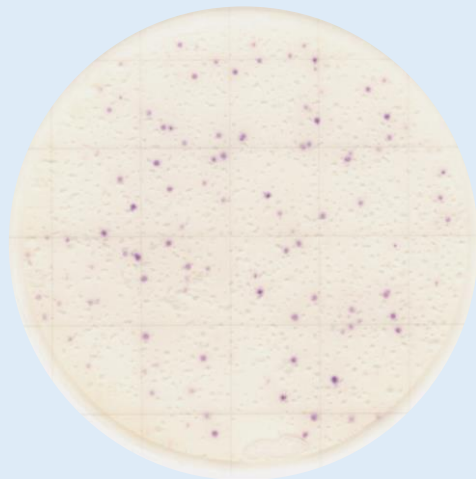


Citrobacter freundii
(NBRC 12681)

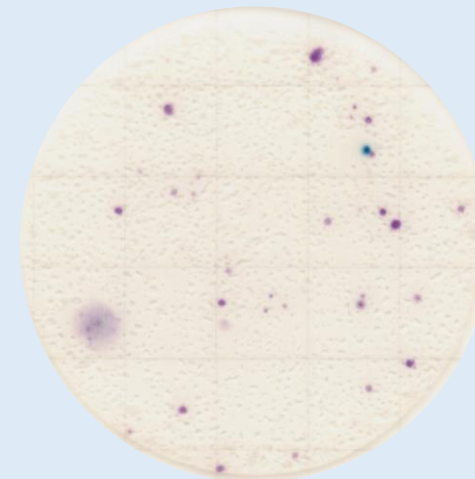
● ● Easy Plate EC- Strains



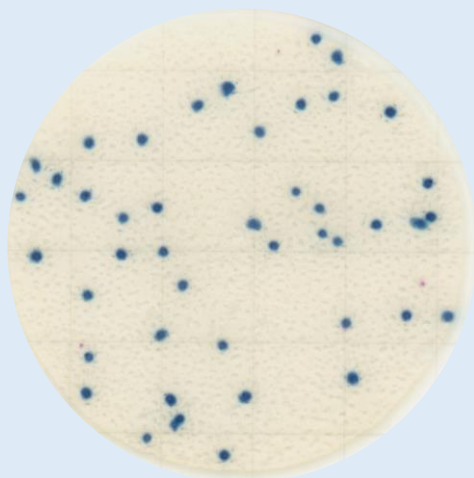
Raw ground chicken



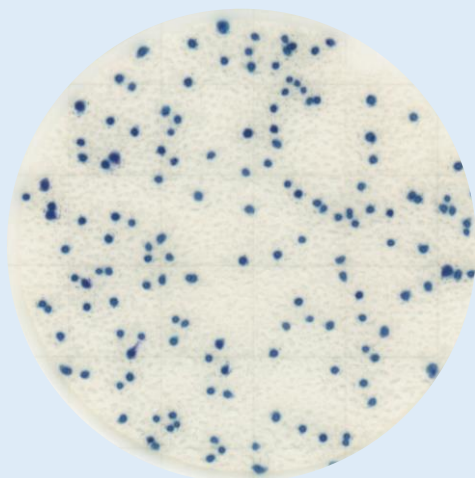
Raw salmon



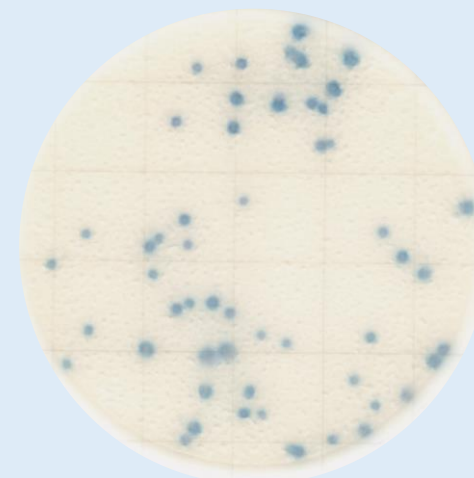
Raw shrimp



Roast beef + *E.coli*



Omelet + *E.coli*



Icecream + *E.coli*

● ● Easy Plate SA



Object microorganism

Staphylococcus aureus

Incubation time

24 ± 1 hours

Incubation temperature

35 or 37 ± 1°C

Storage condition

2 – 8°C

Shelf life

12 months

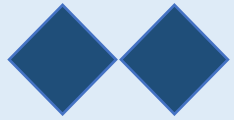
Certification

AOAC RI PTM

MicroVal

NordVal





Easy Plate SA-Validation

AOAC

Compared to AOAC Official Method 975.55

【Matrixes of the validation】

Raw beef, raw ground beef, raw lamb, cooked ham, raw salmon, frozen prawn, fresh chilled pasta, pasteurized milk, natural cheese, bream puff and potato salad.

MicroVal/NordVal

Compliance ISO 16140-2:2016 in comparison to ISO 688-1:2021. Microbiology of the food chain-horizontal method for the enumeration of coagulase-positive staphylococci (*Staphylococcus aureus* and other species) Part1:method using Baird-Parker agar medium.

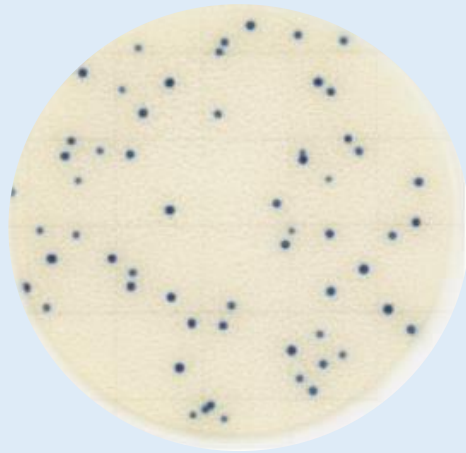
【Matrixes of the validation】

Broad range of foods

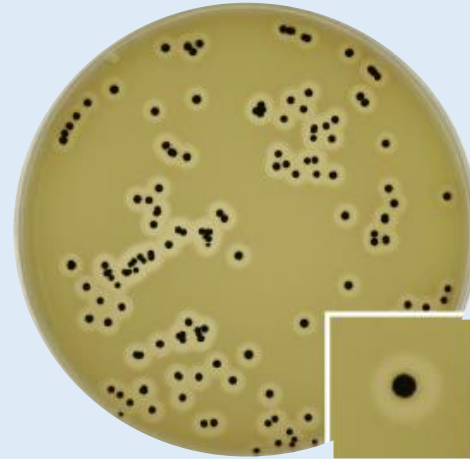
● ● Easy Plate SA

No need to check for yolk reaction such as clear zone, cloudy ring, etc.

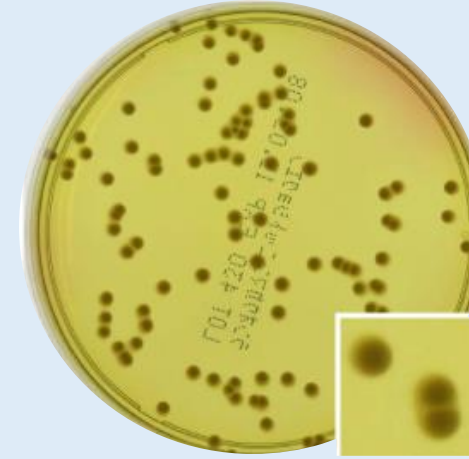
S.Aureus
ATCC 25923



Easy Plate SA



Egg yolk mannitol salt agar medium



Baird-Parker agar medium

Determination method

Blue colony

Black colony+Egg yolk reaction-clear zone

Black colony+Egg yolk reaction-clear zone

Incubation period

24 hour

48 hour

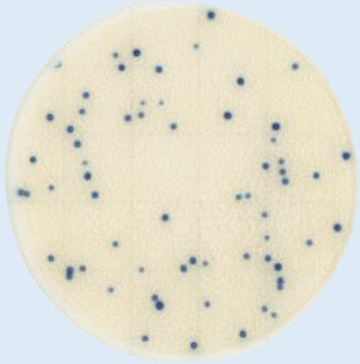
Instillation amount

1mL

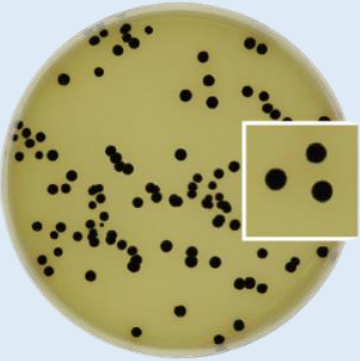
0.1mL (General smear method)

● ● Easy Plate SA

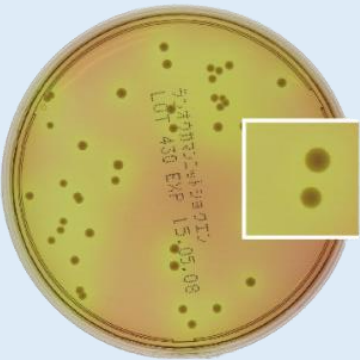
S. aureus ATCC13565



Easy Plate SA
Positive



BP agar
Egg-yolk reaction
Negative



MSEY agar
Egg-yolk reaction
Negative

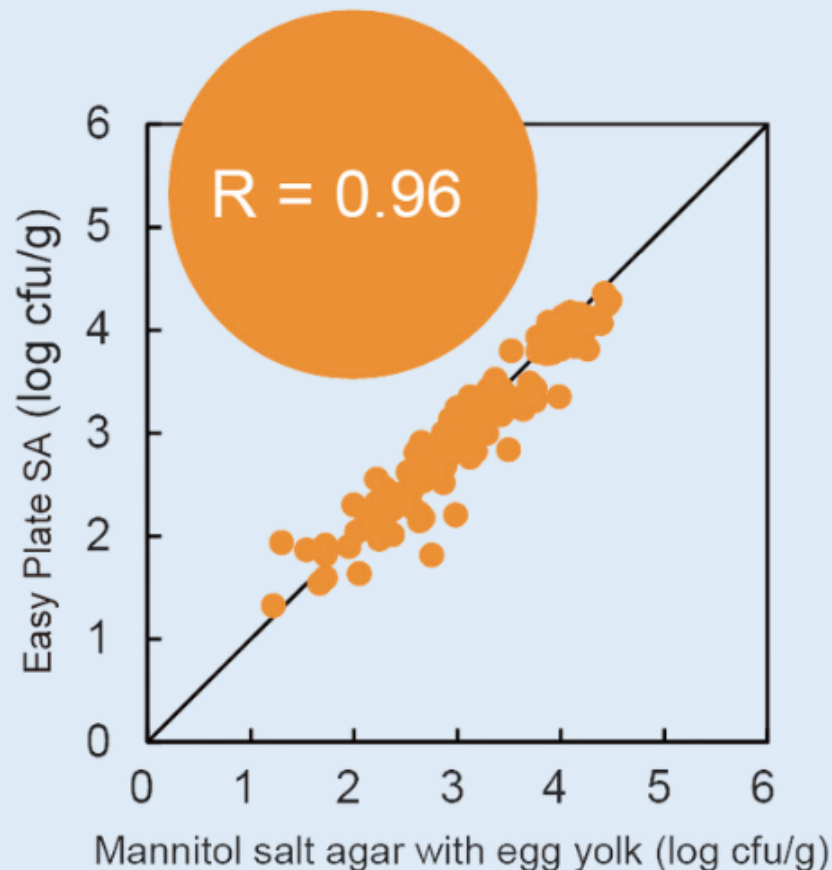
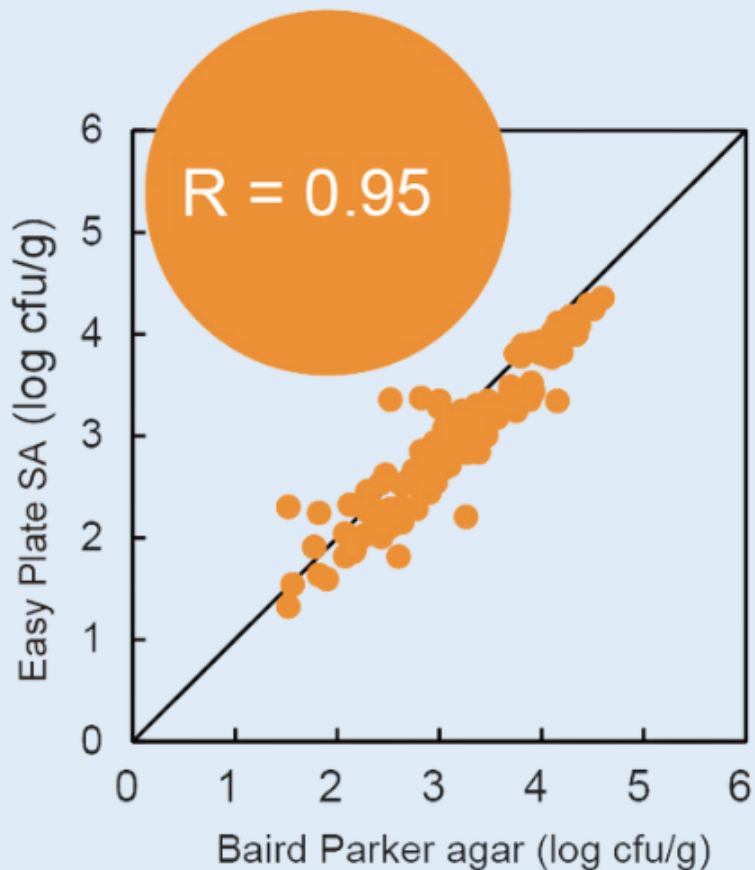
Some S. aureus that exhibit negative egg yolk reactions on conventional agar media can be detected on Easy Plate.

Many bacteria other than S. aureus are inhibited by the selective media.

Non-Staph aureus colonies that do develop, are easy to identify due to their pink to red-violet coloring.



● ● Easy Plate SA

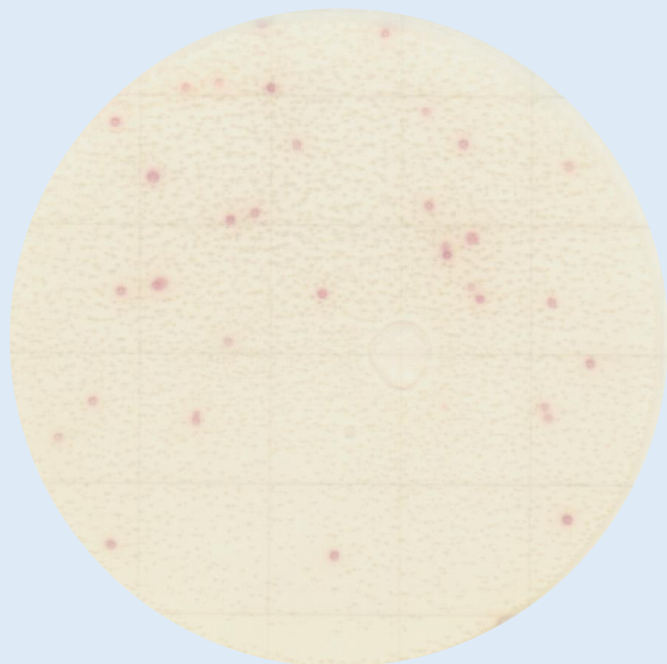


High correlation with the baird parker agar and mannitol salt agar with egg yolk in various foods.

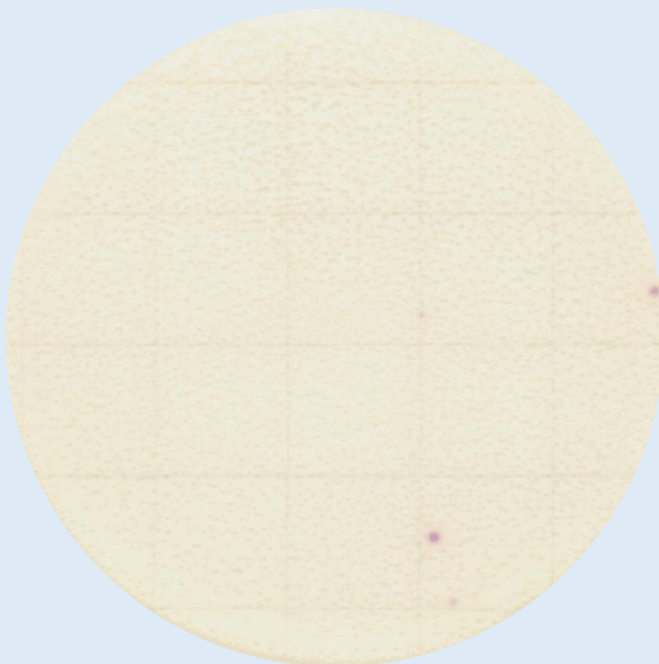


● ● Easy Plate SA

Inhibitory for other bacteria but, if they develop, pink to red-violet coloring making identifying easy.



Bacillus licheniformis
(NBRC 12200)



Bacillus cereus
(D0068)

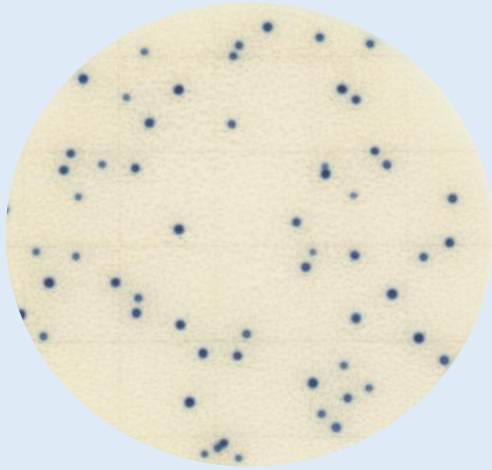


Bacillus cereus
(NBRC 13494)

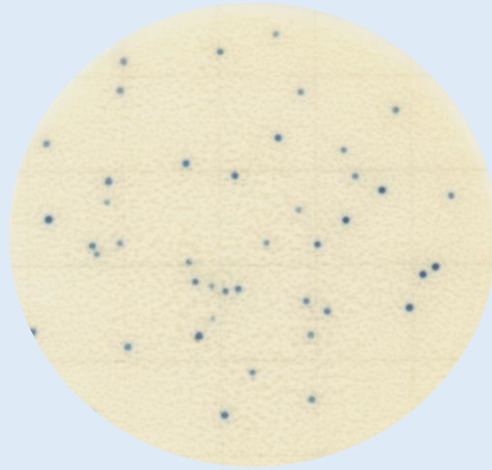


Easy Plate SA- Strains and food

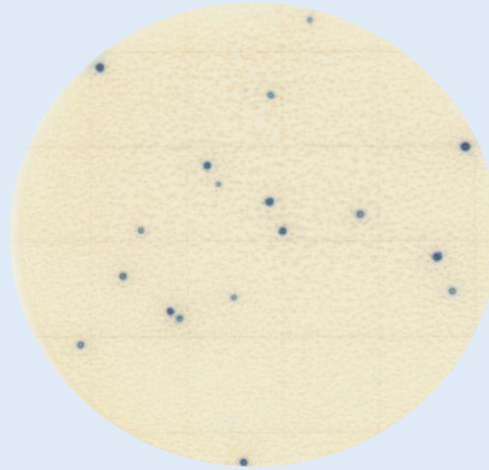
Strains



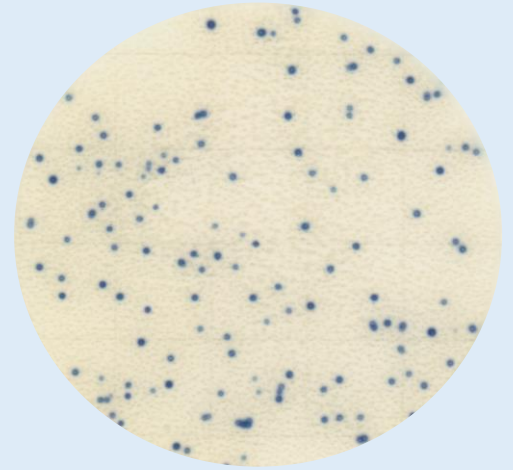
Staphylococcus aureus
(ATCC 25923)



Staphylococcus aureus
(NBRC 13276)

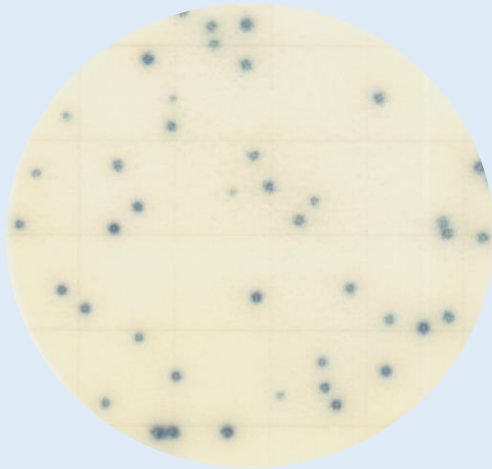


Staphylococcus aureus
(NBRC 100910)

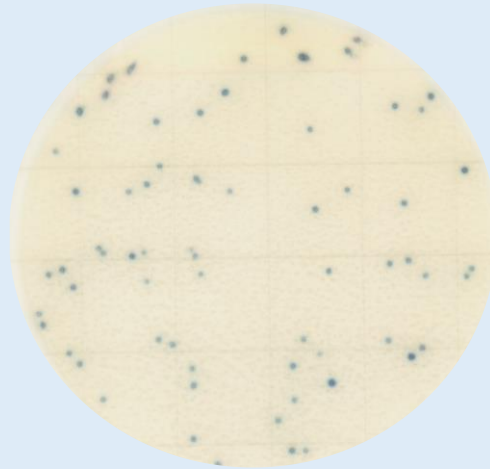


Staphylococcus aureus
(D0152)

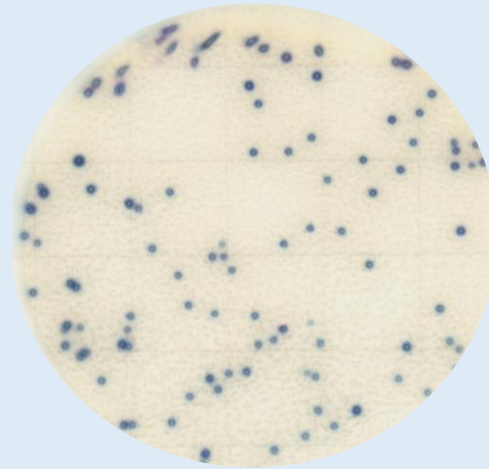
Food



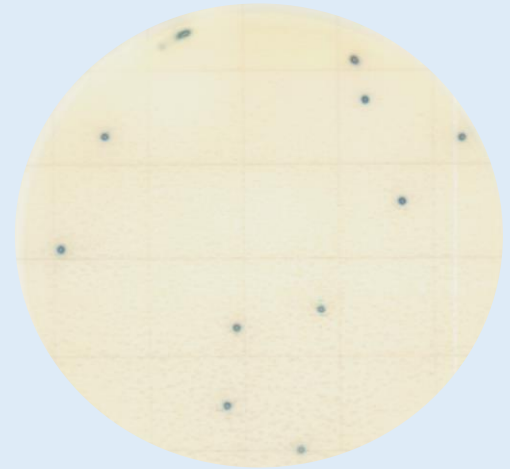
Pasteurized milk +
S.aureus



Cream puff + *S.aureus*



Cooked ham +
S.aureus



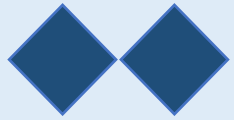
Egg sandwich +
S. aureus

● ● Easy Plate YM-R



Object microorganism	Yeast and Mold (Rapid)
Incubation time	48 ± 2 hours
Incubation temperature	25 ± 1°C
Storage condition	2 – 8°C
Shelf life	18 months
Certification	MicroVal
	NordVal
	AOAC RI PTM





Easy Plate YM-R -Validation

Reference Method [AOAC/MicroVal/NordVal]

Reference methods of ISO 21527-2008:Microbiology of food and animal feeding stuffs-Horizontal method for the enumeration of yeasts and moulds

Part 1: Colony count technique in products with water activity greater than 0.95

Part 2: Colony count technique in products with water activity equal to or less than 0.95

AOAC

[Matrixes of the validation]

Yogurt drink, vegetable juice, beetroot salad, cooked breaded chicken patties, cheese and ham quiche, Caesar salad, frozen ready to cook pizza, Norwegian-style smoked salmon, stainless steel, sealed concrete, dry dog food, and meat and bone meal

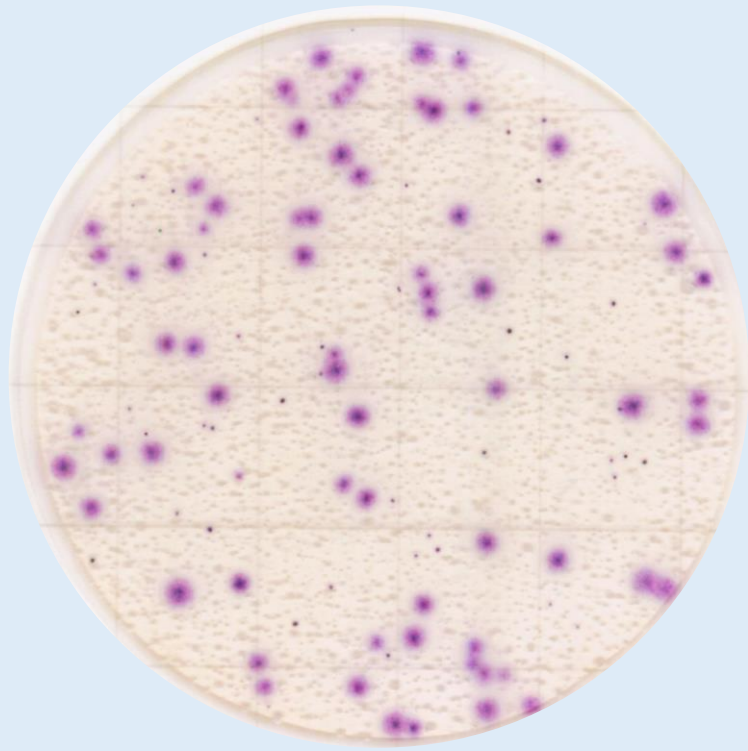
MicroVal/NordVal

[Matrixes of the validation]

Broad range of foods (7 categories) for $A_w > 0.95$ (Heat processed milk and dairy products, bakery products, fruits and vegetables, RTE/RTRH meat and poultry products and Multi component foods or meal components)

● ● Easy Plate YM-R

Easily distinguishable brightly colored colonies at 48 hours!



Easy Plate YM-R
48 hours

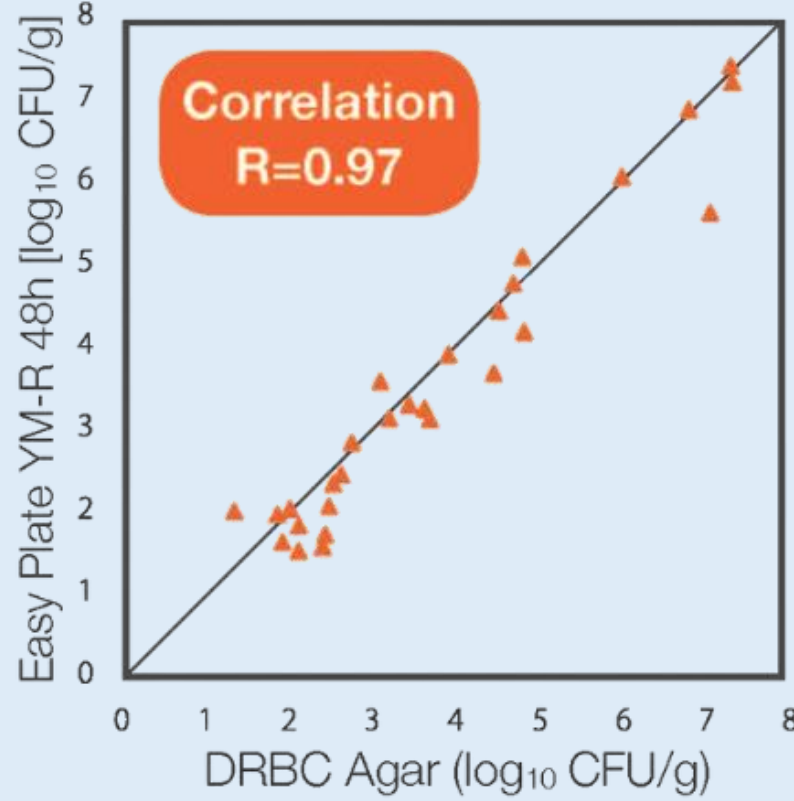
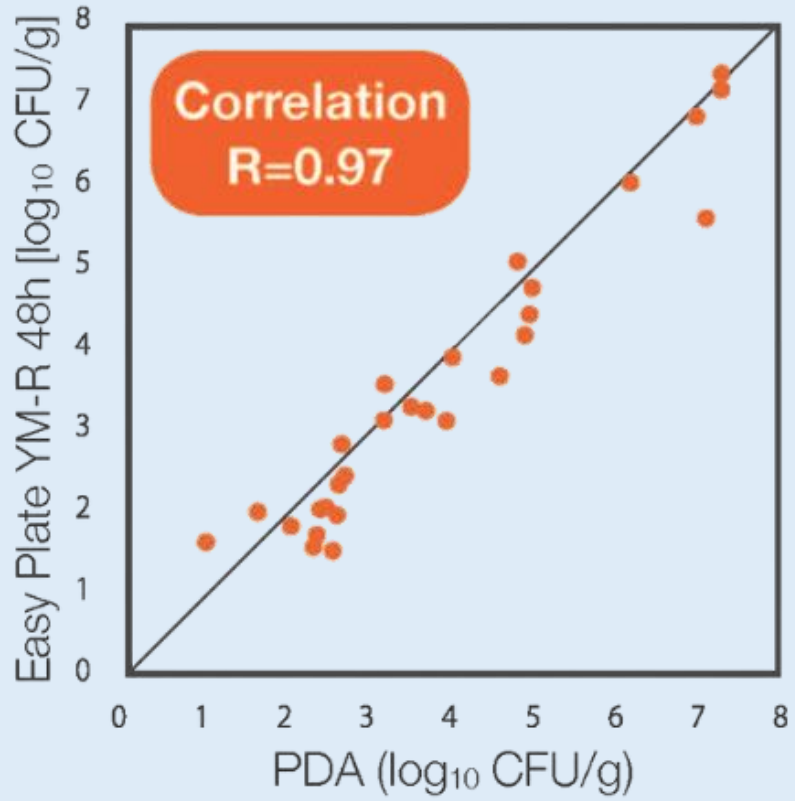


PDA medium
120 hours

Molded salami



● ● Easy Plate YM-R



High correlation with the PDA and DRBC agar in various foods.

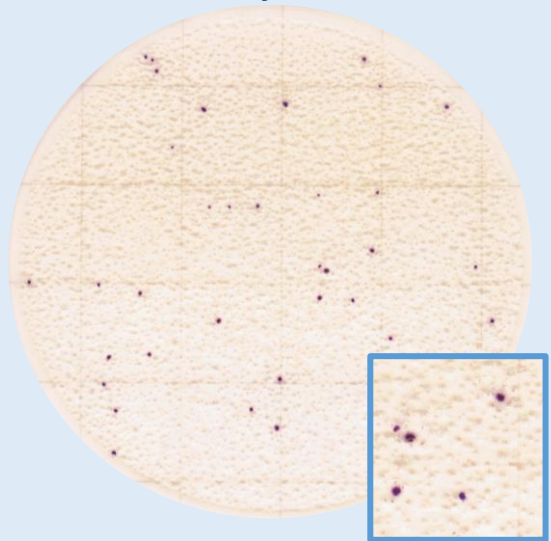
*Data is provided by Center for Fungal Consultation, incorporated nonprofit organization



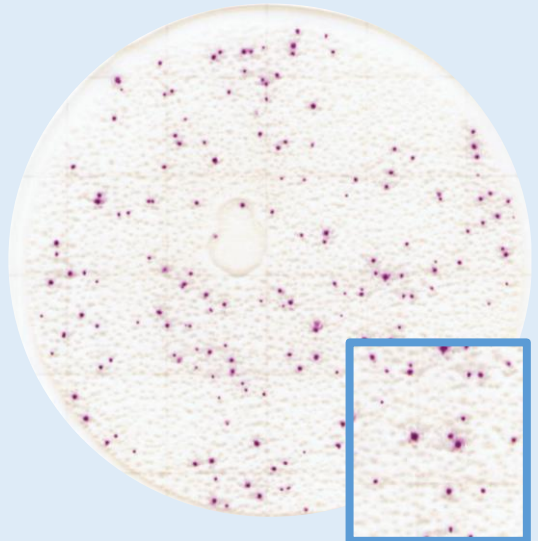
● ● Easy Plate YM-R

Yeast: Colonies with small circle and defined edges.

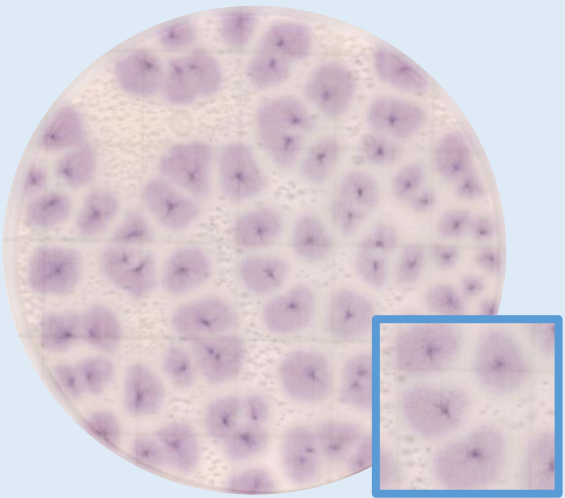
Dressing+
Wickerhamomyces anomalus



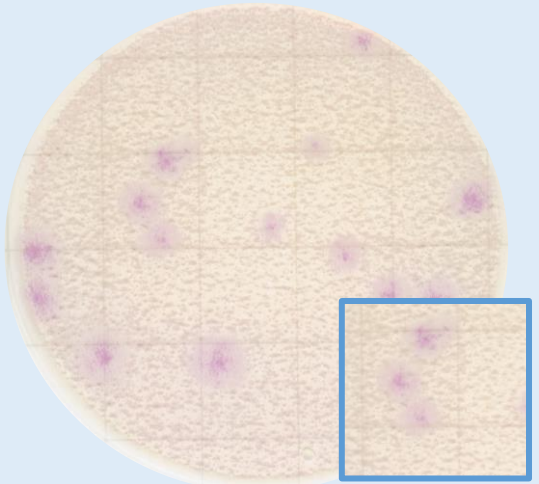
Zygosaccharomyces
Rouxii



Geotrichum candidum



Egg powder+
Aspergillus niger

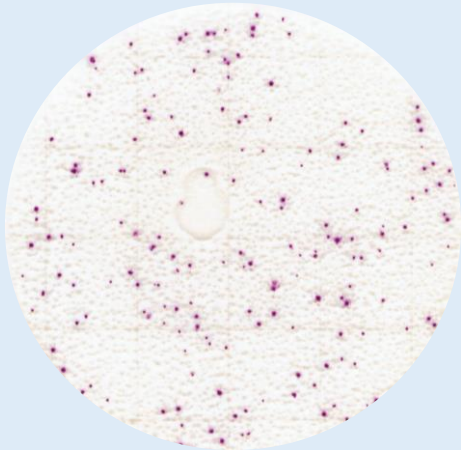


Mold: Colonies spread widely and form purple colonies with diffuse edges.

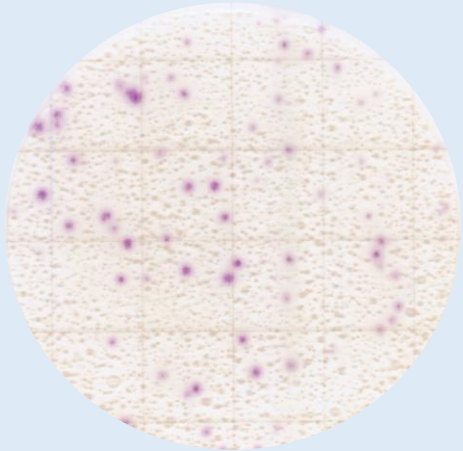


● ● Easy Plate YM-R - Strains

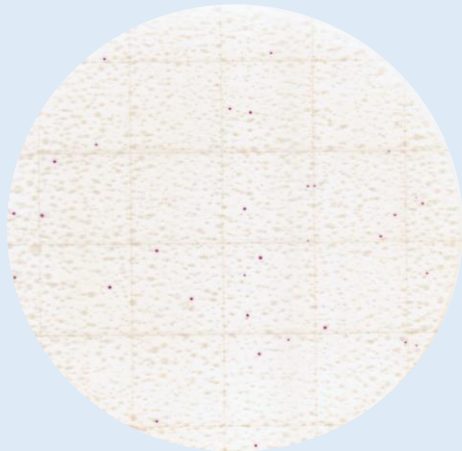
25°C, 48 hours



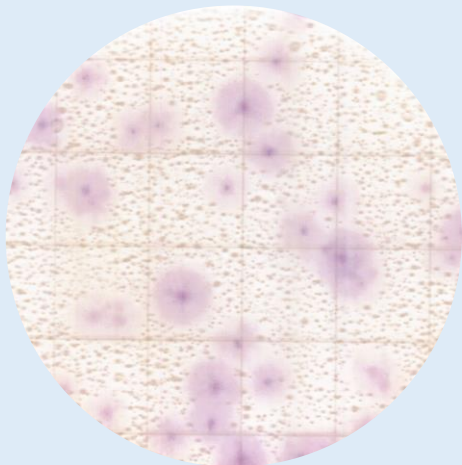
Zygosaccharomyces rouxii



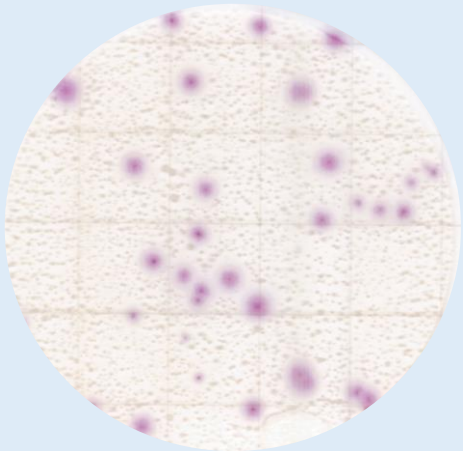
Penicillium glabrum



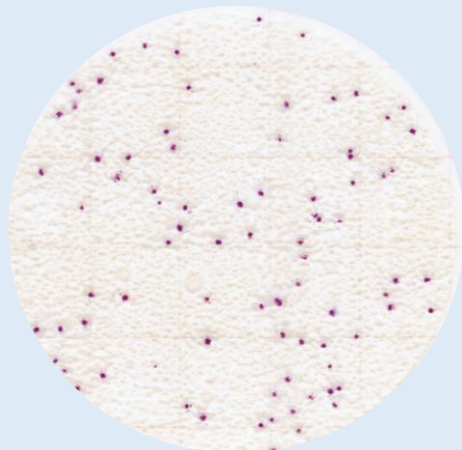
Candida parapsilosis



Aspergillus flavus



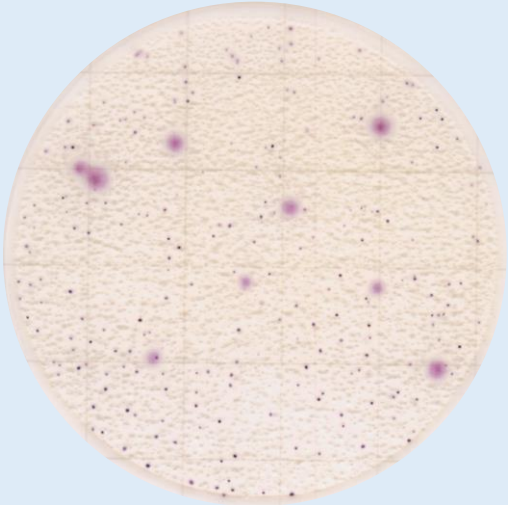
Auerobasidium pullalans



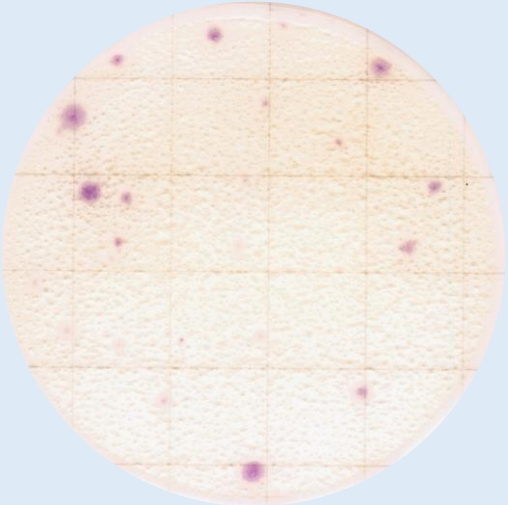
Saccharomyces cerevisiae

● ● Easy Plate YM-R - Strains

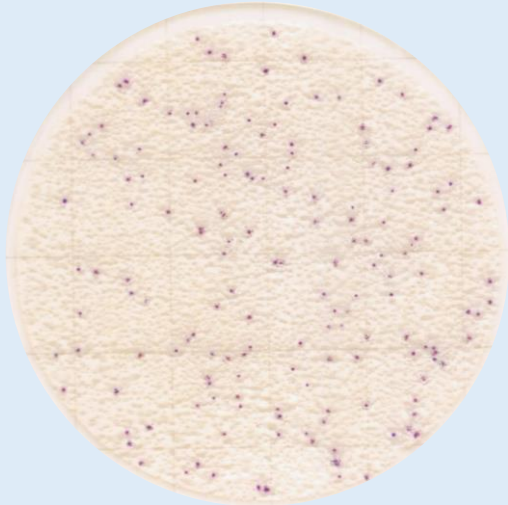
25°C, 48 hours



Ham



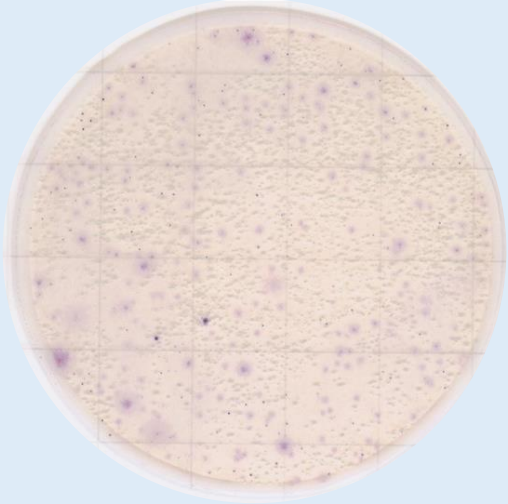
Pancake mix



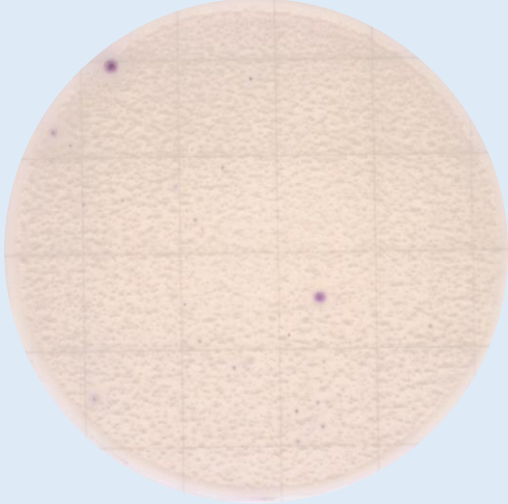
Sweets



Sandwich



Fruit tart



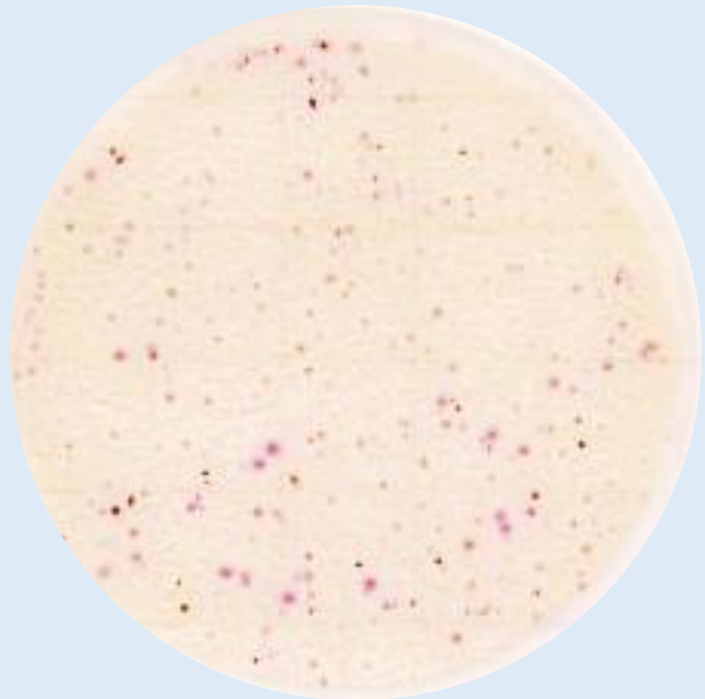
Tuna

● ● Easy Plate YM-R

Beef



YM-R 48 hours



YM-R 72 hours

If coloration is unclear, incubate for up to 72 hours

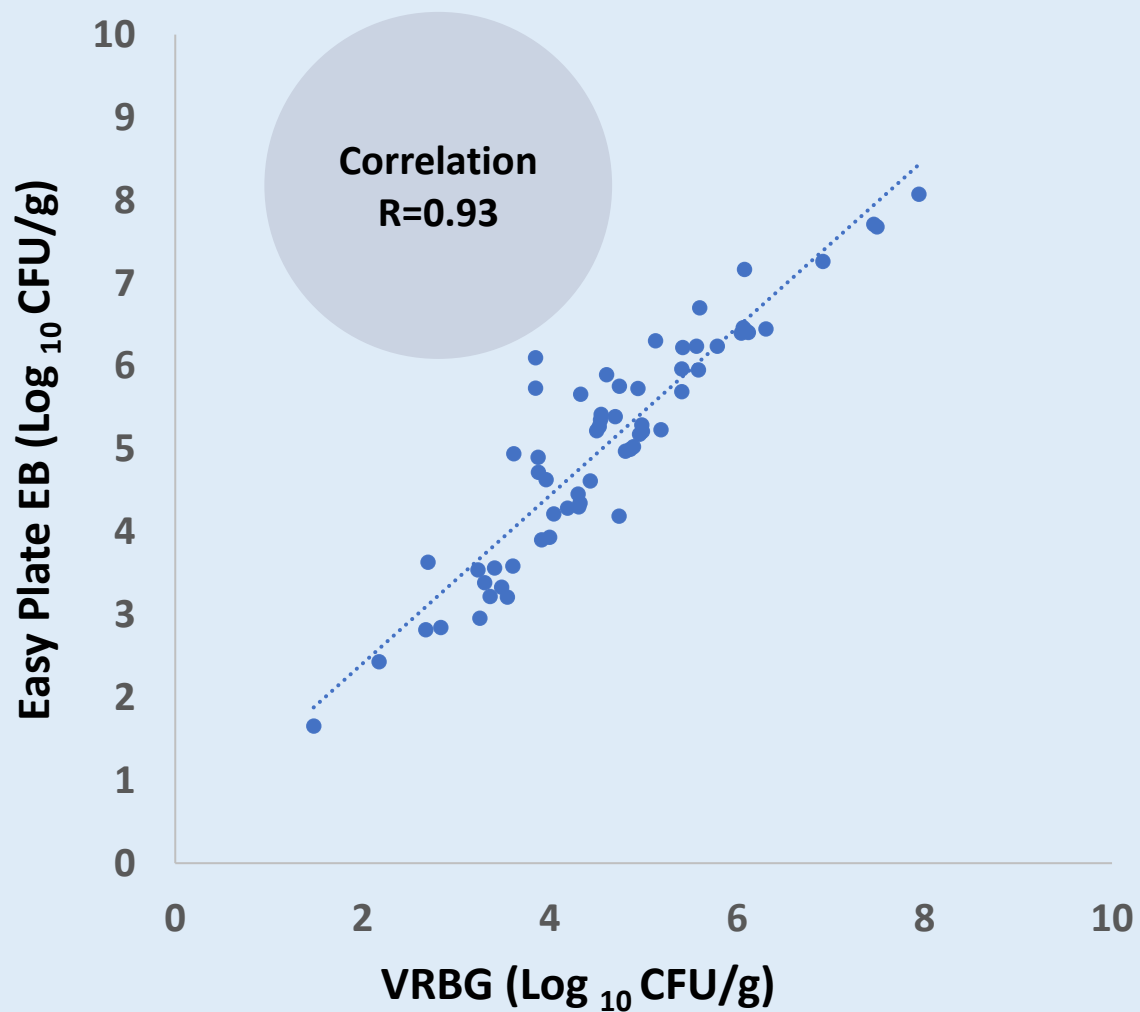
● ● Easy Plate EB



Object microorganism	<i>Enterobacteriaceae</i>
Incubation time	24 ± 1 hours
Incubation temperature	35 ± 1°C or 37 ± 1°C
Storage condition	2 – 8°C
Shelf life	12 months
Certification	AOAC RI PTM, MicroVal, NordVal (In progress)



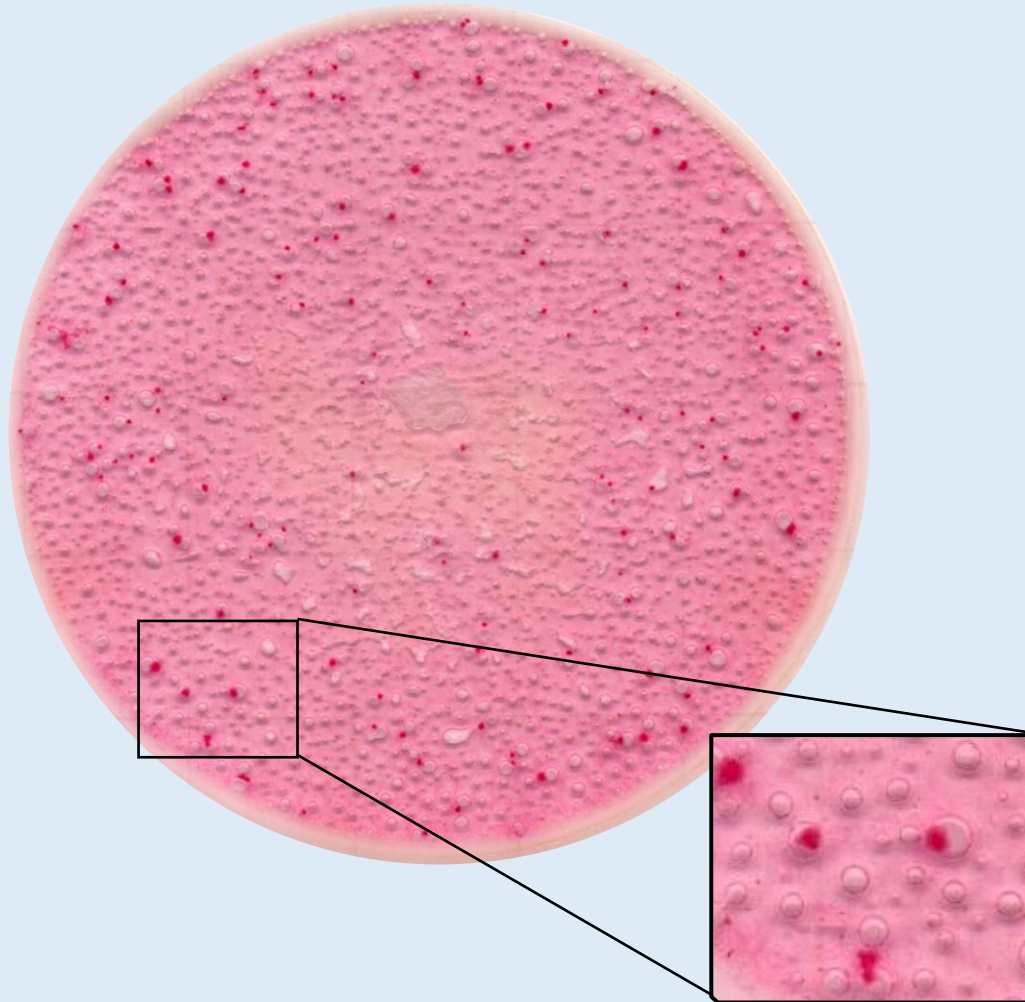
● ● Easy Plate EB



High correlation with the VRBG agar in various foods.



● ● Easy Plate EB



Interpretation

Count all red colonies regardless of size or intensity.

**Does not need to count bubble patterns associated with gas producing colonies.*

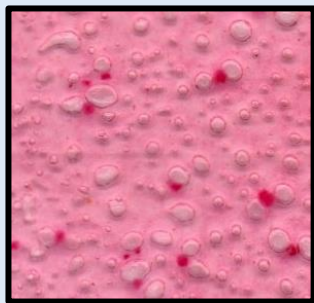
Salmonella enterica subsp. *enterica*
(NBRC 13245)



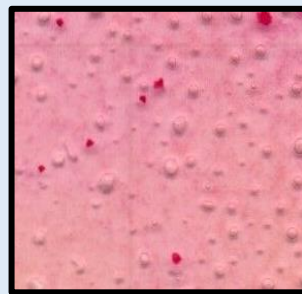
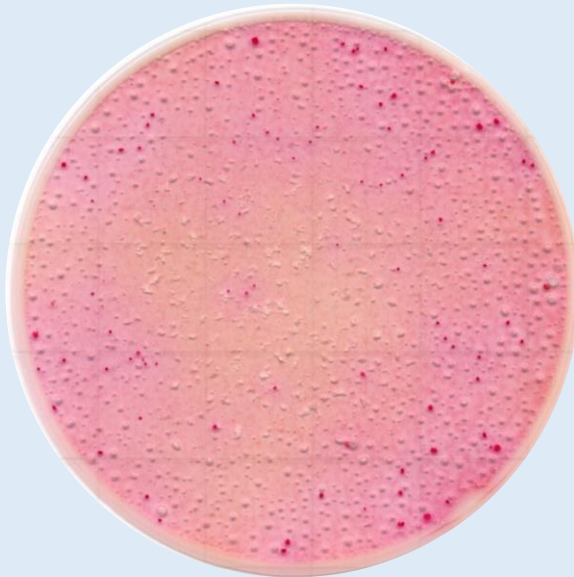
● ● Easy Plate EB



Klebsiella pneumoniae
(NBRC 14940)



Escherichia coli
(NBRC 15034)



Freeze pork



Beef brisket skirt

● ● Easy Plate AC-R

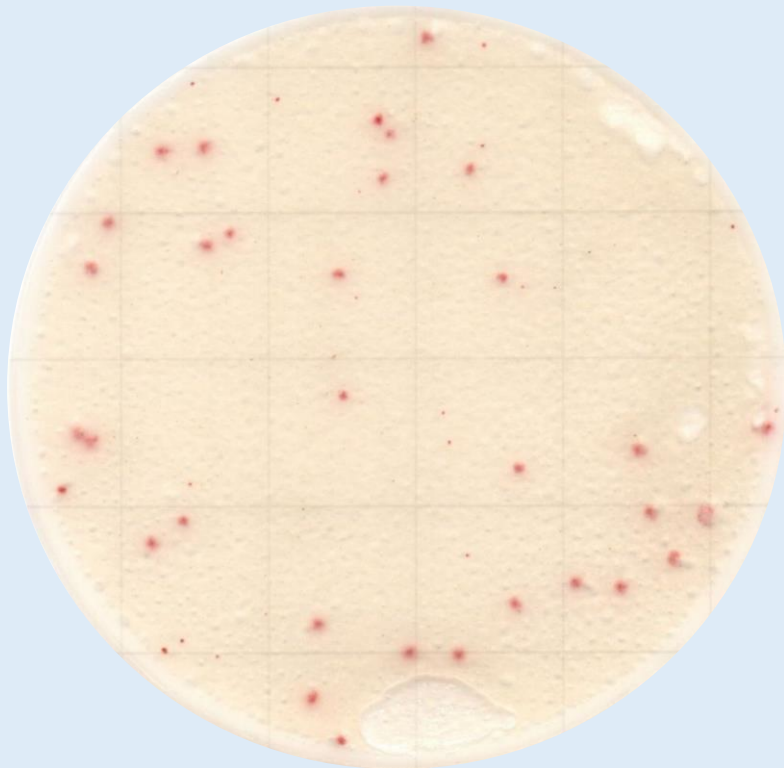


Object microorganism	Aerobic Bacteria (Rapid)
Incubation time	24 ± 1 hours
Incubation temperature	35 ± 1°C
Storage condition	2 – 8°C
Shelf life	12 months
Certification	AOAC RI PTM, MicroVal, NordVal (In progress)



● ● Easy Plate AC-R

Easily distinguishable brightly colored colonies even in the presence of food residue



Easy Plate AC-R

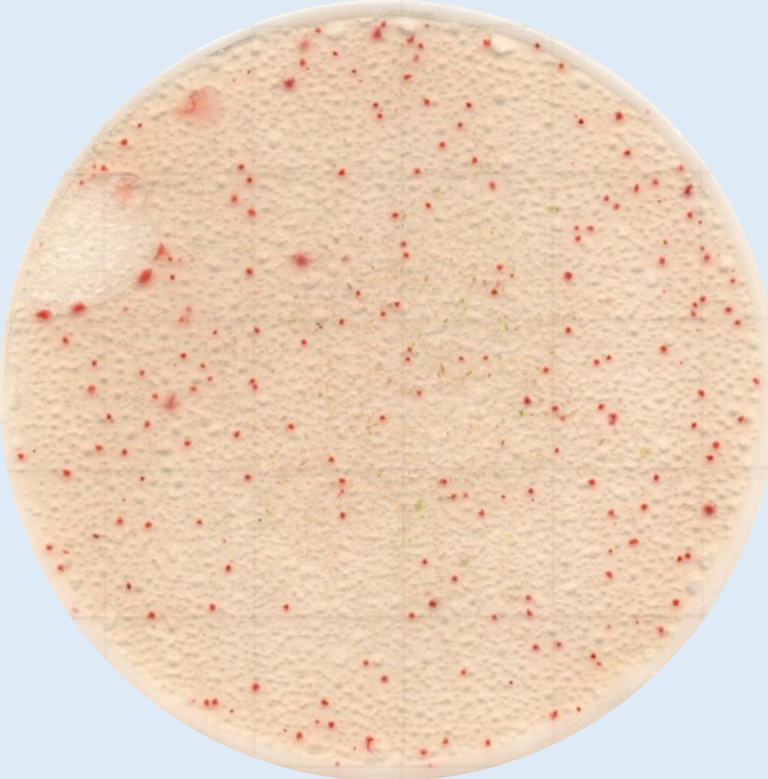


Plate count agar

Flour

● ● Easy Plate AC-R

Reducing the spreading of colonies of *Bacillus spp.*



Easy Plate AC-R

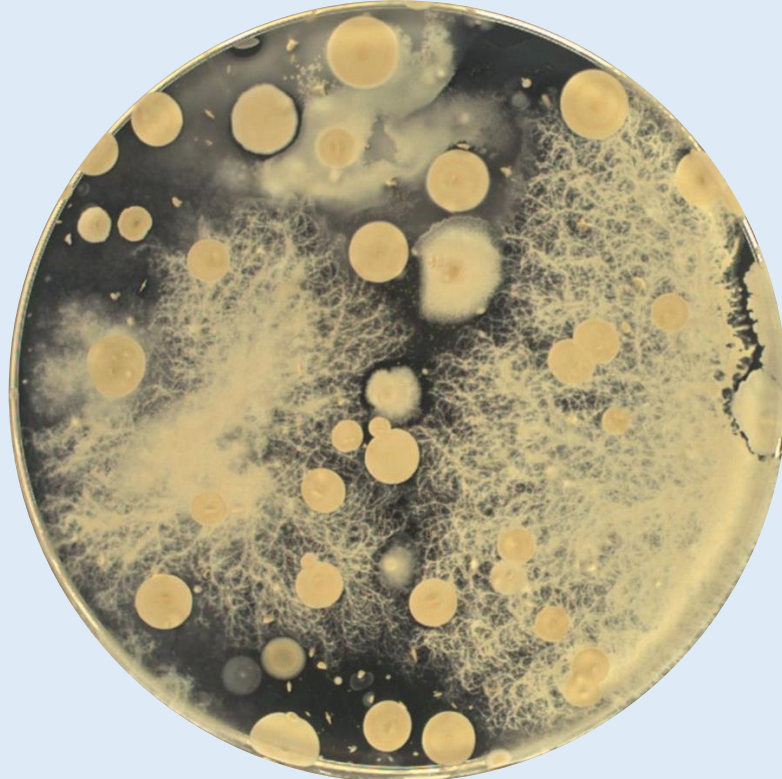
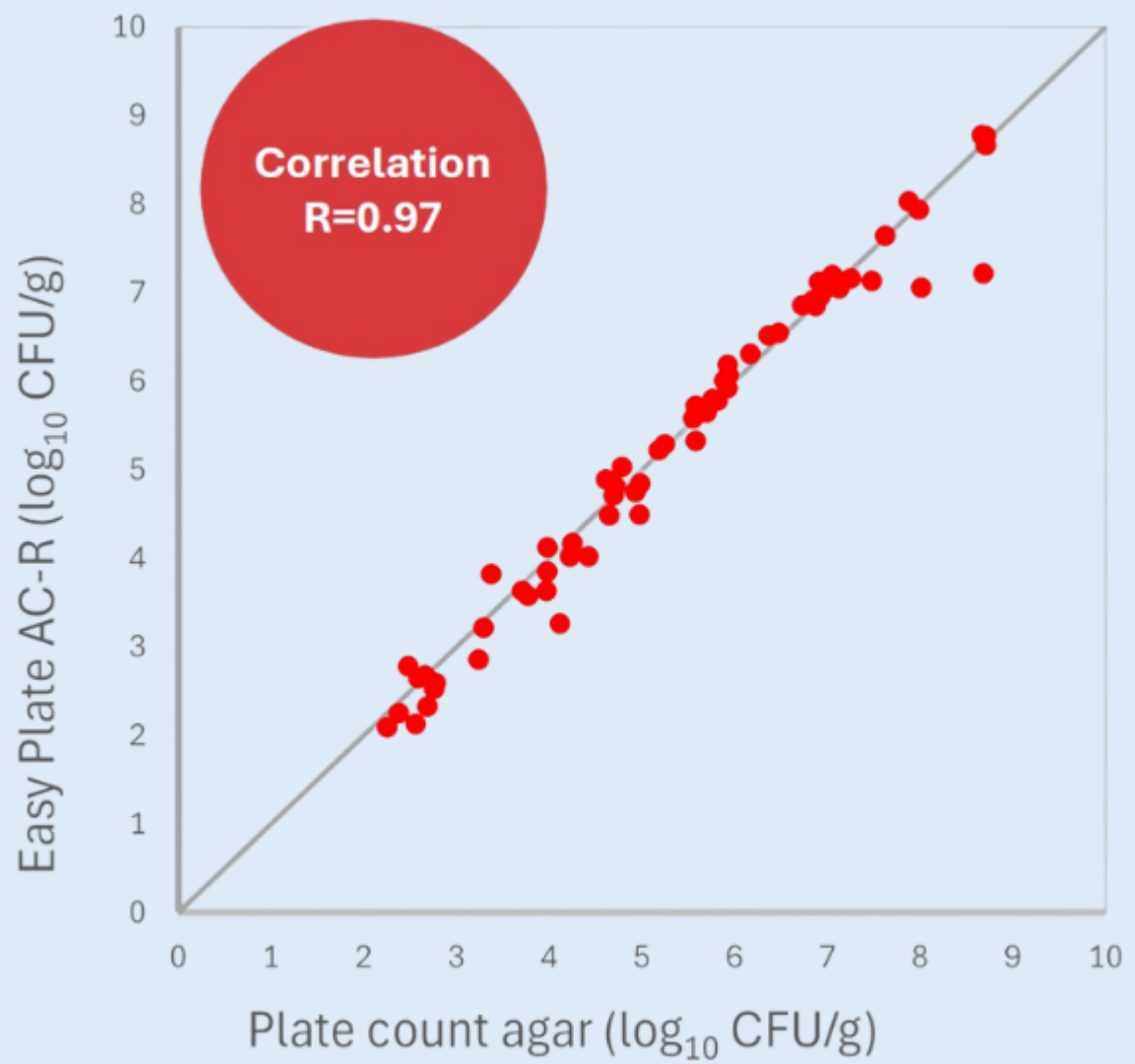


Plate count agar

Food including *Bacillus spp.*



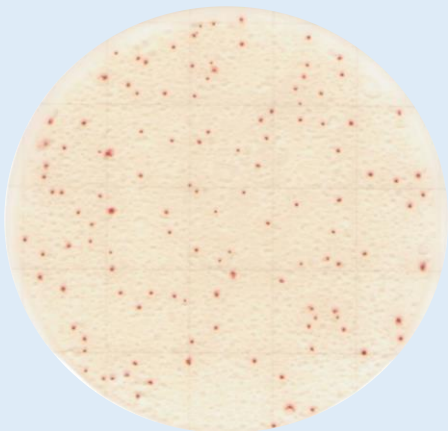
● ● Easy Plate AC-R



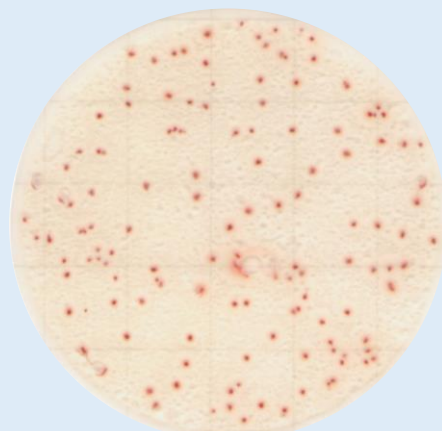
High correlation with the plate count agar in various foods.



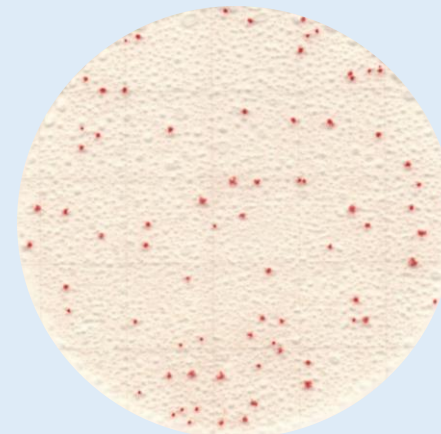
● ● Easy Plate AC-R - Strains



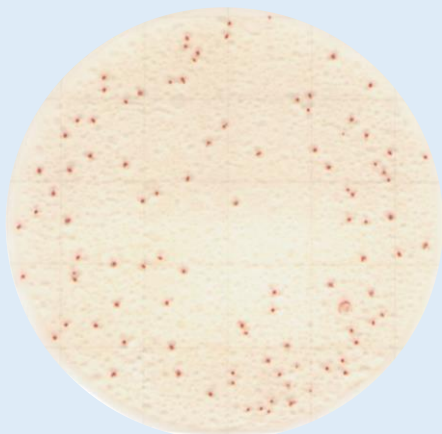
Bacillus subtilis
(NBRC 3134)



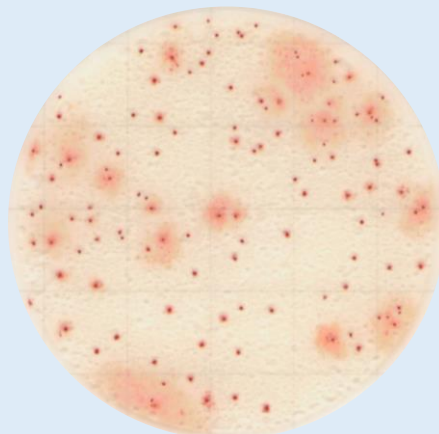
Bacillus amyloliquefaciens
(D0021)



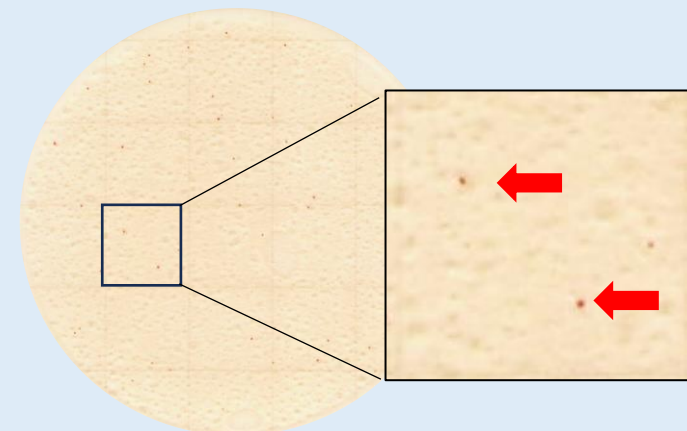
Escherichia coli
(NBRC 15034)



Klebsiella pneumoniae
(NBRC 14940)



Proteus mirabilis
(NBRC 105697)



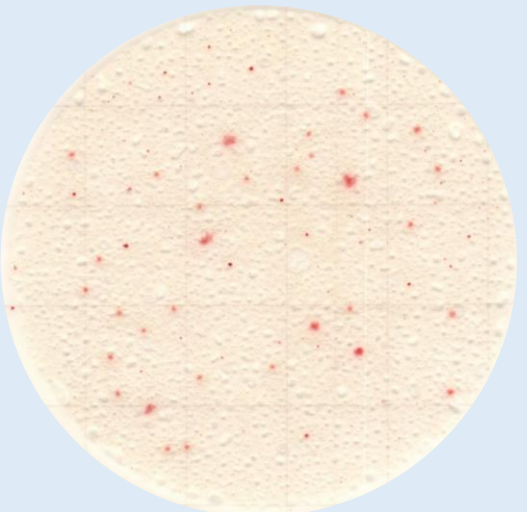
Staphylococcus epidermidis
(NBRC 100911)

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

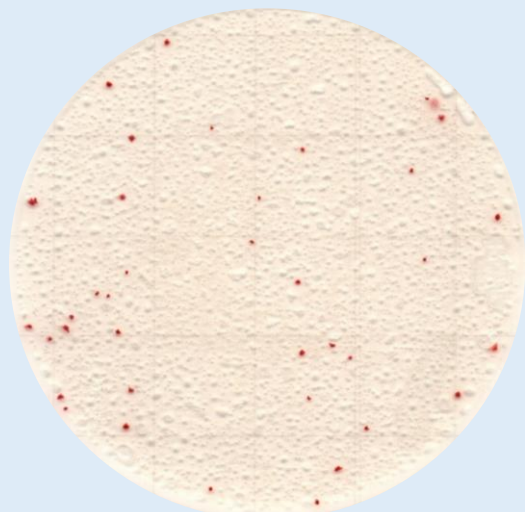
● ● Easy Plate AC-R - Foods



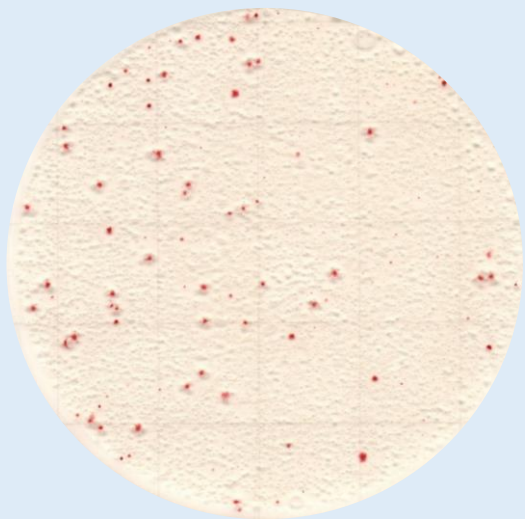
Sprouts



Milkshake



Cinnamon



Stuffed peppers



Salmon



Green tea

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

● ● Easy Plate AC-R

Non-glutinous rice flour



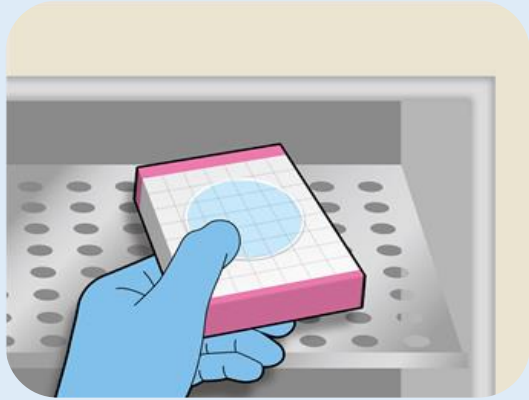
AC-R 24 hours



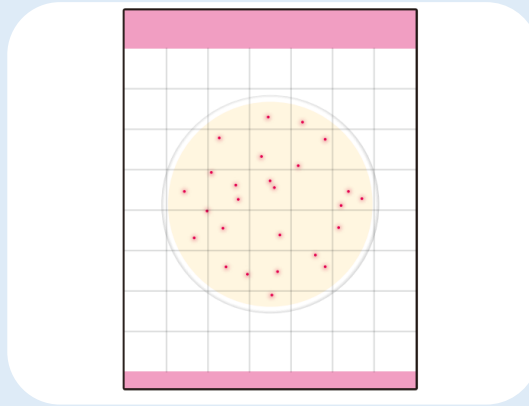
AC-R 48 hours

If coloration is unclear, extend incubation period by an additional 24 hours

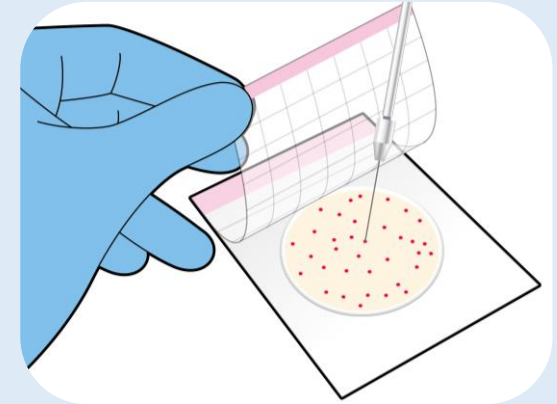
● ● Colony Isolation Method



Incubate



Confirm colony growth



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

Lift the Cover Film:

- Gently lift the cover film of the Easy Plate to expose the gelled medium.

Isolate the Colony:

- Using the sterile inoculation loop or needle, gently touch the surface of the selected colony on the Easy Plate's gelled medium.
- *If colonies adhere to the cover film, they can still be collected from the reverse side.



Colony Counting System for Easy Plate

Easy Plate Series

(AC, CC, EC, SA, YM-R)



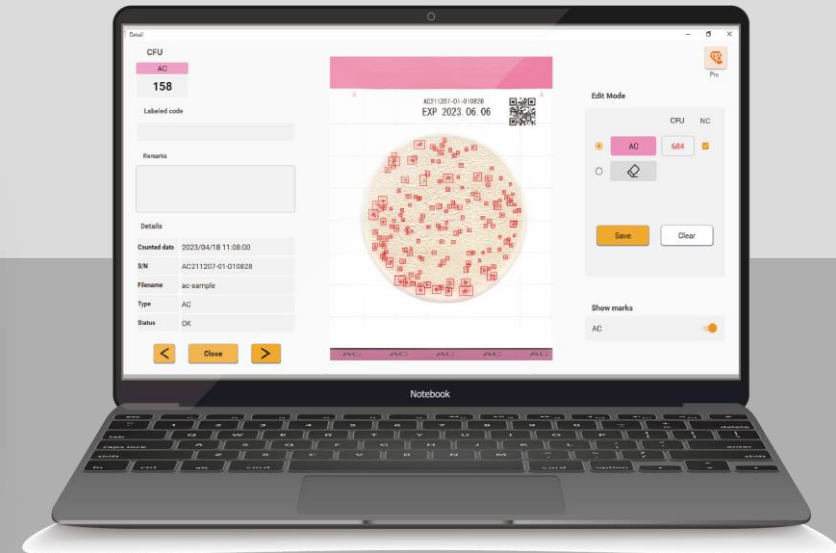
ADS-4300N

(Brother Industries, Ltd.)



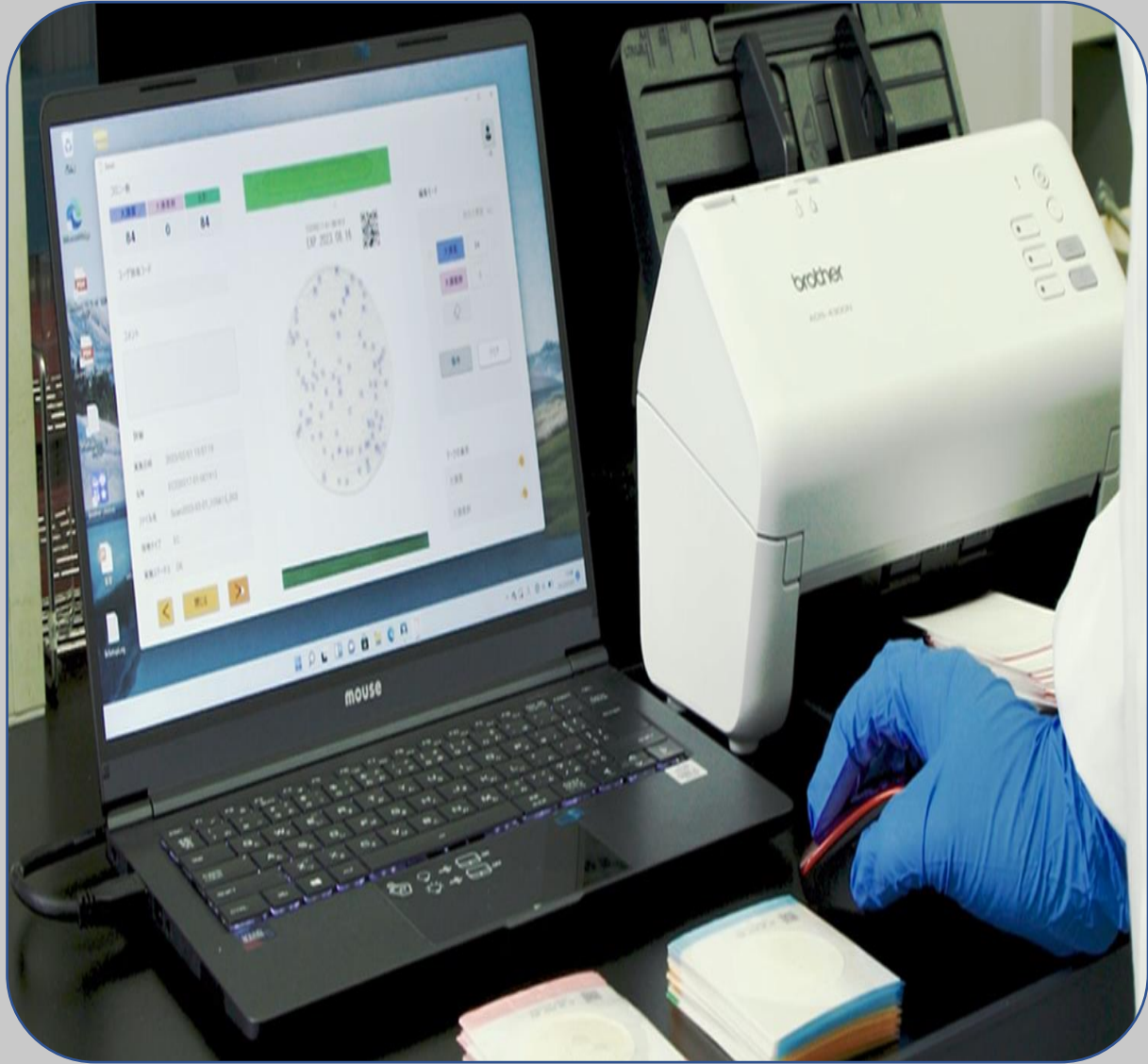
Colony Counting System

(Provided for free from Kikkoman Biochemifa Company)





**Accurate colony
counting without
the high initial cost**



Accurate

High accuracy using AI technologies



Time Saving

Automatically counts and analyze the colonies



Easy to Use

No initial setup required

● ● PROCEDURES



Samples



Scan



Count

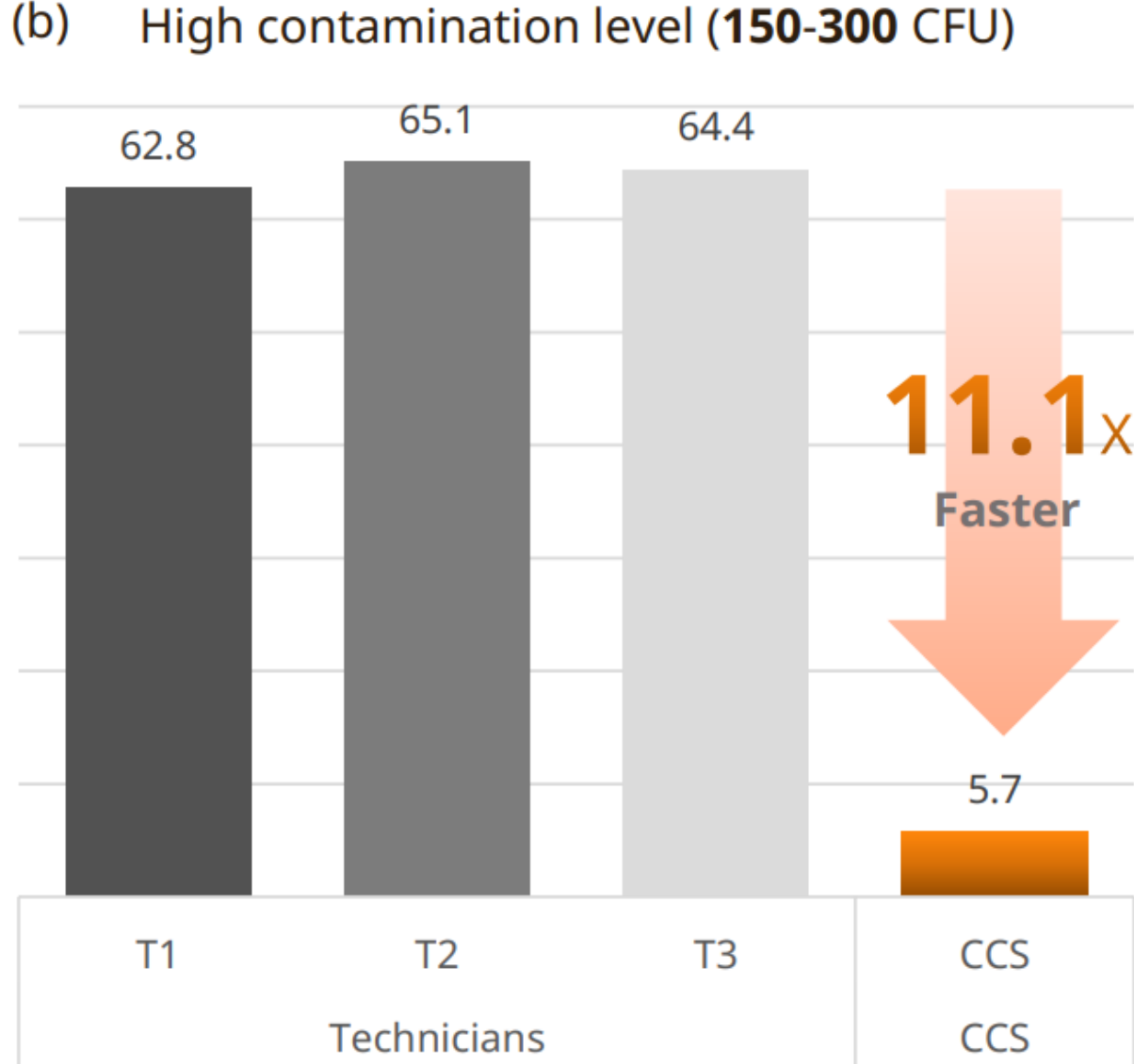
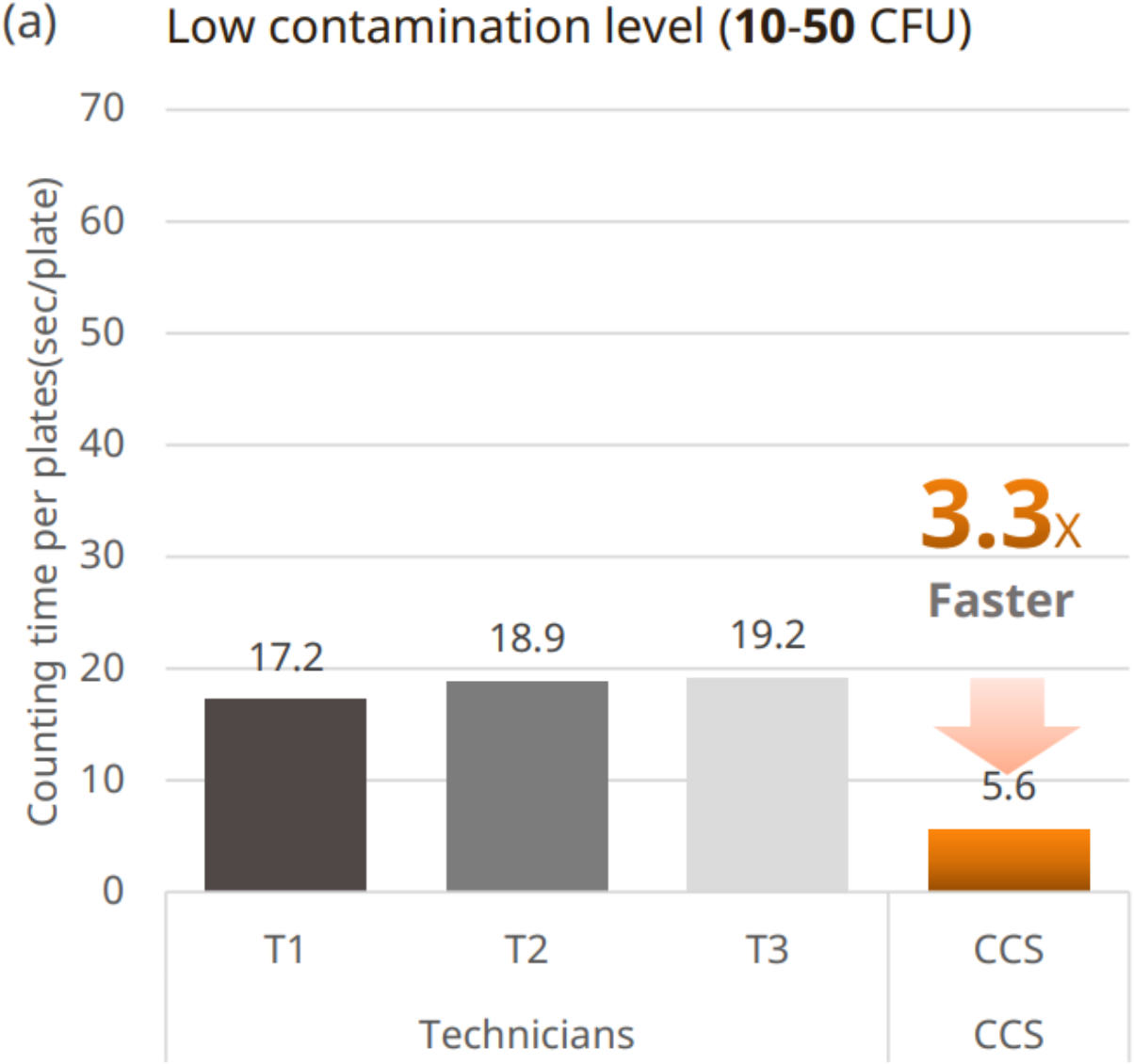
Step 1. Scan the Easy Plate with the scanner ADS-4300N

Step 2. Analyze using Colony Counting System

● ● ADVANTAGES

- Software is provided for free from Kikkoman Biochemifa Company
 - High-accurate colony counting by AI technologies
 - No parameter settings required for colony detection
 - Simple and easy-to-use
 - Continuous scan with the affordable scanner
-

Visual compared to Colony Counting System



Results

Detail

CFU

AC

158

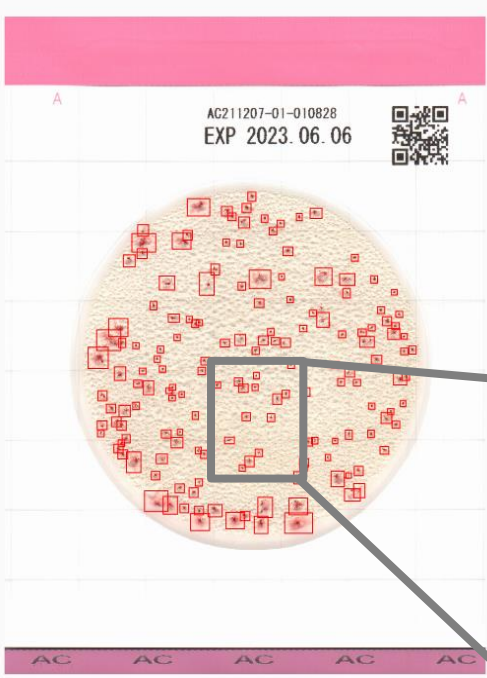
Labeled code

Remarks

Details

Counted date	2023/04/18 11:08:00
S/N	AC211207-01-010828
Filename	ac-sample
Type	AC
Status	OK

< Close >




AC211207-01-010828
EXP 2023.06.06

AC AC AC AC AC

Edit Mode

CFU NC

AC 684

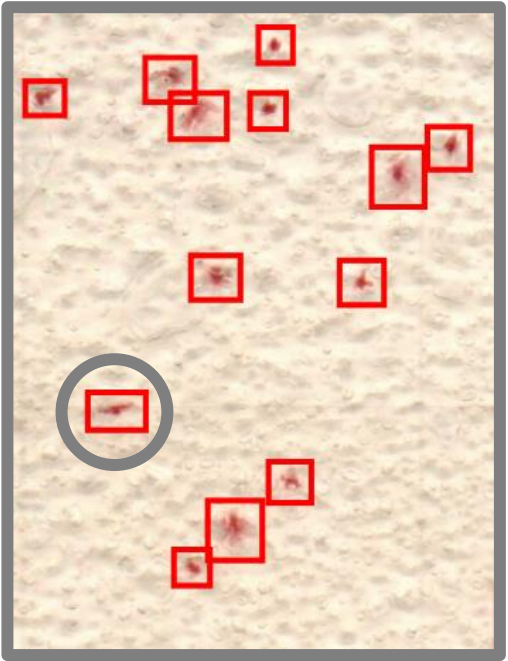
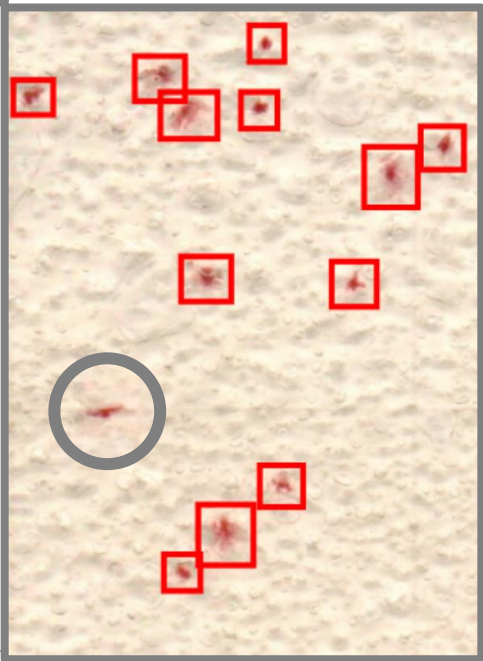


Save Clear

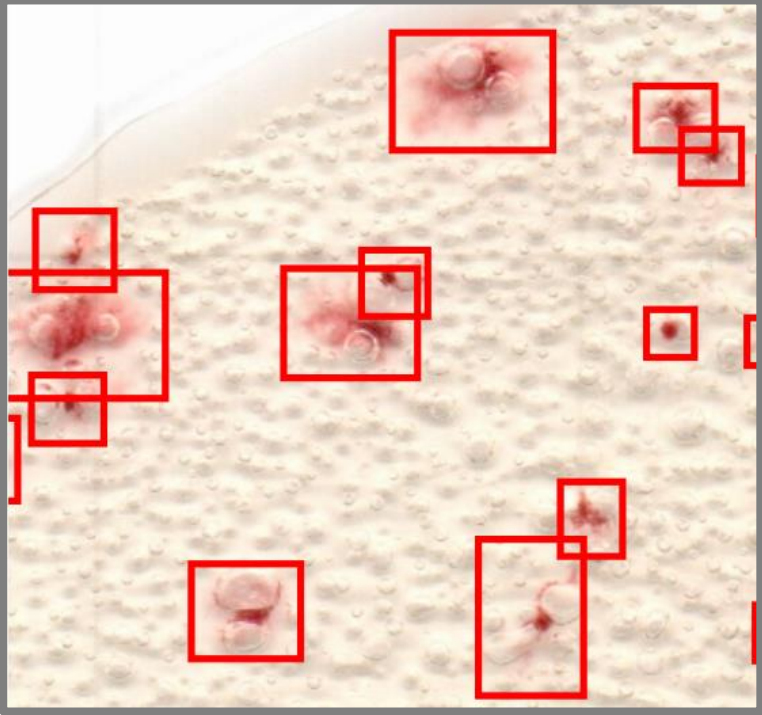
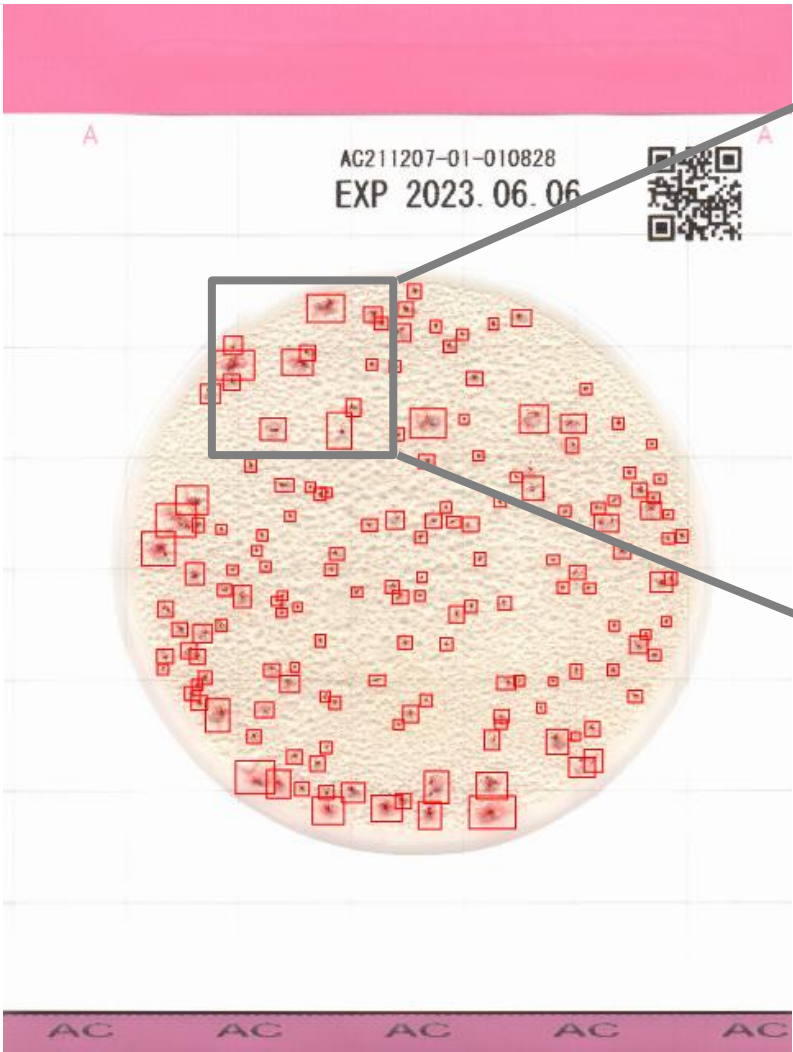
Show marks

AC

**Edit results with one click.
All edits are recorded!**

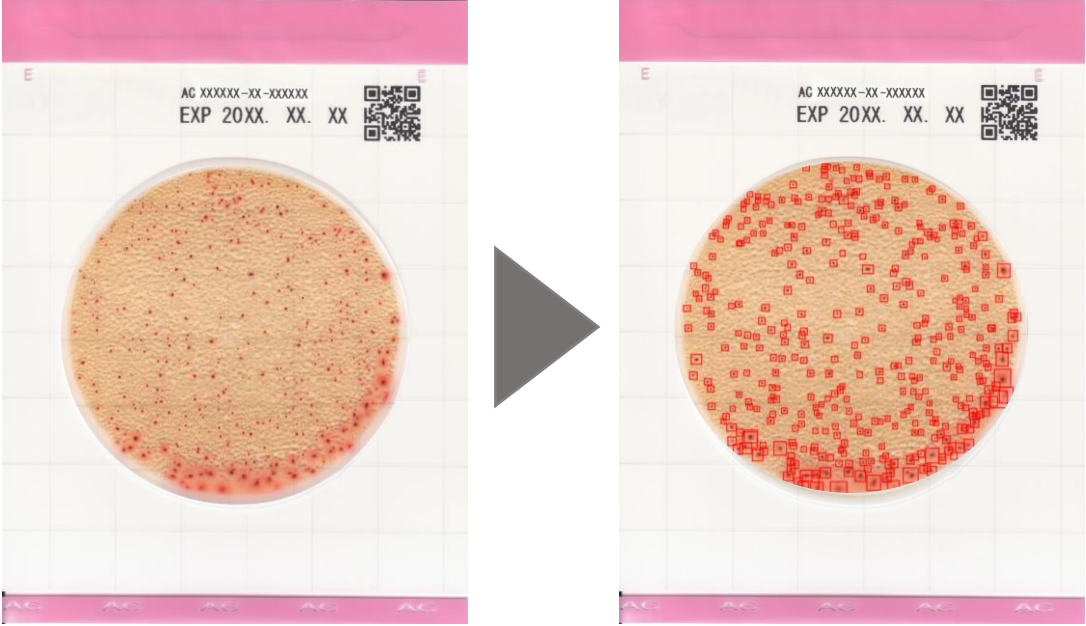


Easy Plate AC

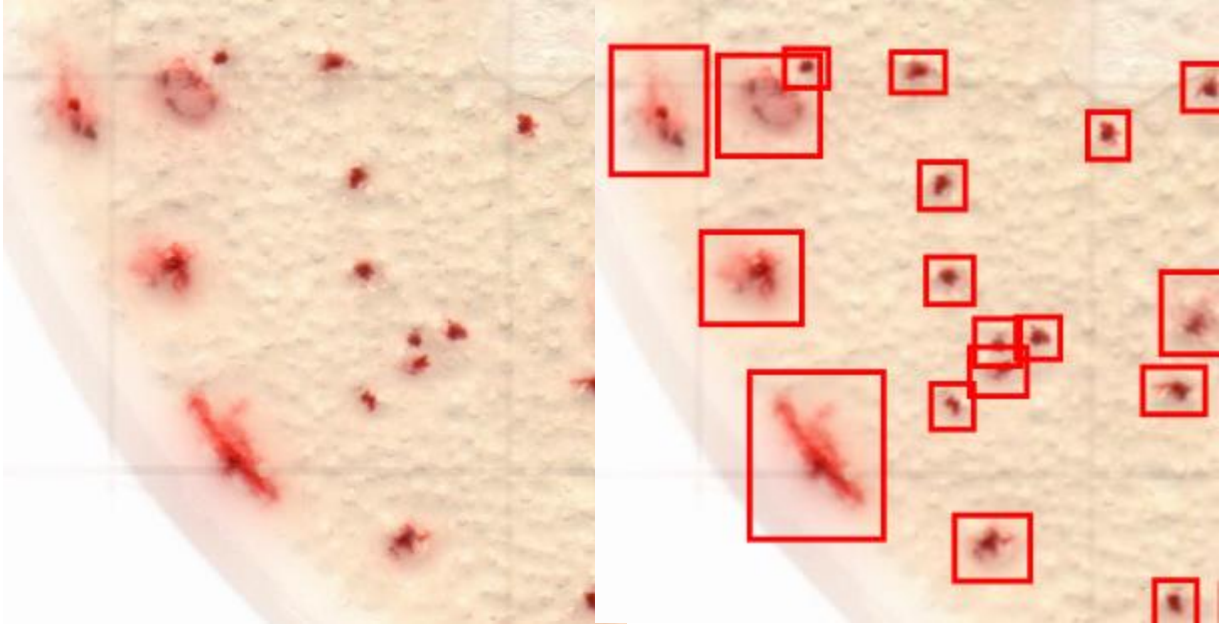


Detectable regardless of colony size and shape

Easy Plate AC

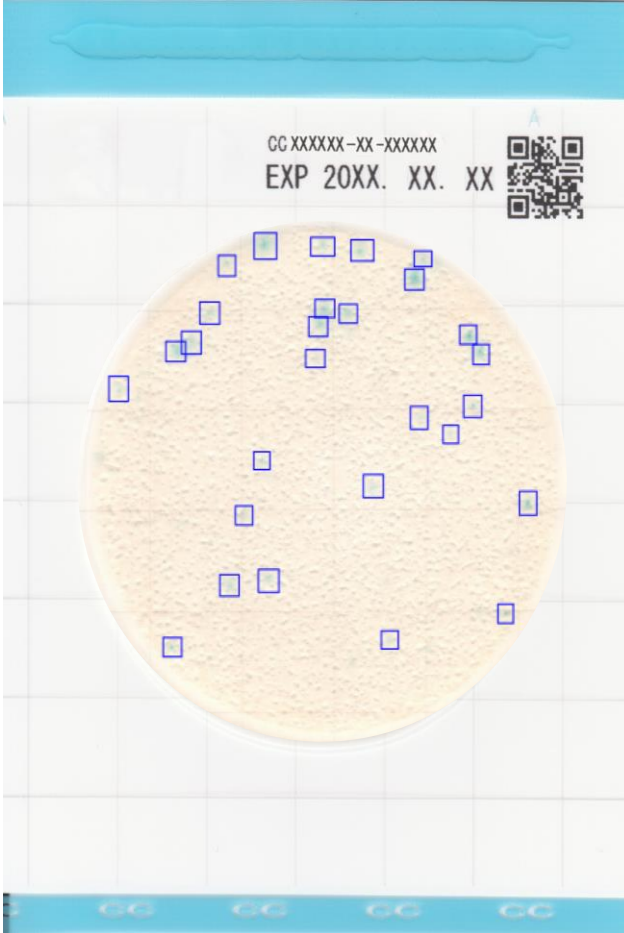


Countable even if the sample is dark colored



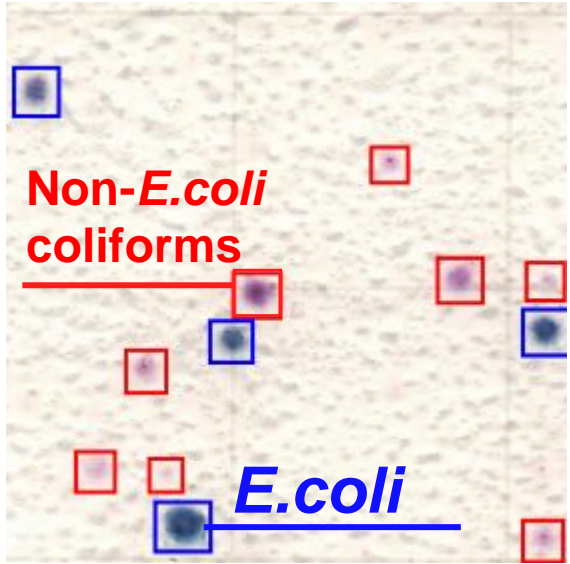
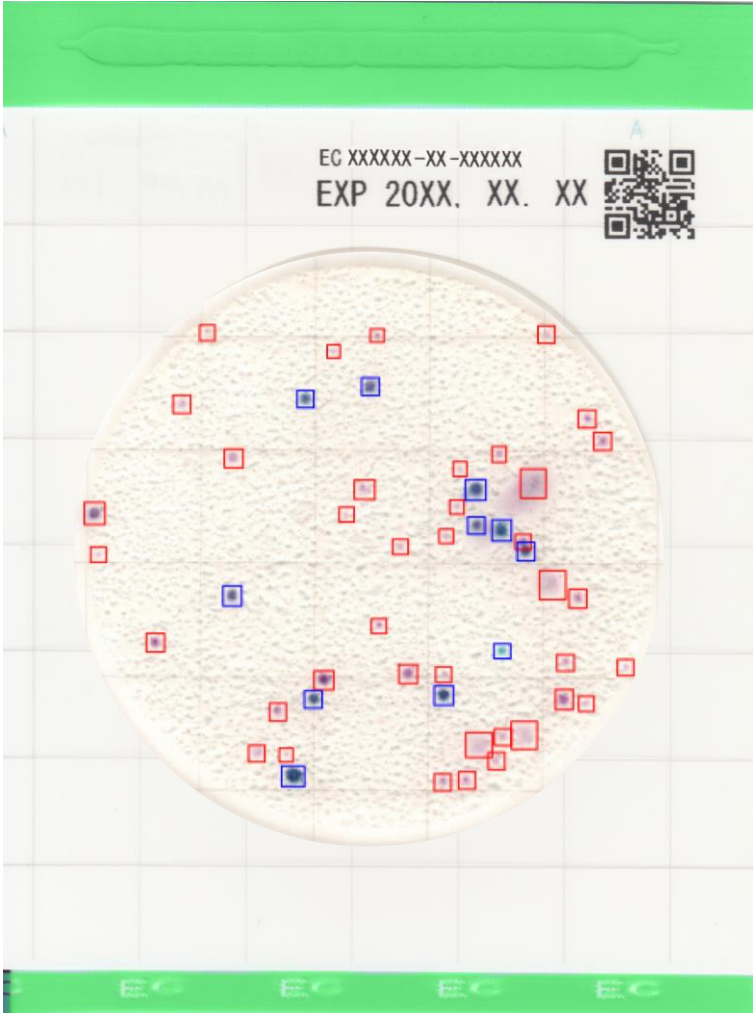
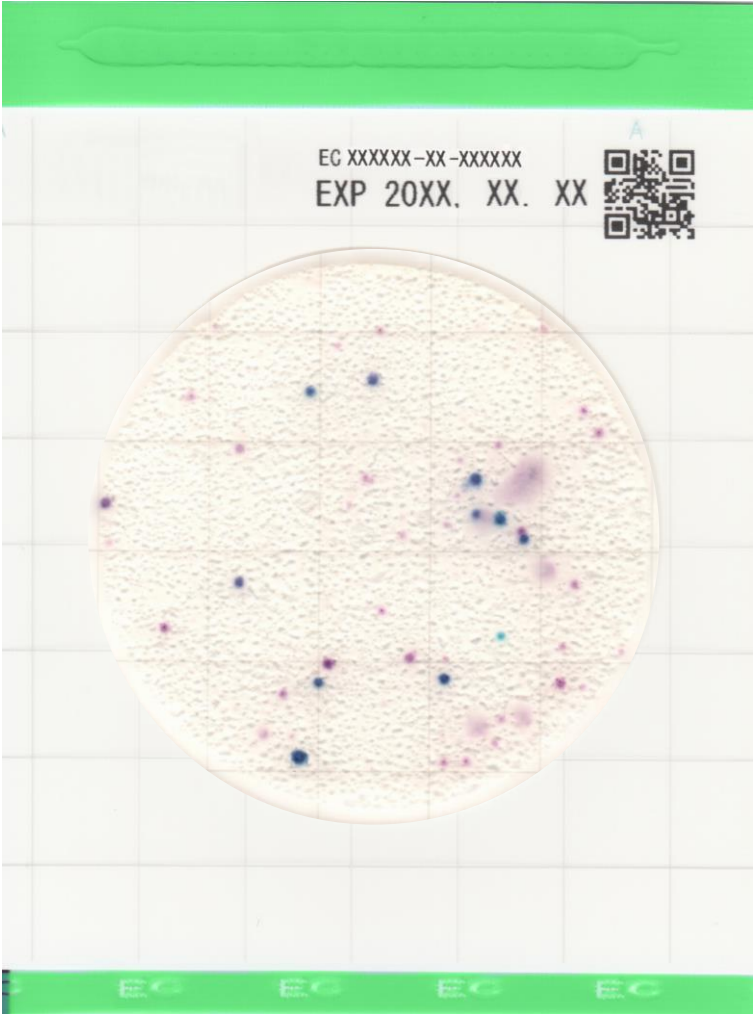
Detect colonies that are widely spread.

Easy Plate CC



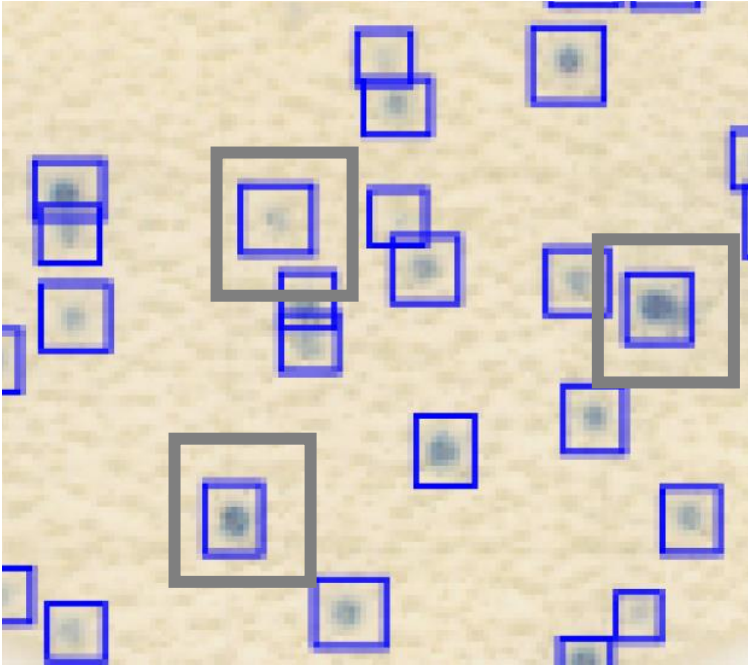
Hard to distinguish light colored colonies are detected.

Easy Plate EC



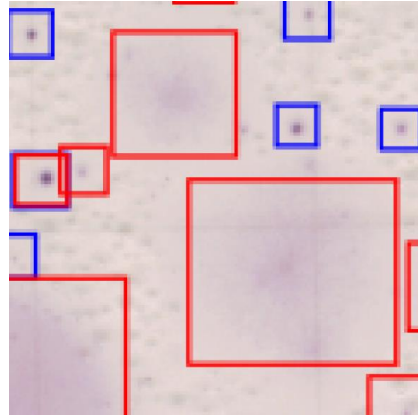
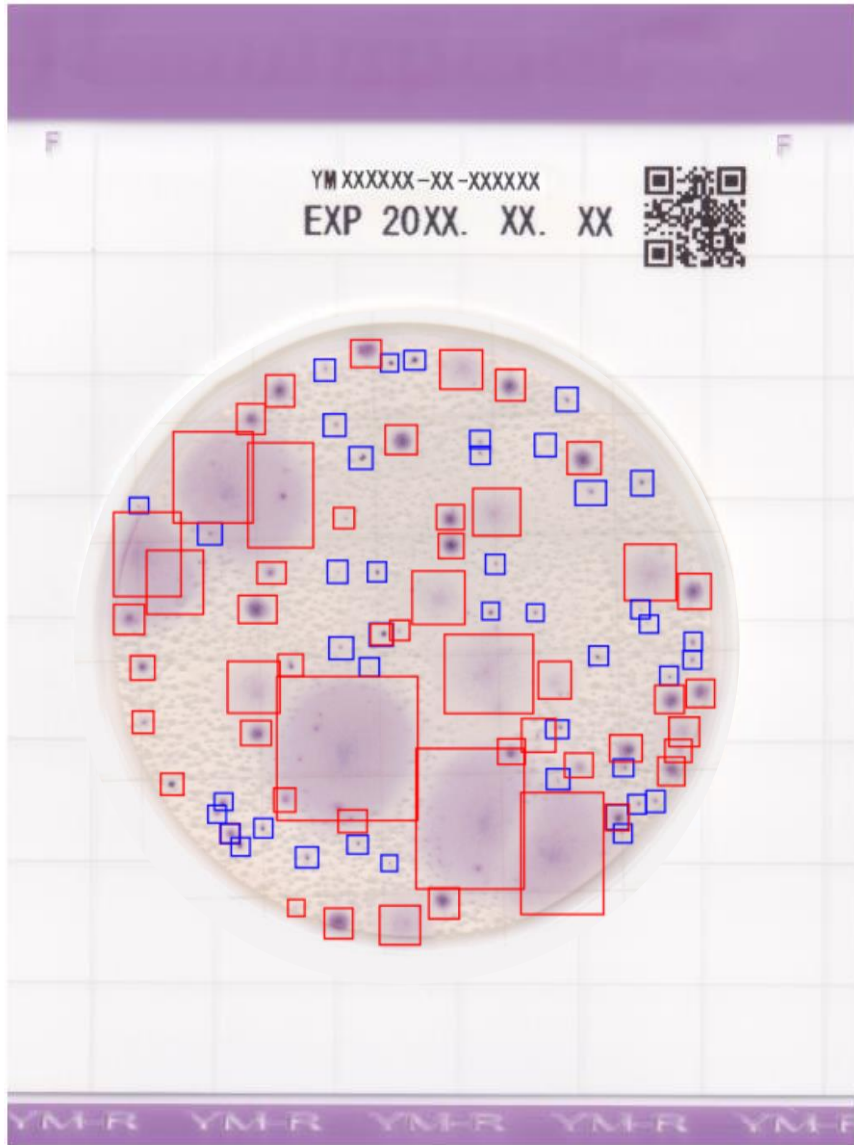
Easily identify *E.coli* and coliforms.

Easy Plate SA

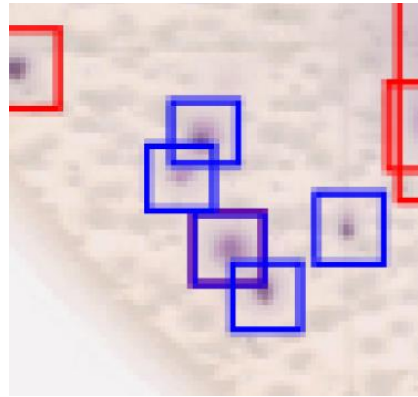


Capable of measuring colonies with different shadings and sizes.

Easy Plate YM-R

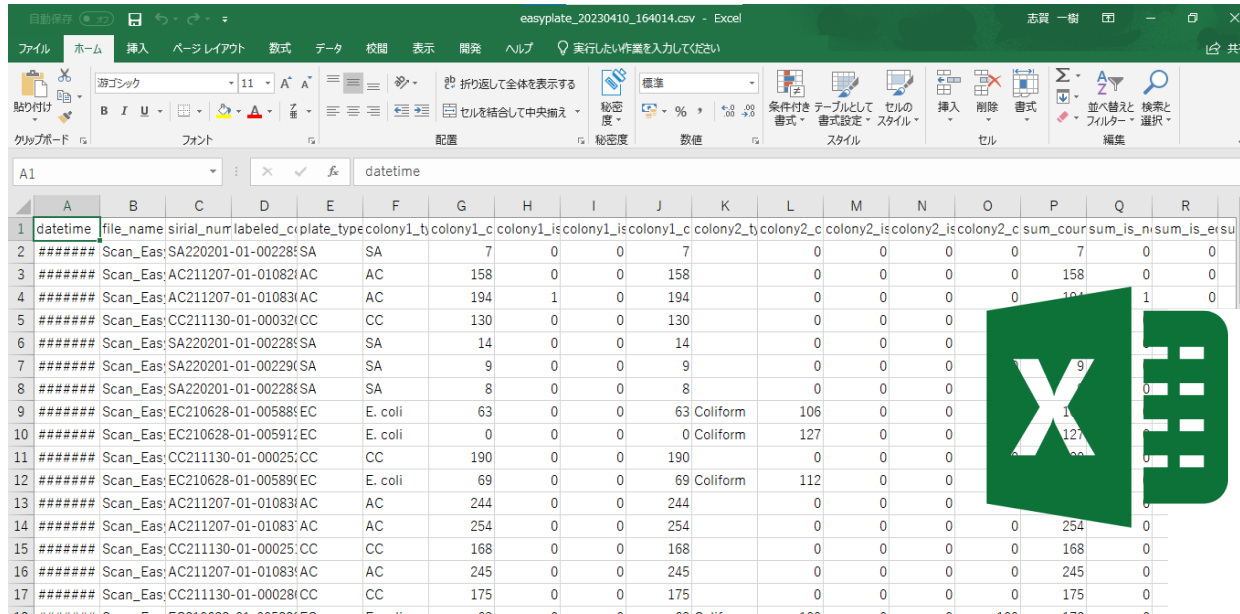


Mold : Spread widely and form purple colonies with diffuse edges.



Yeast: Form small circles and have defined edges.

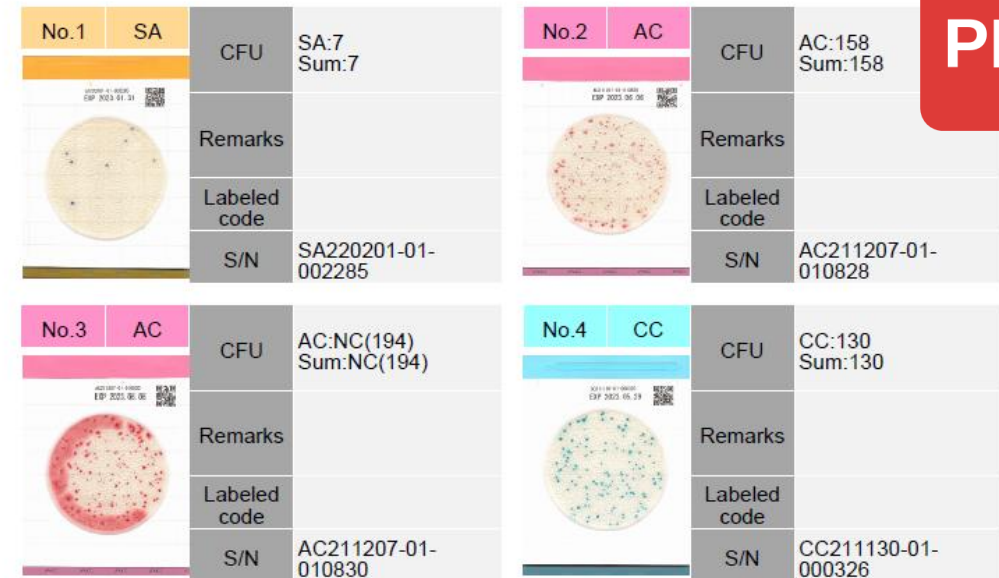
Export results



The screenshot shows an Excel spreadsheet with the following data:

datetime	file_name	serial_num	labeled_cr	plate_type	colony1_t	colony1_c	colony1_is	colony1_s	colony1_c	colony2_t	colony2_c	colony2_is	colony2_s	colony2_c	sum_cour	sum_is	sum_is_et	sum_is_et
#####	Scan_Eas	SA220201-01-00228	SA	SA	7	0	0	7	0	0	0	0	0	0	7	0	0	
#####	Scan_Eas	AC211207-01-01082	AC	AC	158	0	0	158	0	0	0	0	0	0	158	0	0	
#####	Scan_Eas	AC211207-01-01083	AC	AC	194	1	0	194	0	0	0	0	0	0	194	1	0	
#####	Scan_Eas	CC211130-01-00032	CC	CC	130	0	0	130	0	0	0	0	0	0	130	0	0	
#####	Scan_Eas	SA220201-01-00228	SA	SA	14	0	0	14	0	0	0	0	0	0	14	0	0	
#####	Scan_Eas	SA220201-01-00229	SA	SA	9	0	0	9	0	0	0	0	0	0	9	0	0	
#####	Scan_Eas	SA220201-01-00228	SA	SA	8	0	0	8	0	0	0	0	0	0	8	0	0	
#####	Scan_Eas	EC210628-01-00588	EC	E. coli	63	0	0	63	Coliform	106	0	0	0	0	169	0	0	
#####	Scan_Eas	EC210628-01-00591	EC	E. coli	0	0	0	0	Coliform	127	0	0	0	0	127	0	0	
#####	Scan_Eas	CC211130-01-00025	CC	CC	190	0	0	190	0	0	0	0	0	0	190	0	0	
#####	Scan_Eas	EC210628-01-00589	EC	E. coli	69	0	0	69	Coliform	112	0	0	0	0	181	0	0	
#####	Scan_Eas	AC211207-01-01083	AC	AC	244	0	0	244	0	0	0	0	0	0	244	0	0	
#####	Scan_Eas	AC211207-01-01083	AC	AC	254	0	0	254	0	0	0	0	0	0	254	0	0	
#####	Scan_Eas	CC211130-01-00025	CC	CC	168	0	0	168	0	0	0	0	0	0	168	0	0	
#####	Scan_Eas	AC211207-01-01083	AC	AC	245	0	0	245	0	0	0	0	0	0	245	0	0	
#####	Scan_Eas	CC211130-01-00028	CC	CC	175	0	0	175	0	0	0	0	0	0	175	0	0	

Results can be output in CSV or PDF



The panels show the following data:

No.	Plate Type	CFU	Sum	Remarks	Labeled code	S/N
No.1	SA	SA:7	Sum:7			SA220201-01-002285
No.2	AC	AC:158	Sum:158			AC211207-01-010828
No.3	AC	AC:NC(194)	Sum:NC(194)			AC211207-01-010830
No.4	CC	CC:130	Sum:130			CC211130-01-000326



Customize QR codes



Place the label on the top left of the Easy Plate. Make sure it does not cover the original QR code.



Customize QR codes

CCS for Easy Plate

Start | **Finish**

Counted date: [] ~ [] | Type: [] | CFU: [] | S/N: []

Labeled code: []

Remarks: []

Counted date	Image	Type	CFU	Remarks	Labeled code	S/N	Filename
2024/10/15 17:31:26		EC	E. coli:NC(66) Coliform:NC(106) Sum:NC(172)		14Coliform 10EC	EC240112-01-027262	Scan Easy Plate ADS 4300N2024-10-15_172847_006
2024/10/15 17:31:26		YM-R	Mold:NC(38) Yeast:NC(14) Sum:NC(52)		9Yeast 10YM-R	YM231206-01-024155	Scan Easy Plate ADS 4300N2024-10-15_172847_010
2024/10/15 17:31:26		YM-R	Mold:NC(10) Yeast:NC(83) Sum:NC(93)		10Yeast 10YM-R	YM231206-01-024155	Scan Easy Plate ADS 4300N2024-10-15_172847_010
2024/10/15 17:31:26		SA	9		8Staph 10SA	SA231207-01-011529	Scan Easy Plate ADS 4300N2024-10-15_172847_008
2024/10/15 17:31:26		YM-R	Mold:NC(2) Yeast:NC(24) Sum:NC(26)		11Mold 10YM-R	YM231206-01-026017	Scan Easy Plate ADS 4300N2024-10-15_172847_009
2024/10/15 17:31:25		AC	250		1Beef 1AC	AC240119-01-004946	Scan Easy Plate ADS 4300N2024-10-15_172847
2024/10/15 17:31:25		AC	NC(168)		2Beef 1AC	AC240119-01-005619	Scan Easy Plate ADS 4300N2024-10-15_172847_001
2024/10/15 17:31:25		CC	127		3Salad 1CC	CC231207-01-011529	Scan Easy Plate ADS 4300N2024-10-15_172847_003
2024/10/15 17:31:25		CC	168		4Salad 1CC	CC231207-01-011557	Scan Easy Plate ADS 4300N2024-10-15_172847_002

Standard | Search | PDF | Settings

The QR code information will appear on the "Labeled Code".

Customize QR codes

Detail

CFU

E. coli	Coliform	Sum
NC(66)	NC(106)	NC(172)

Labeled code

14Coliform 10EC

Remarks

Details

Counted date	2024/10/15 17:31:26
S/N	EC240112-01-027262
Filename	Scan Easy Plate ADS 4300N2024-10-15_172847_006
Type	EC
Status	OK

Close

Standard

14Coliform
10EC 2

240112-01-027262
XP 2025. 07. 11

E. coli 66

Coliform 106

Save Clear

Show marks

E. coli

Coliform

The QR code information should match the “Labeled code”.