
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

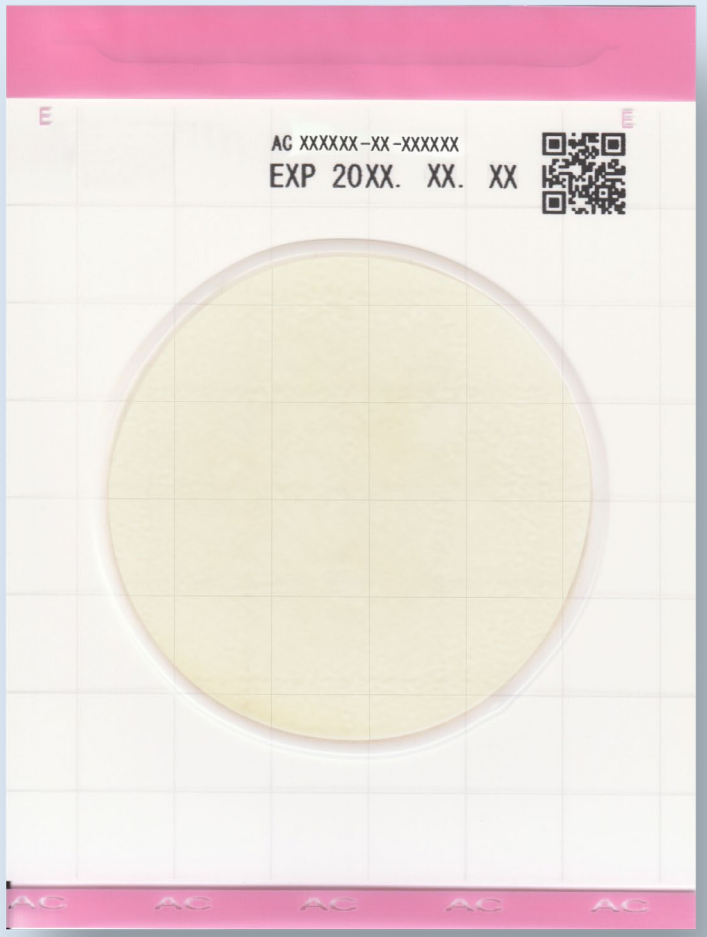
Easy Plate™ YM-R

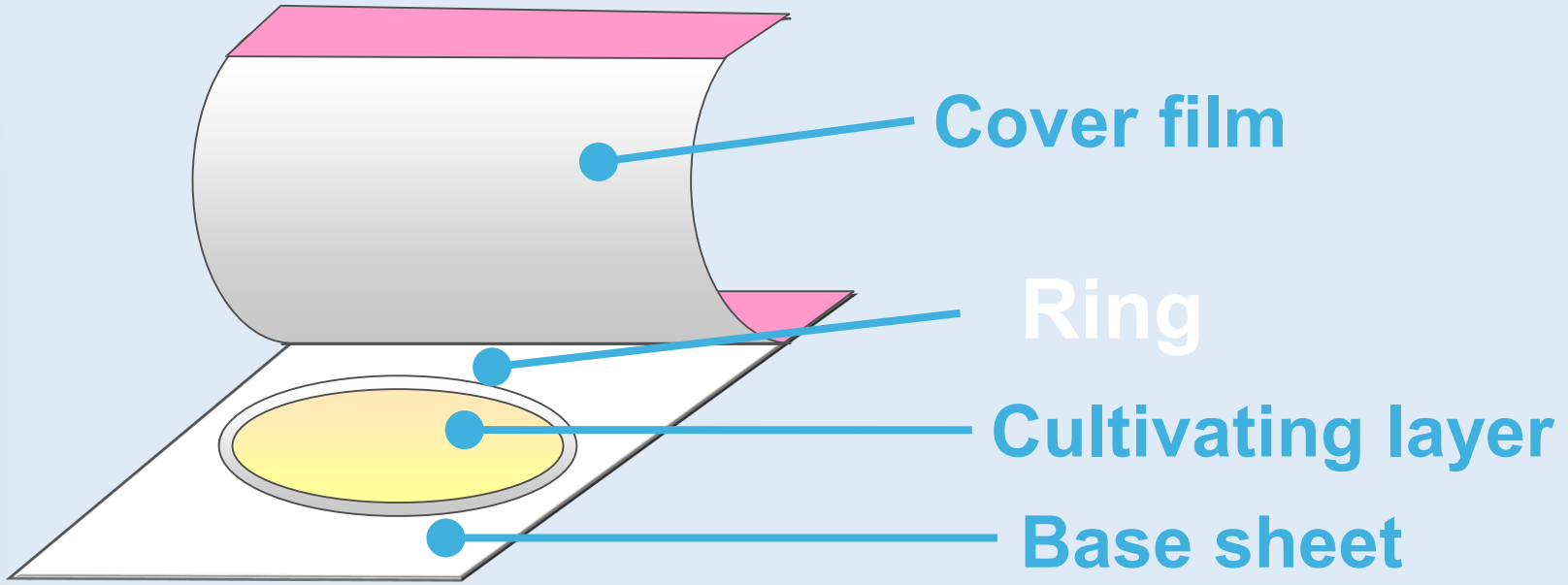
Rapid type
Yeast and Mold

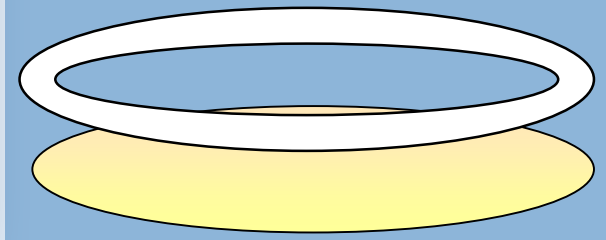
Easy Plate™ EB

Enterobacteriaceae

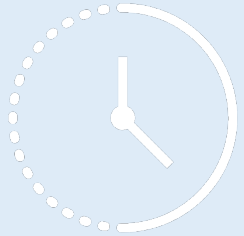
STRUCTURE





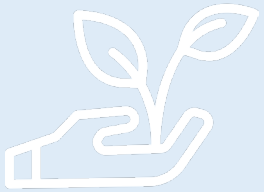


Ring that prevents spillage
Does not require spreader
3 minutes for the medium to harden



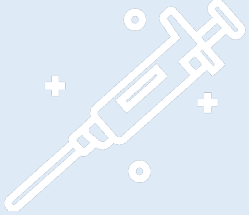
Simple & Reduce time

Preparation is not needed!
1ml of sample
No spreader required!



Space Saving& Eco-friendly

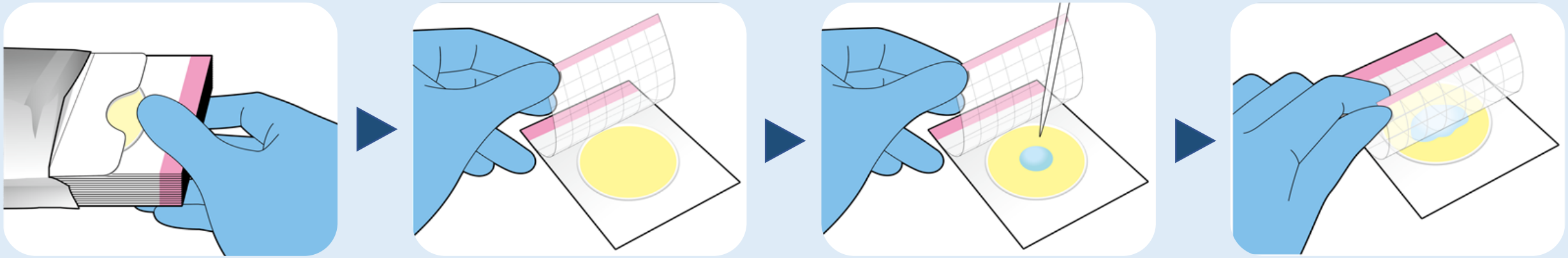
95% space saving for cultivation
Easy dispose and reduces waste

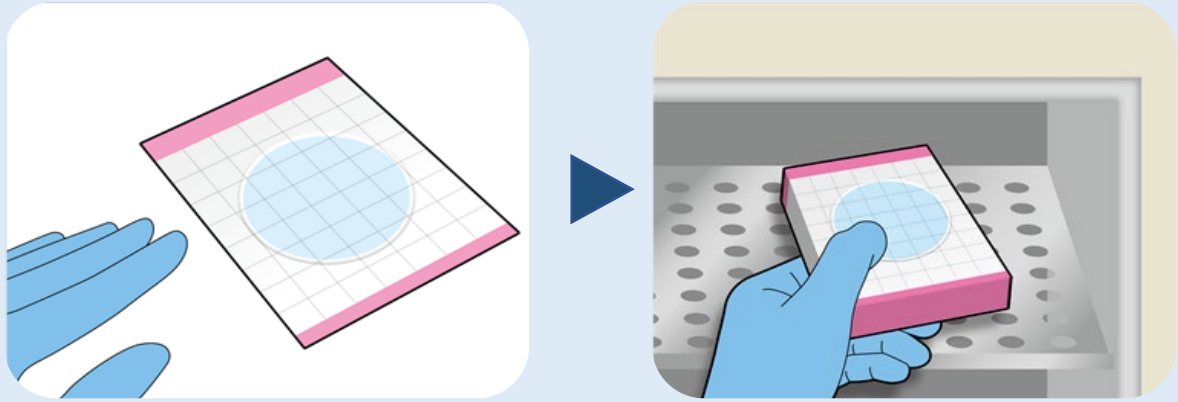


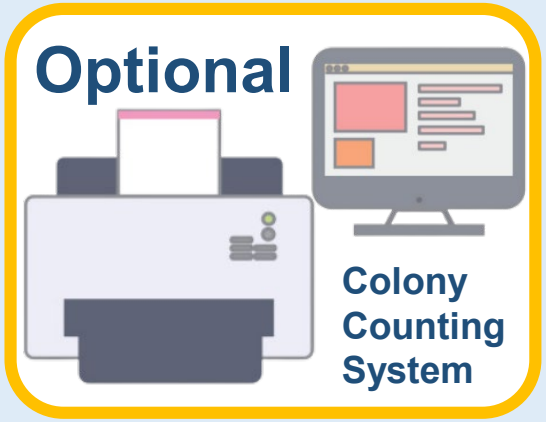
Accuracy & Visibility

Good visibility of colonies
AOAC PTM certified (AC,CC,EC,SA)
High correlation between various agar medium

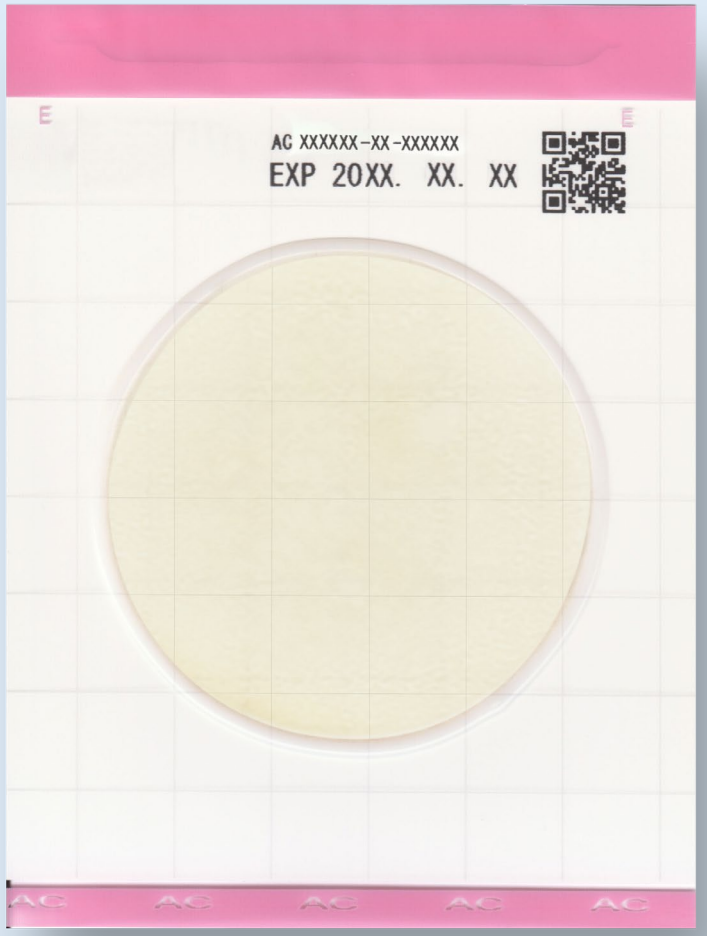
PROCEDURE







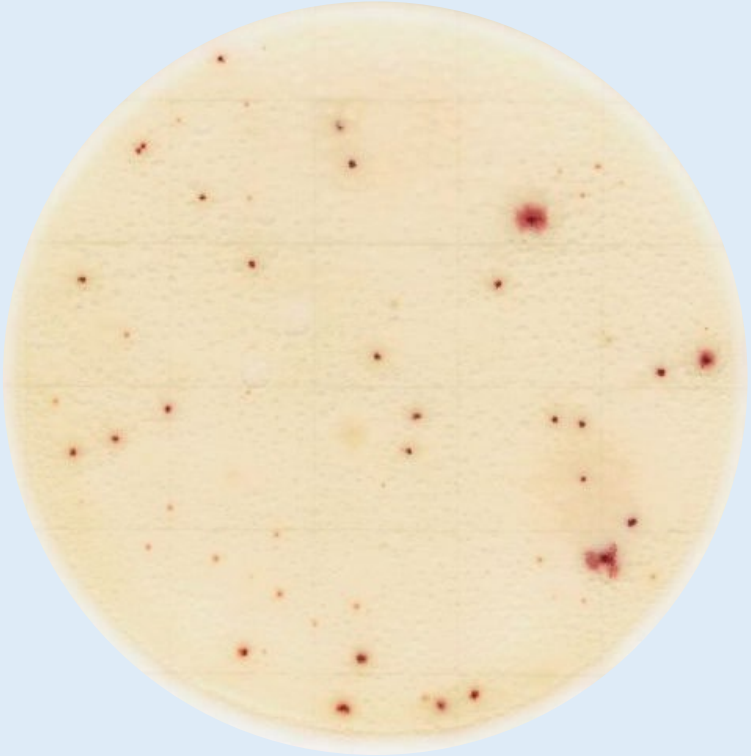
Easy Plate AC



Object microorganism	Aerobic Bacteria
Incubation time	48 ± 2 hours
Incubation temperature	35 ± 1℃
Storage condition	2 – 8℃
Shelf life	18 months
Certification	AOAC RI PTM
	MicroVal

Easy Plate AC

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

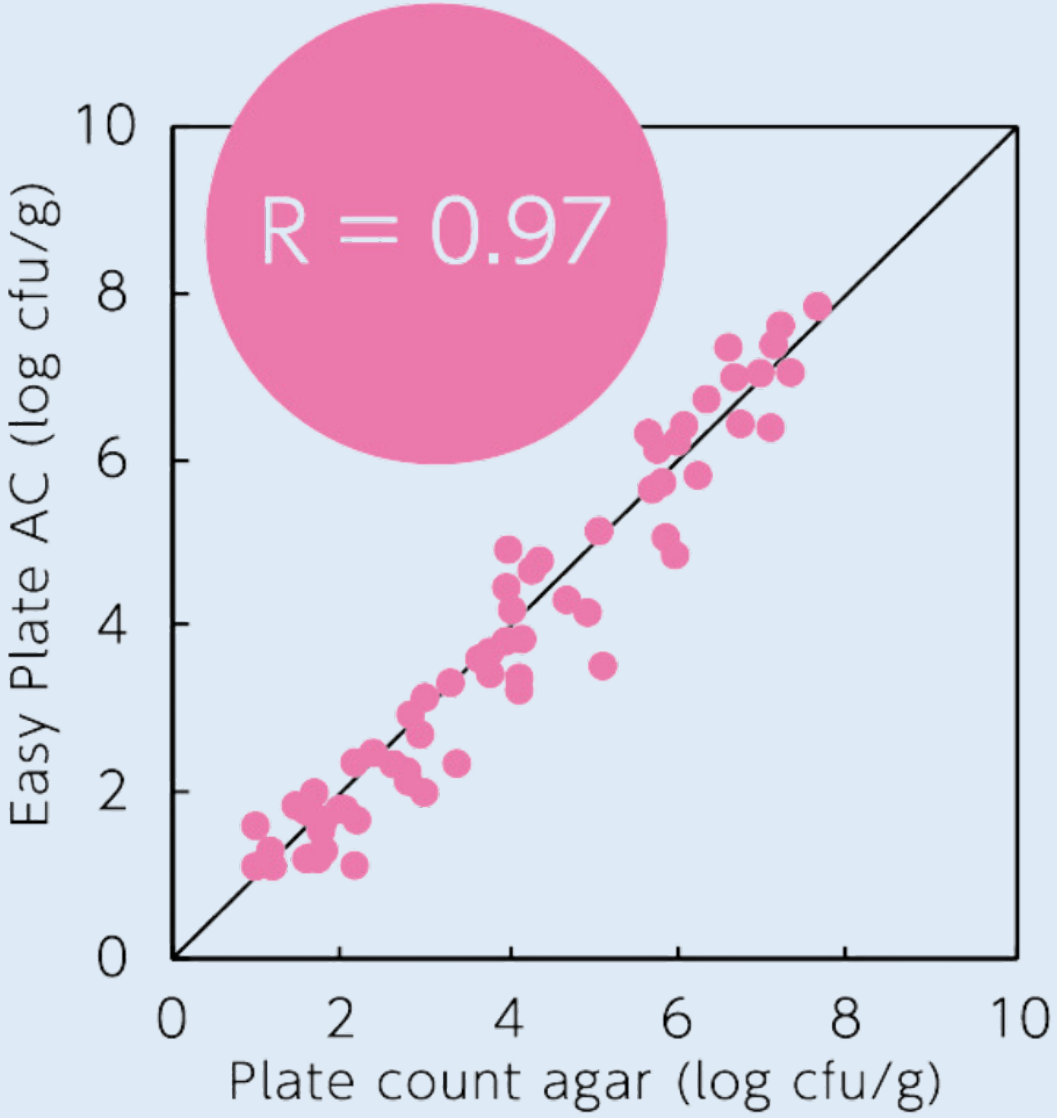


Easy Plate AC

Plate count agar

Pancake mix

Easy Plate AC



High correlation with the plate count agar in various foods.

*According to the research by DNP

Easy Plate AC

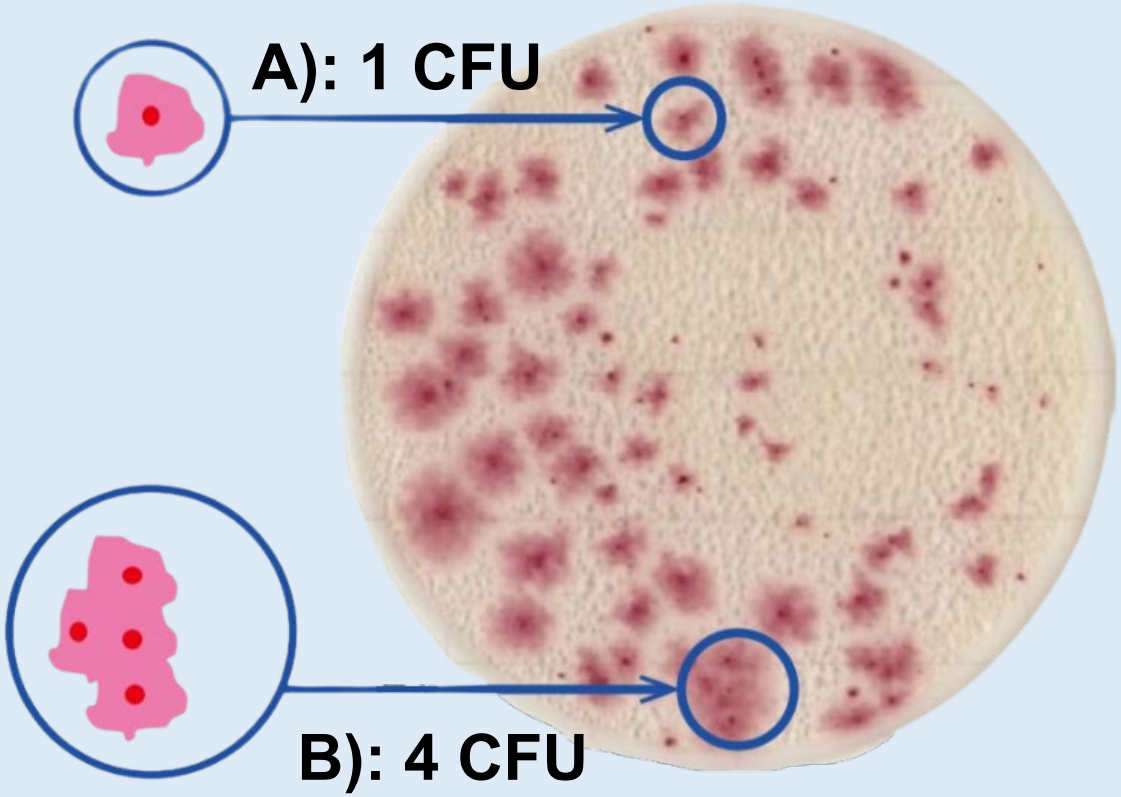
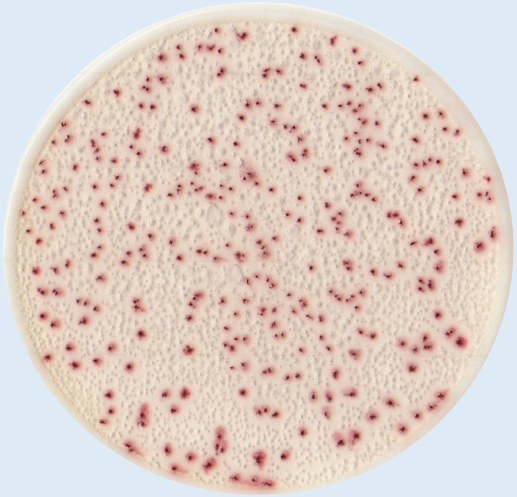


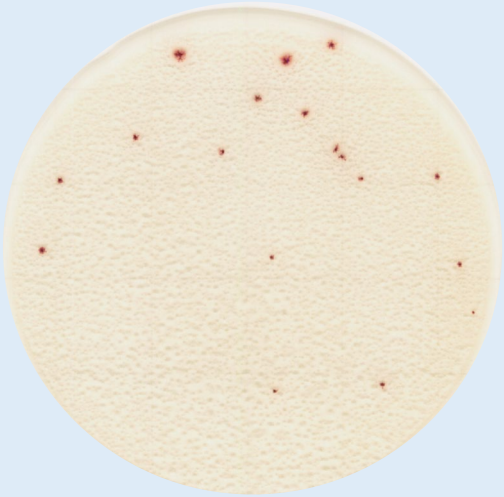
Plate count interpretation

Count the central dark area as a single colony.

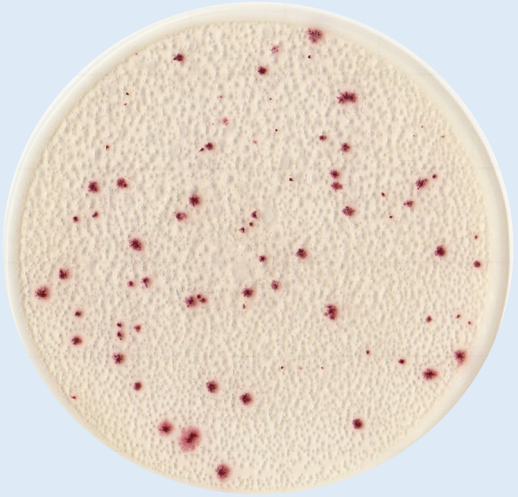
Easy Plate AC- Strains



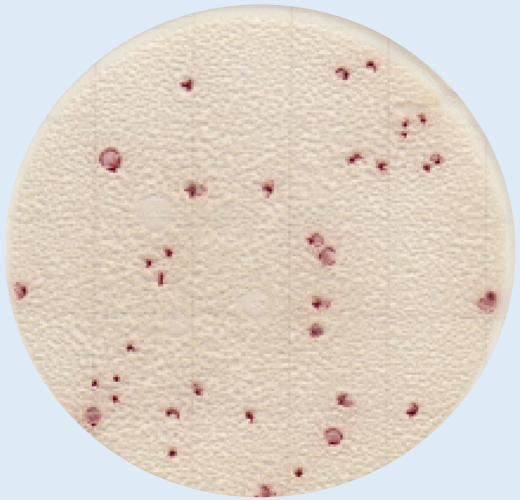
Bacillus subtilis
(NBRC 3134)



Bacillus cereus
(NBRC 15305)

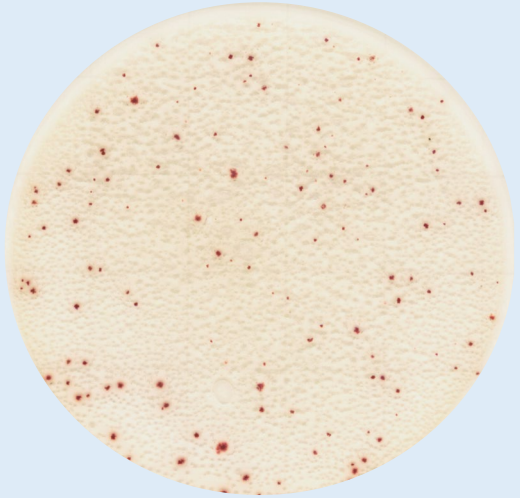


Bacillus licheniformis
(NBRC 12200)



Escherichia coli
(NBRC 15034)

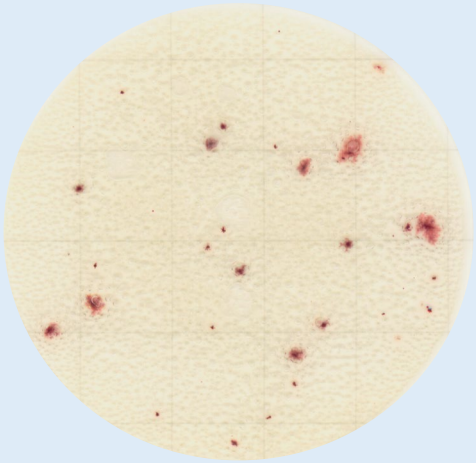
Proteus mirabilis
(NBRC 105697)



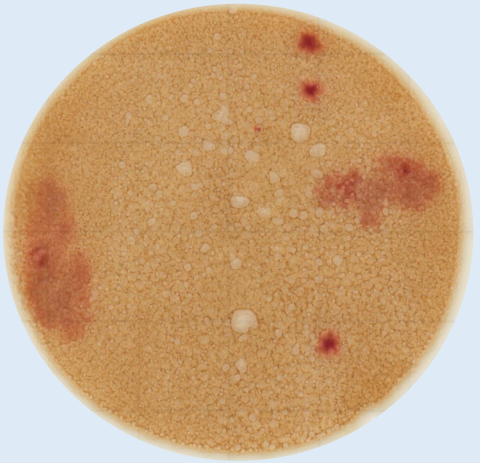
Staphylococcus aureus
(ATCC 25923)

Easy Plate AC- Foods

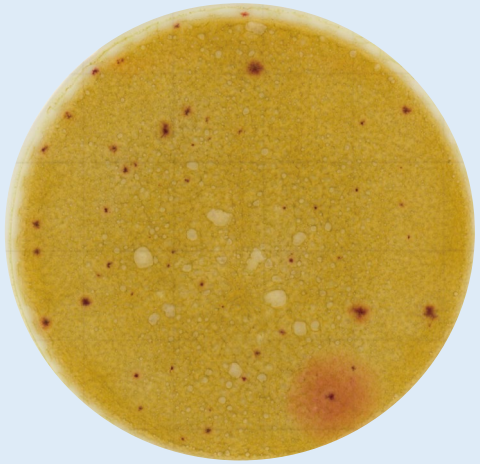
Raw ground chicken



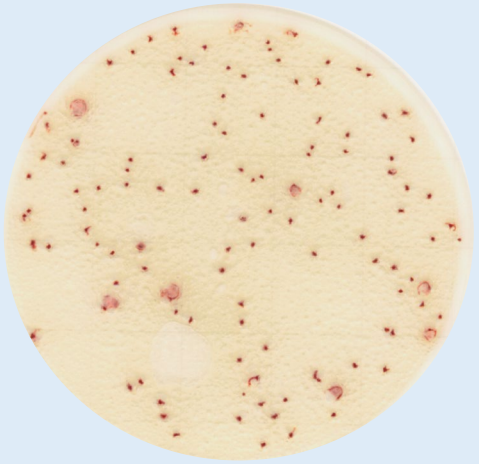
Raw bean sprouts



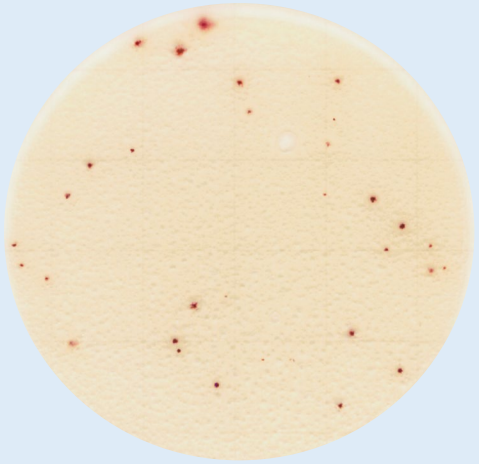
Chocolate



Green tea leaf



Icecream+*E.coli*



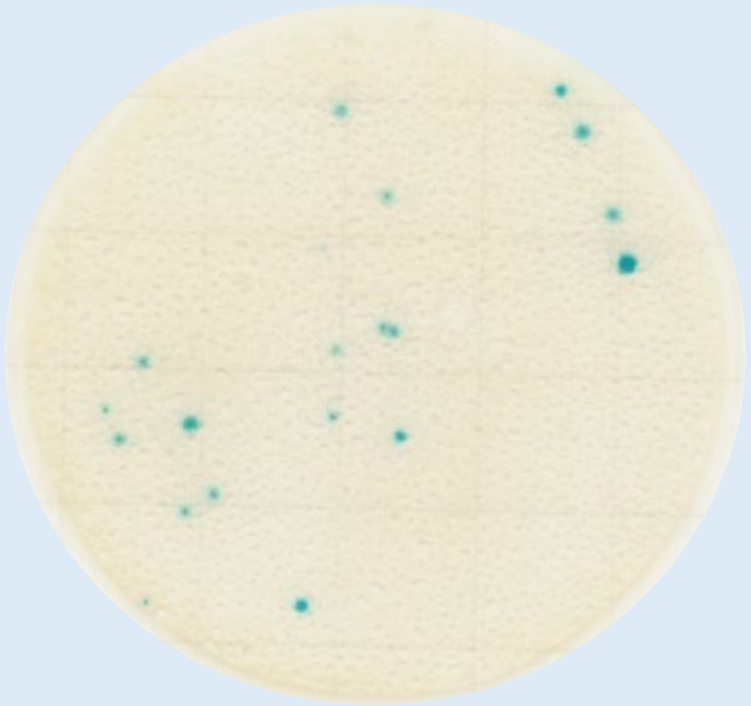
Raw salmon

Easy Plate CC

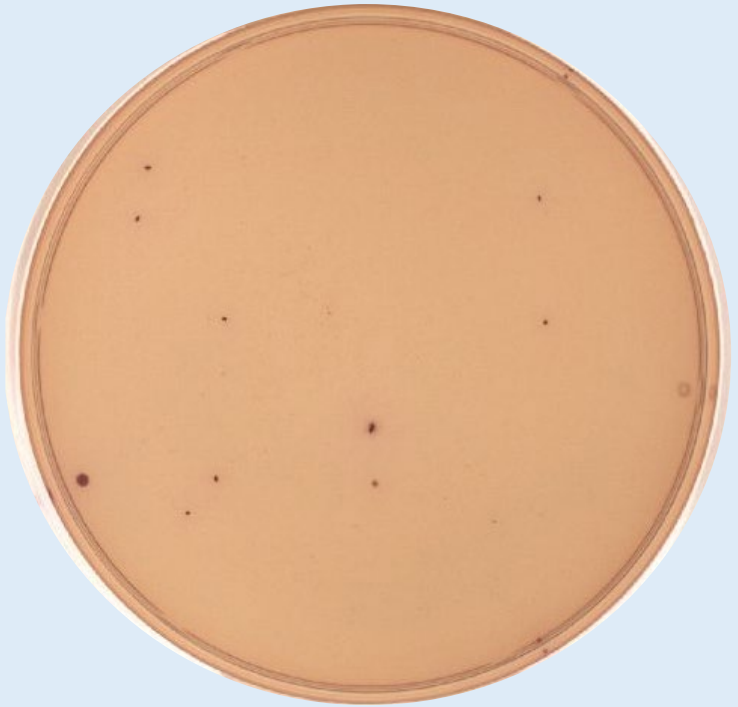
Object microorganism	Coliform
Incubation time	24±1 hours
Incubation temperature	35±1℃
Storage condition	2－8℃
Shelf life	18 months
Certification	AOAC RI PTM MicroVal

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.



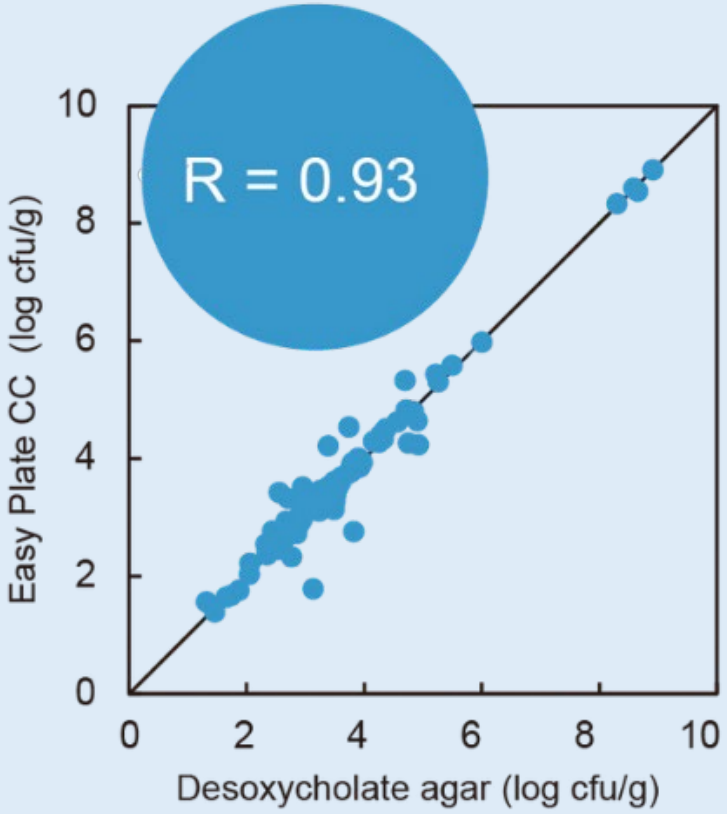
Easy Plate CC

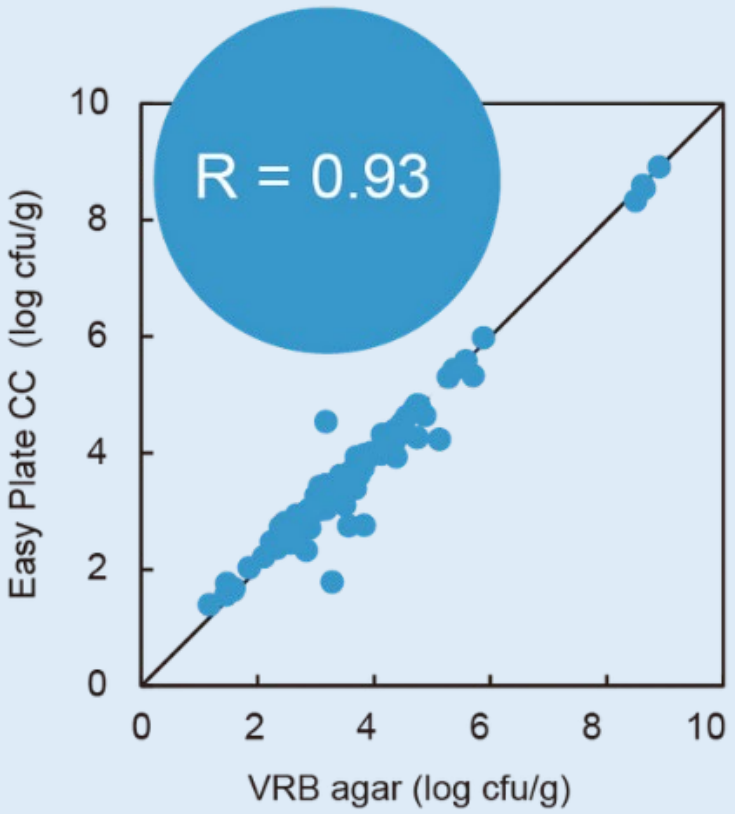


Desoxycholate agar

Raw pork loin

Easy Plate CC



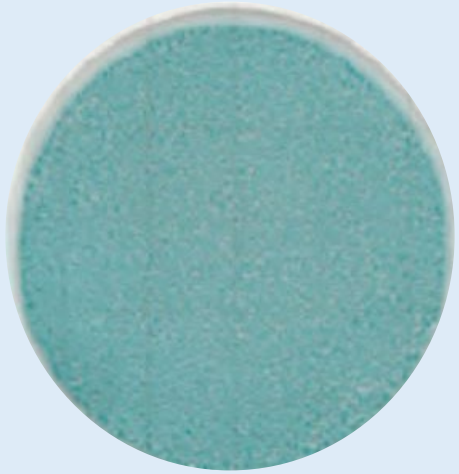


High correlation with the deoxycholate agar and VRB agar in various foods.

*According to the research by DNP

Easy Plate CC

Coloring of the plate surface caused by enzymes contained in foods

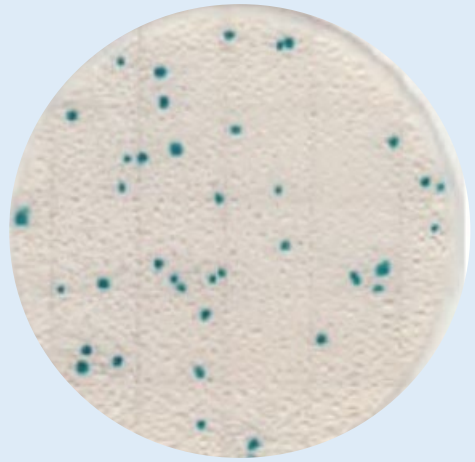


Powdered cheese sample
(diluted 10 times)

Dilution

Powdered cheese sample
(diluted 10^2 times)

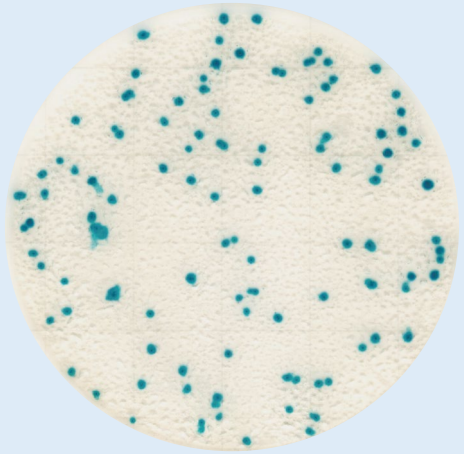
When coliforms are presents



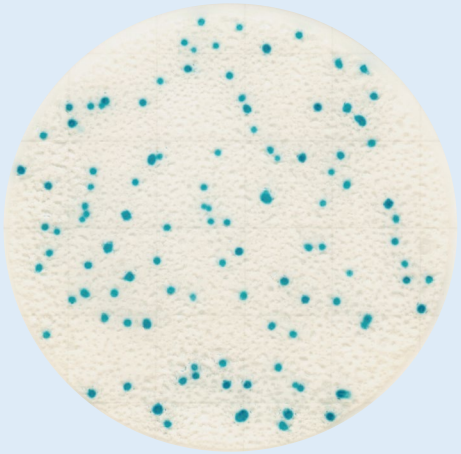
Powdered cheese sample
(diluted 10^2 times)
+K.pneumoniae

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.

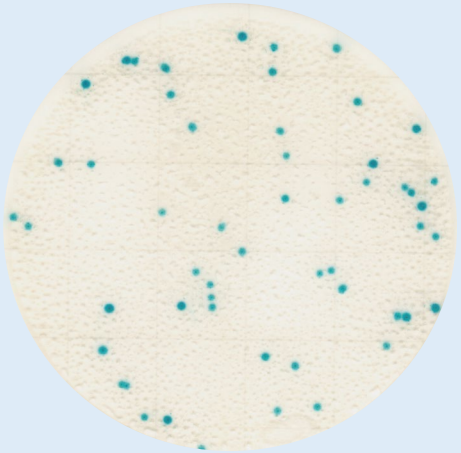
Easy Plate CC- Strains



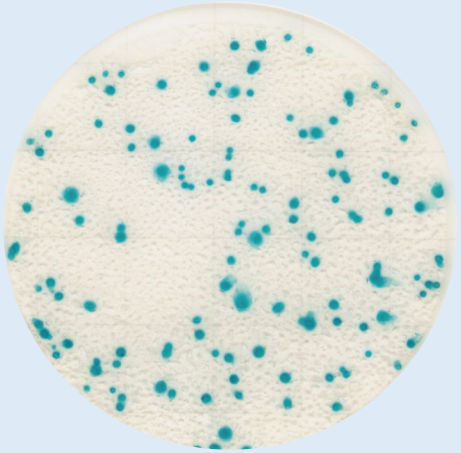
Escherichia coli
(NBRC 15034)



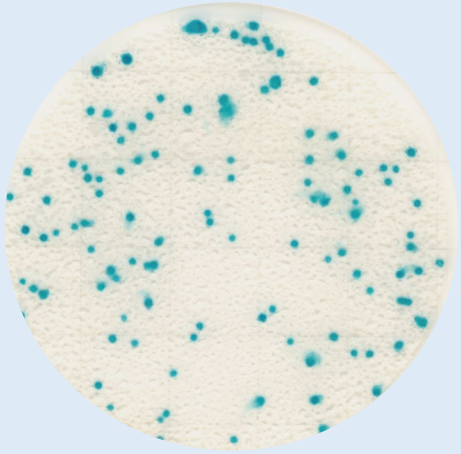
Citrobacter freundii
(NBRC 12681)



Klebsiella pneumoniae
(NBRC 14940)



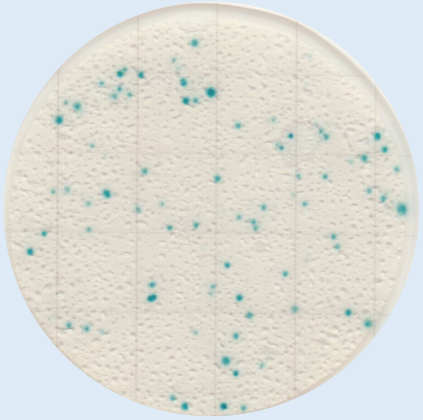
Enterobacter aerogenes
(NBRC 13534)



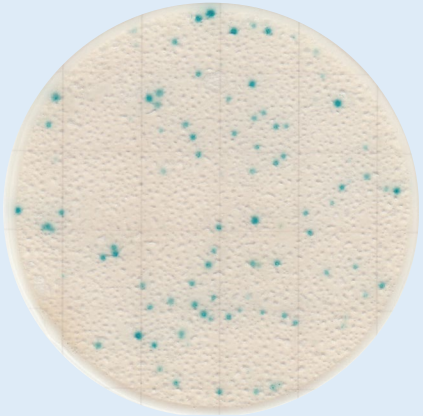
Enterobacter cloacae
(NBRC 13536)

Escherichia fergusonii
(NBRC 102419)

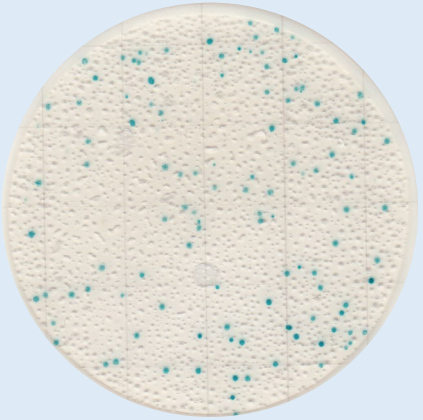
Easy Plate CC- Strains



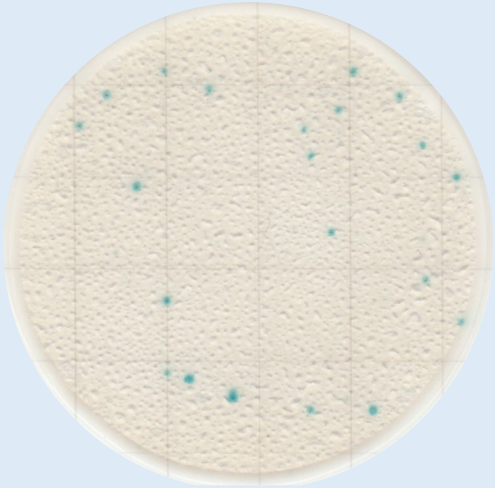
Raw ground chicken



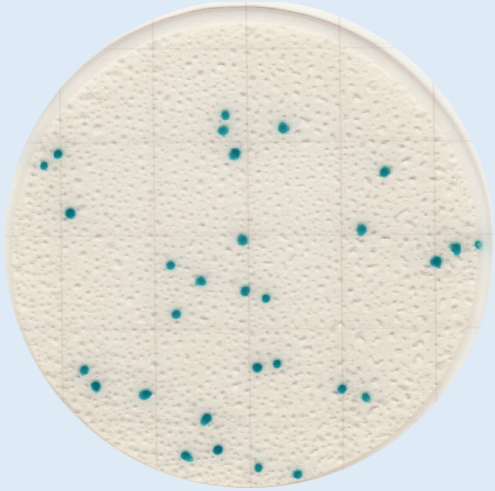
Raw ground pork



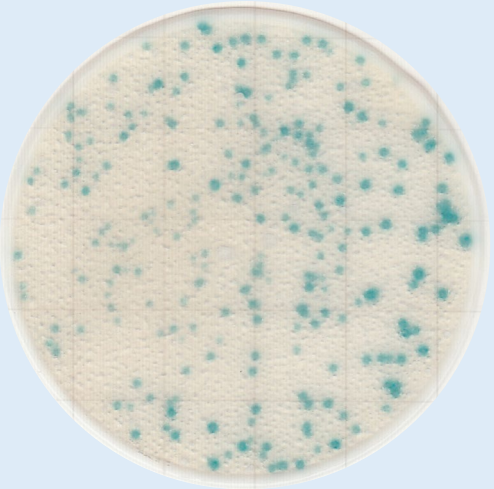
Radish sprouts



Raw tuna

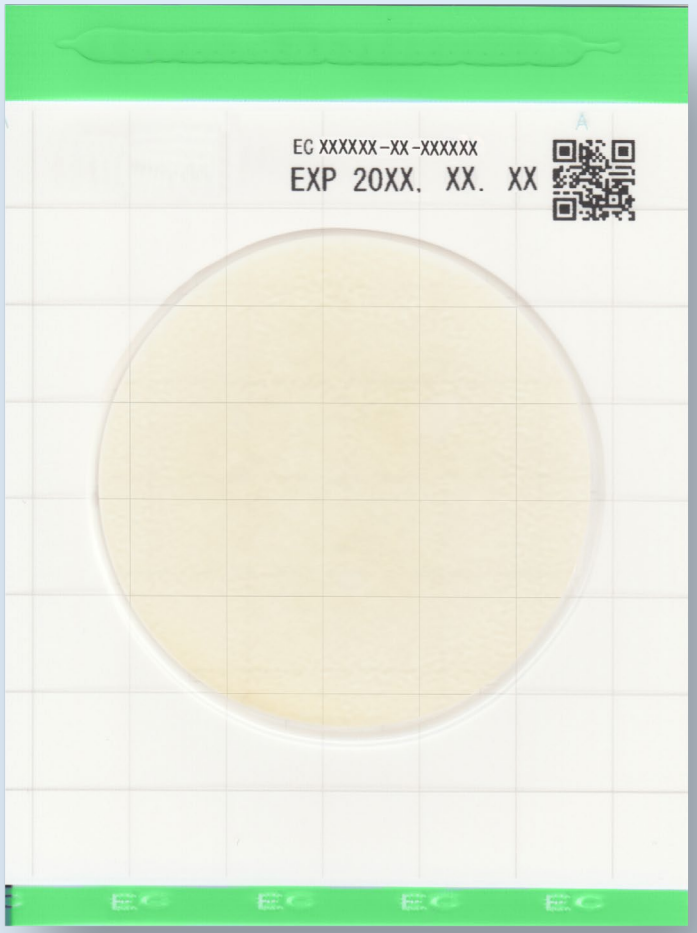


Cookie+*E.coli*



Pasteurized milk+
K.pneumoniae

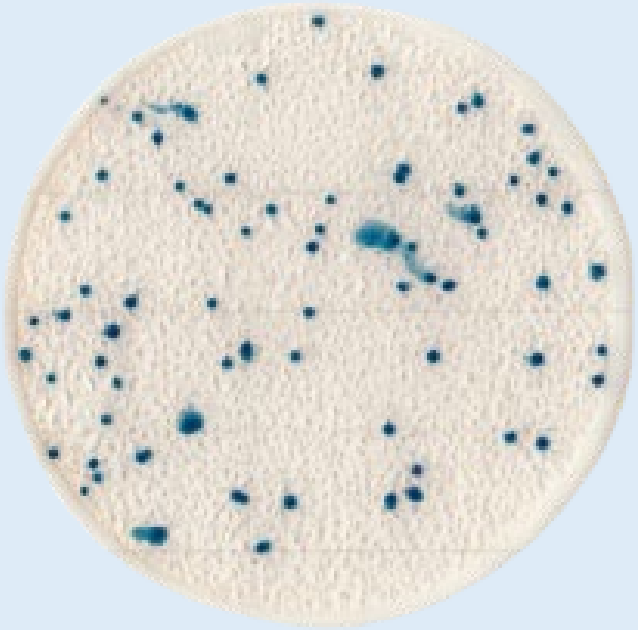
Easy Plate EC



Object microorganism	*E.coli*/ Coliform
Incubation time	24±1 hours
Incubation temperature	35±1℃
Storage condition	2－8℃
Shelf life	18 months
Certification	AOAC RI PTM MicroVal

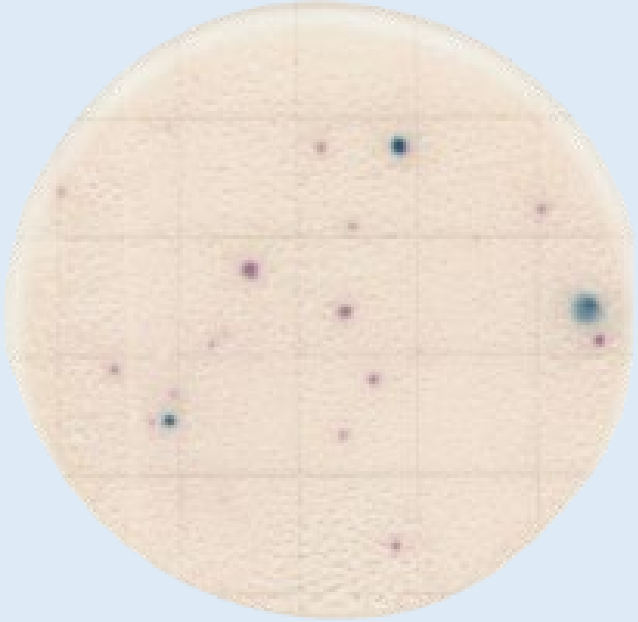
Easy Plate EC

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



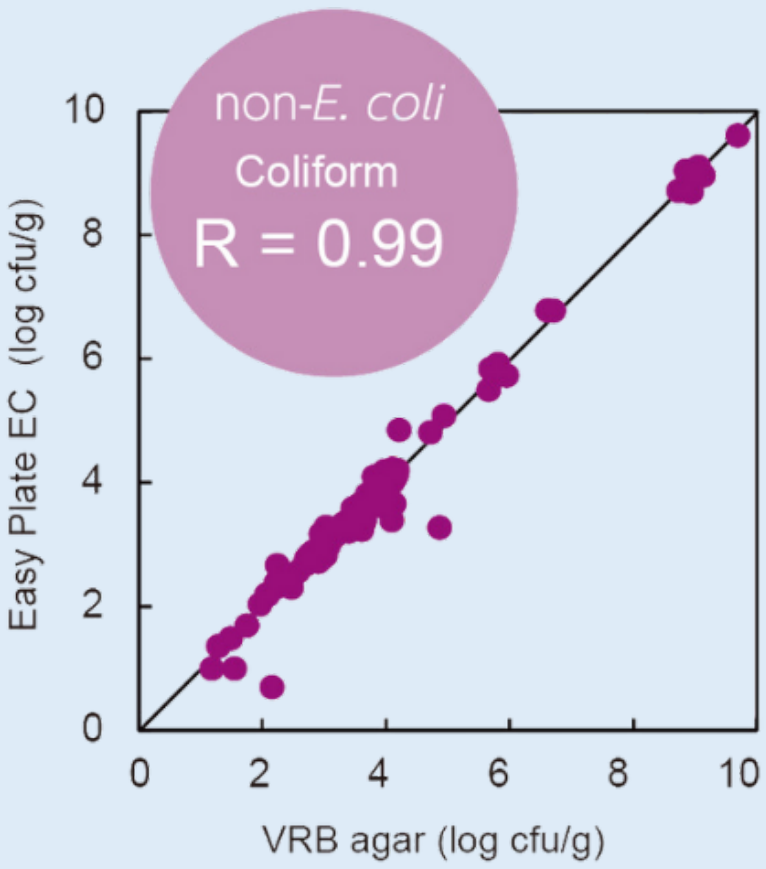
Escherichia coli
(NBRC 15034)

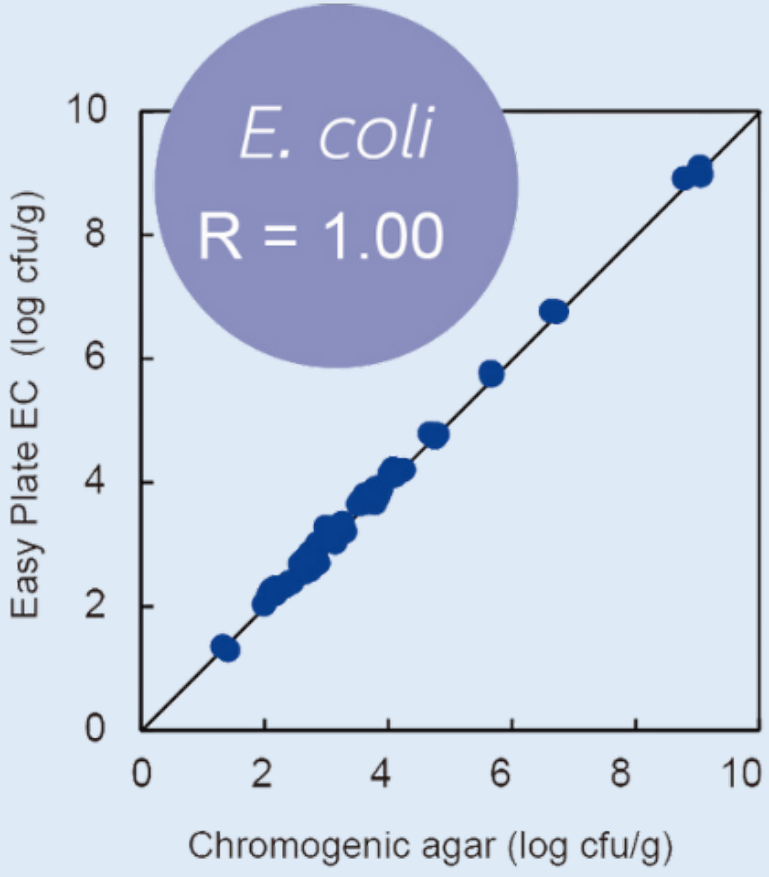
Klebsiella pneumoniae
(ATCC 13883)



Raw ground chicken

Easy Plate EC

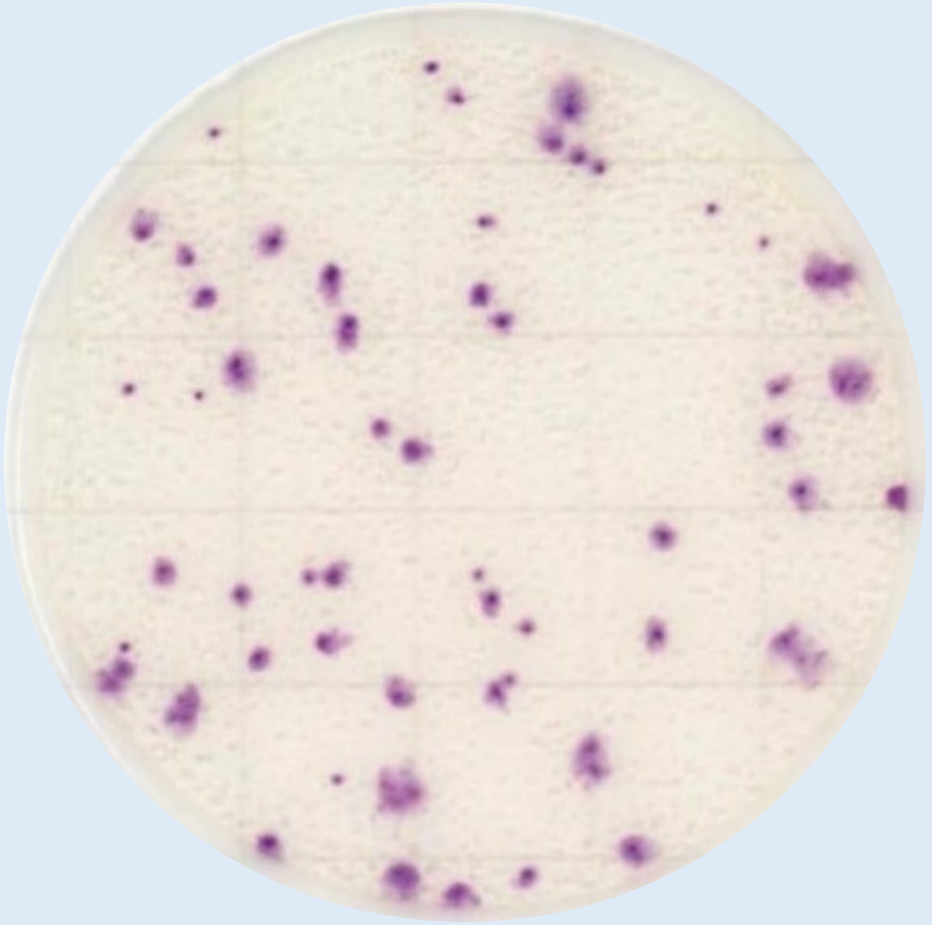




High correlation with the VRB agar and chromogenic in various foods.

*According to the research by DNP

Easy Plate EC



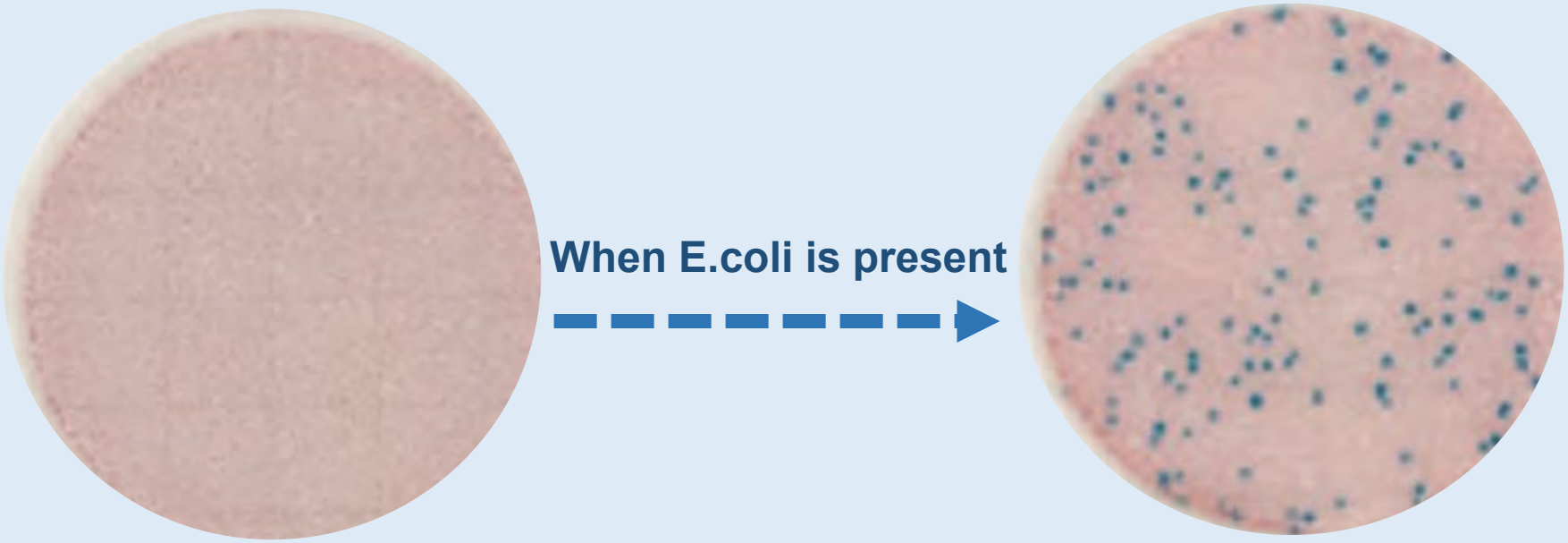
E.Coli O157: H7 ATCC 43895
(Serotype O157H:7, verotoxin I- and II- producing strains

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

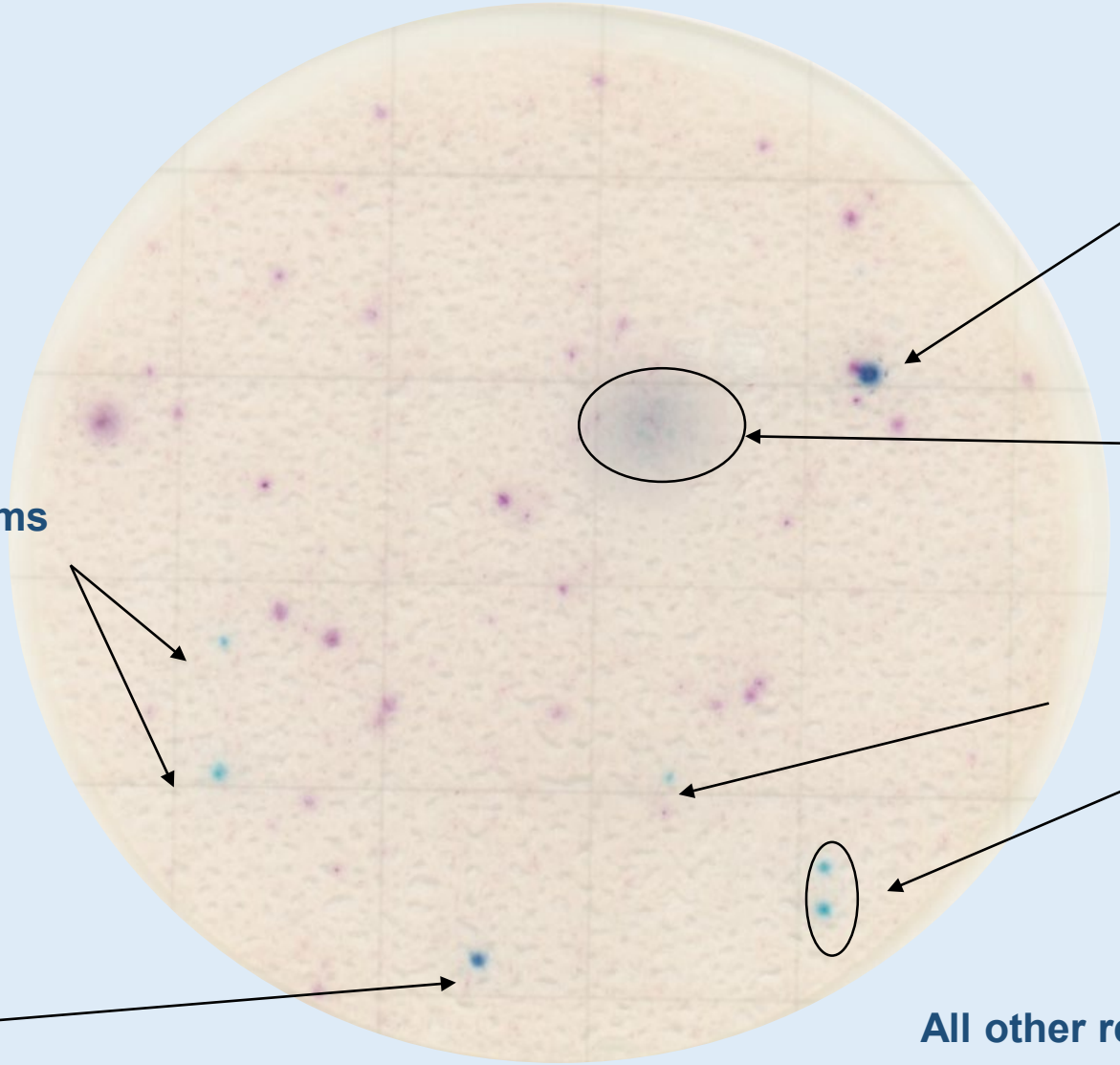


Raw oyster
(diluted 10 times)

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

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)

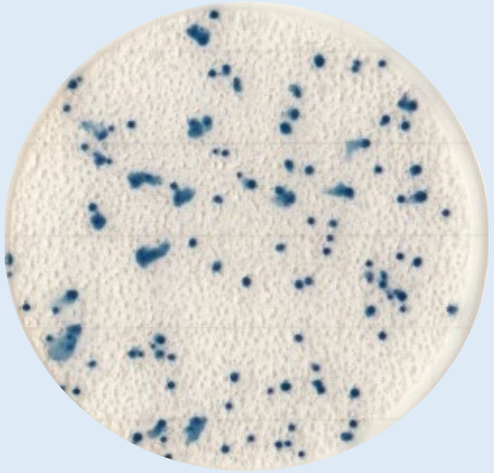
High probability of coliforms
(Confirmation testing recommended)

High probability of coliforms
(Confirmation test are recommended)

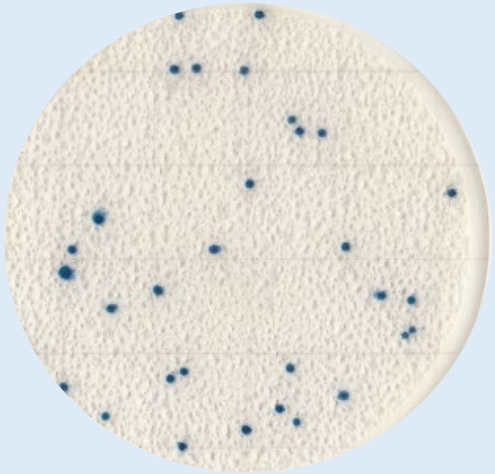
E. coli

All other red/purple colonies are all coliforms

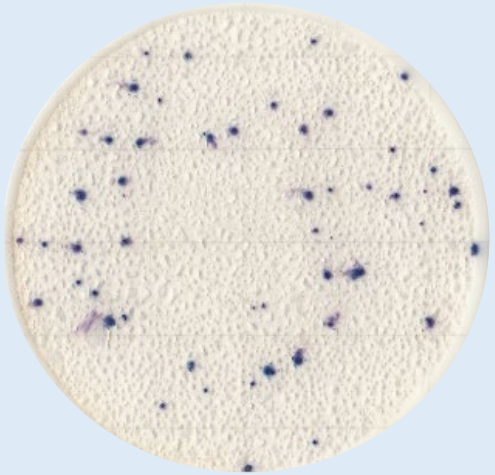
Easy Plate EC- *Escherichia coli and E.coli*



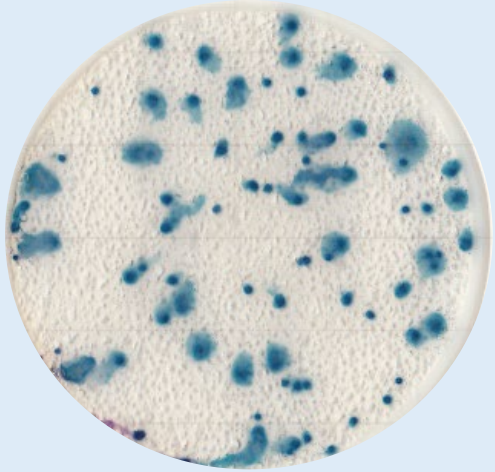
Escherichia coli
(NBRC 102203)



Escherichia coli
(NBRC 3806)

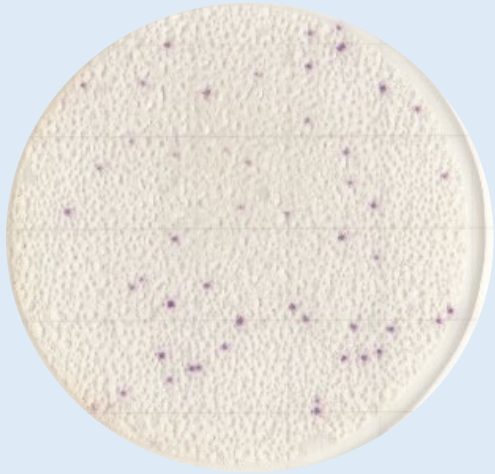


Escherichia coli
(NBRC 3543)



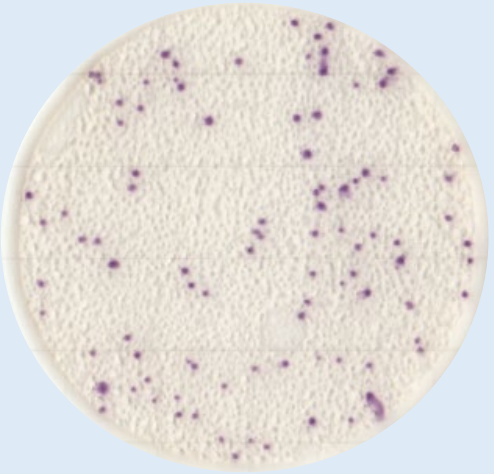
Escherichia coli
(D0099)

Klebsiella pneumoniae
(ATCC 13883)



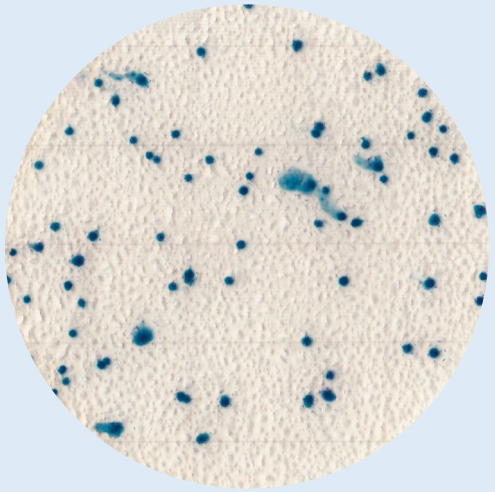
Enterobacter cloacae
(ATCC 222)

Escherichia hermanii
(NBRC 105704)

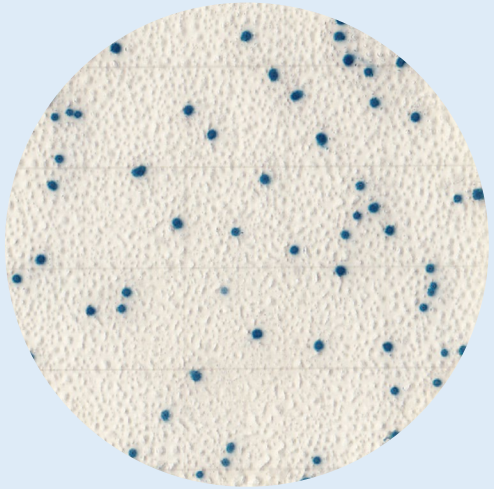


Citrobacter freundii
(ATCC 8090)

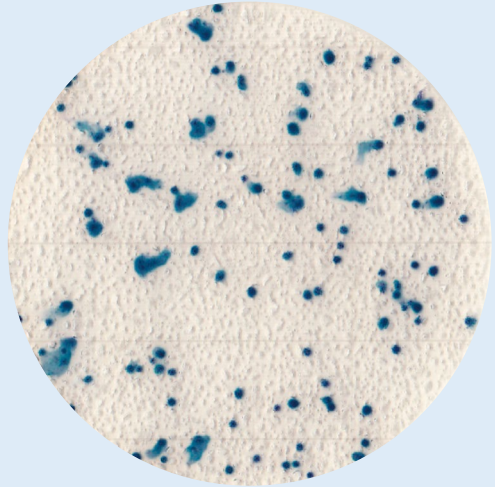
Easy Plate EC- Strains



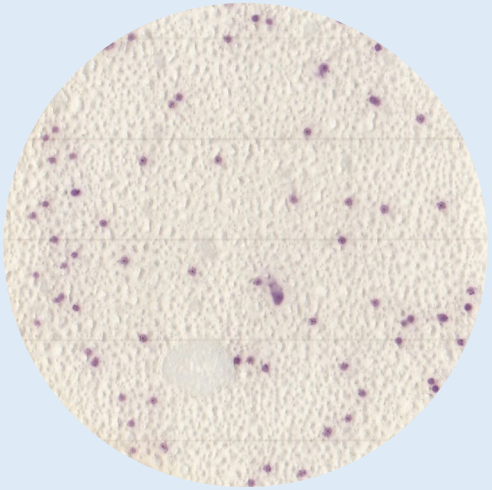
Escherichia coli
(NBRC 15034)



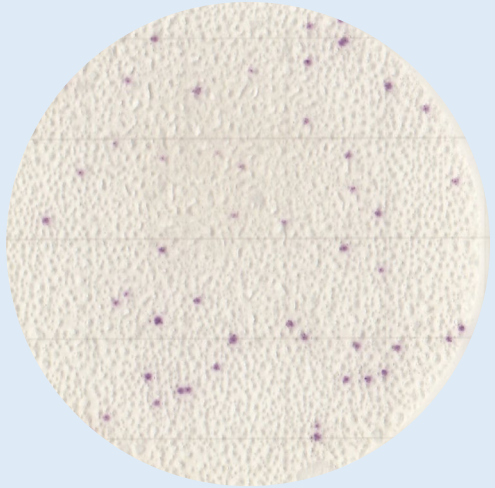
Escherichia coli
(NBRC 13500)



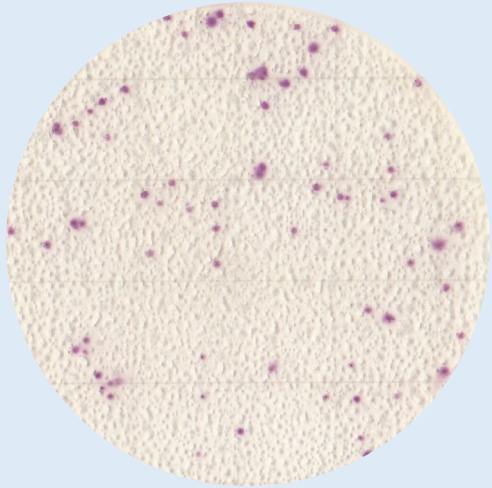
Escherichia coli
(NBRC 102203)



Klebsiella pneumoniae
(ATCC 13883)

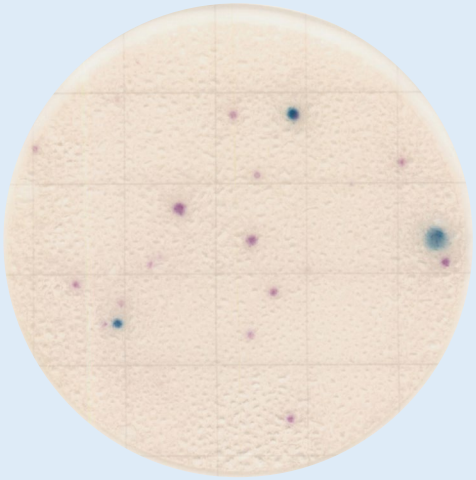


Enterobacter cloacae
(ATCC 222)

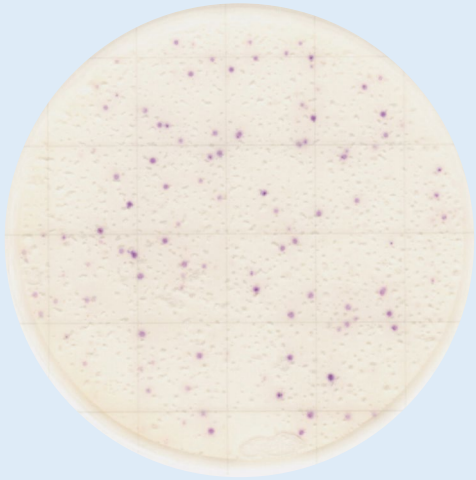


Citrobacter freundii
(NBRC 12681)

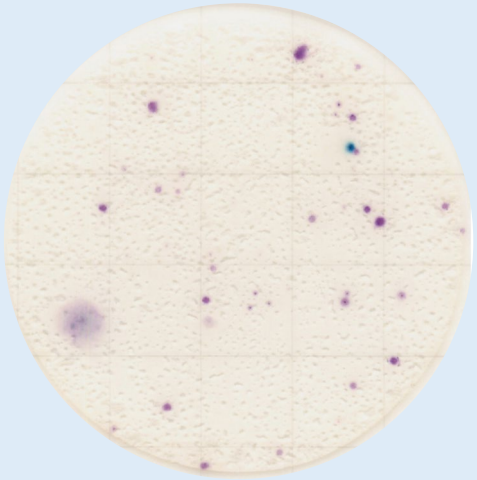
Easy Plate EC- Strains



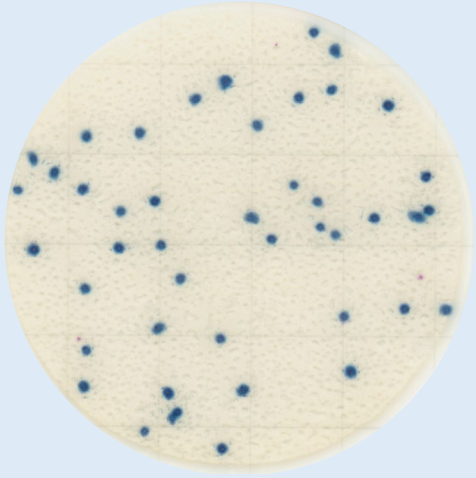
Raw ground chicken



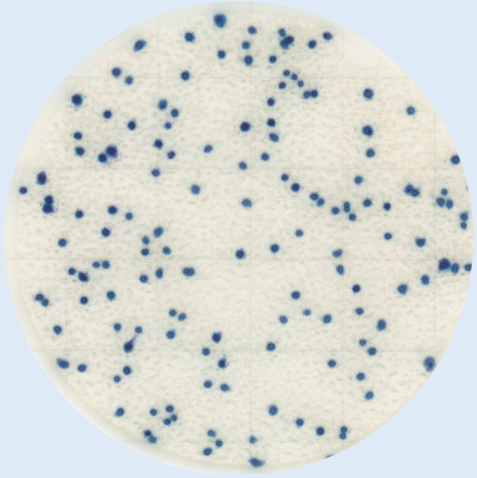
Raw salmon



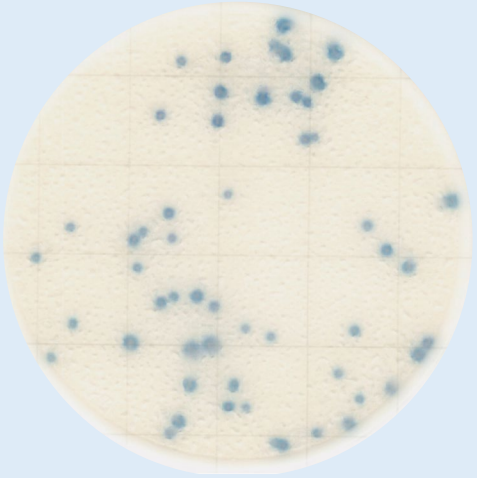
Raw shrimp



Roast beef + *E.coli*



Omelet + *E.coli*



Icecream + *E.coli*

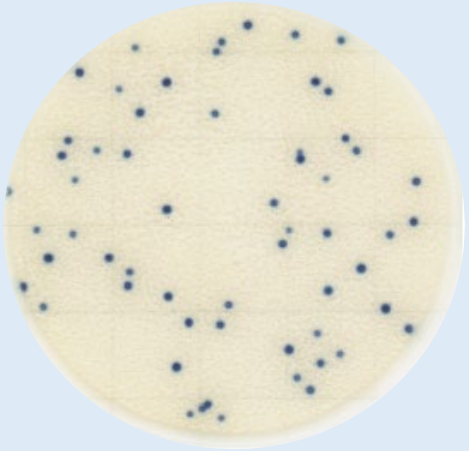
Easy Plate SA

Object microorganism	*Staphylococcus aureus*
Incubation time	24±1 hours
Incubation temperature	35 or 37 ±1℃
Storage condition	2－8℃
Shelf life	12 months
Certification	AOAC RI PTM
	MicroVal

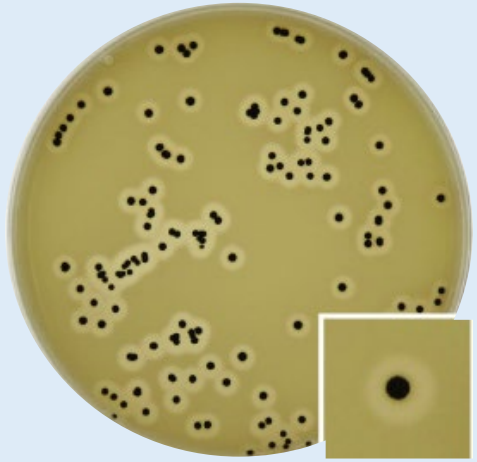
Easy Plate SA

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

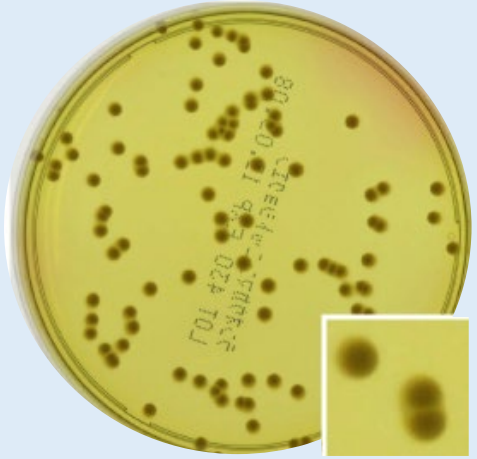
S.Aureus
ATCC 25923



Easy Plate SA



Egg yolk mannitol salt agar medium

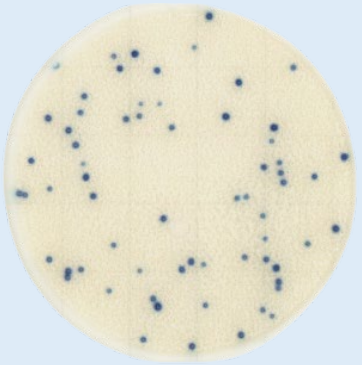


Baird-Parker agar medium

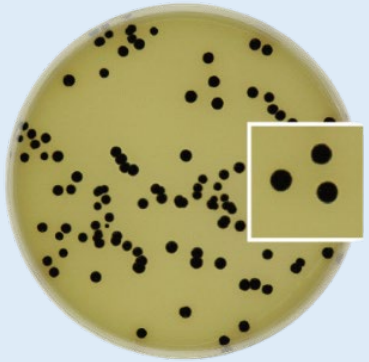
	Easy Plate SA	Egg yolk mannitol salt agar medium	Baird-Parker agar medium
Determination method	Blue colony	Black colony+Egg yolk reaction-clear zone	Black colony+Egg yolk reaction-clear zone
Incubation period	24 hour	48 hour	
Instillation amount	1mL	0.1mL (General smear method)	

Easy Plate SA

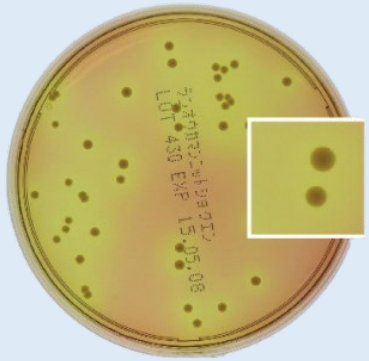
S. aureus ATCC13565



Easy Plate SA
Positive



BP agar
Egg-yolk reaction
Negative



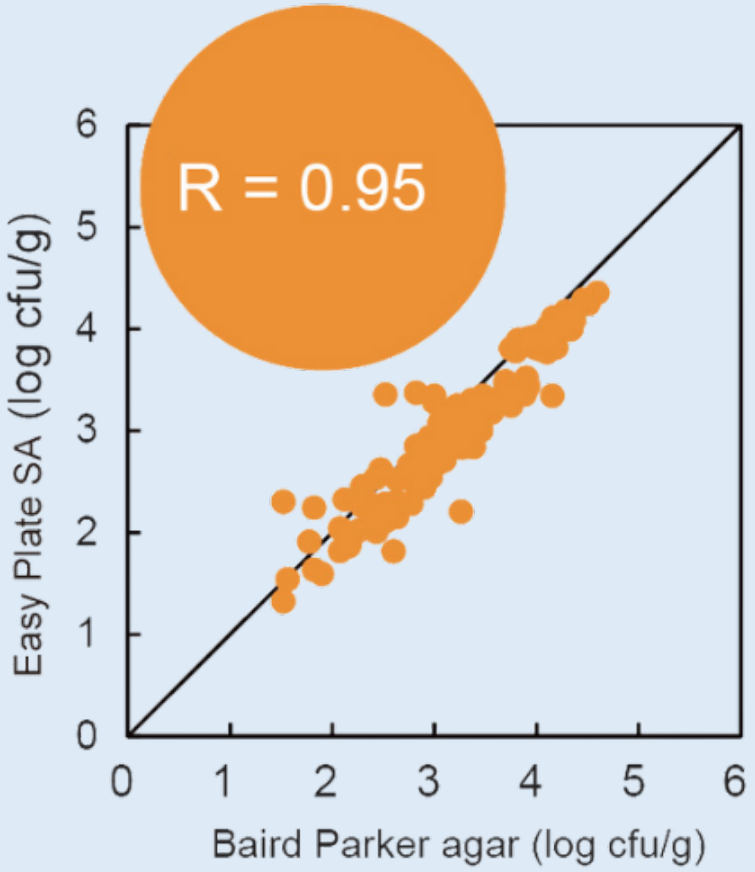
MSEY agar
Egg-yolk reaction
Negative

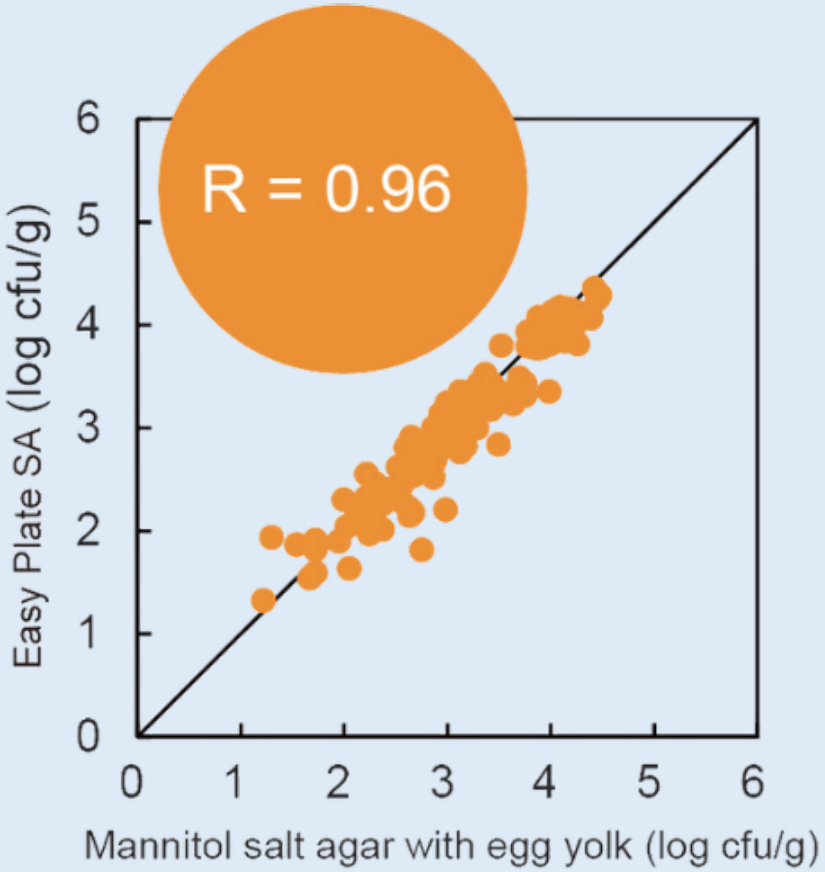
Some S. aureus that exhibit negative egg yolk reactions on conventional agar media can be detected on Easy Plate.

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

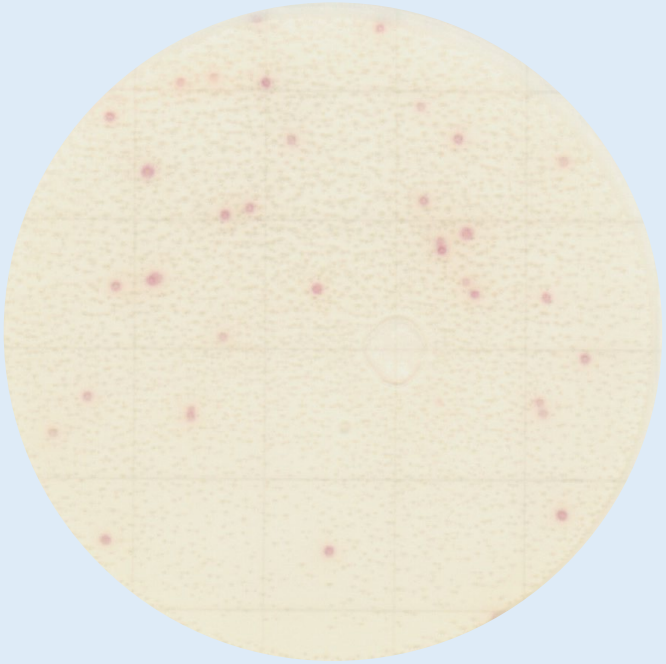




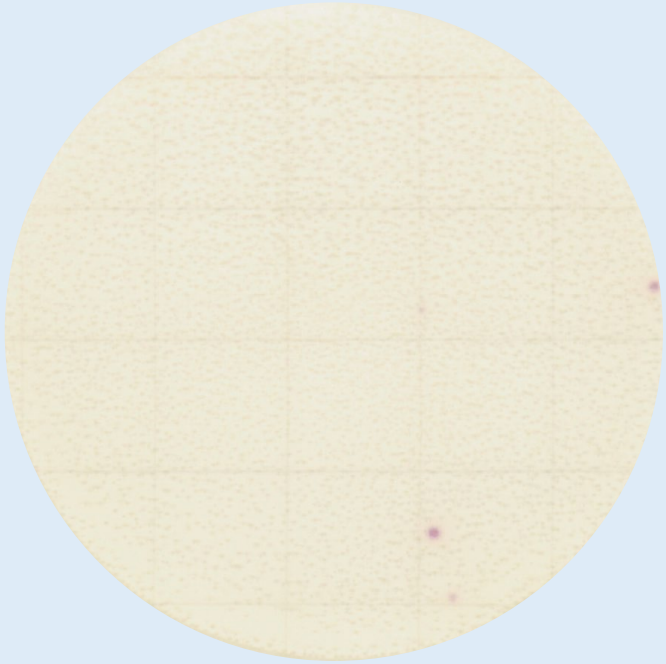
High correlation with the baird parker agar and mannitol salt agar with egg yolk in various foods.

Easy Plate SA

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



Bacillus licheniformis
(NBRC 12200)

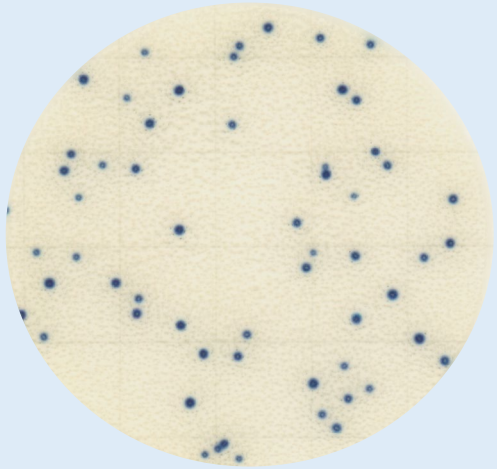


Bacillus cereus
(D0068)

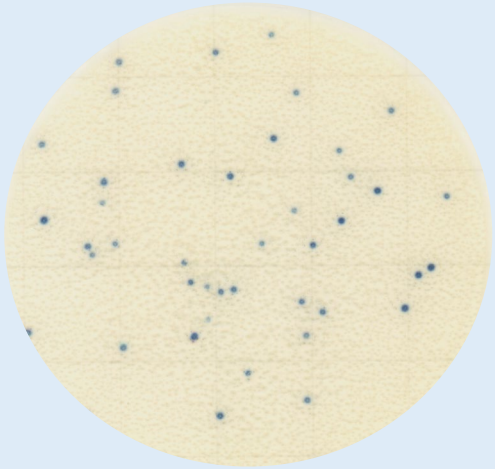
Bacillus cereus
(NBRC 13494)

Easy Plate SA- Strains and food

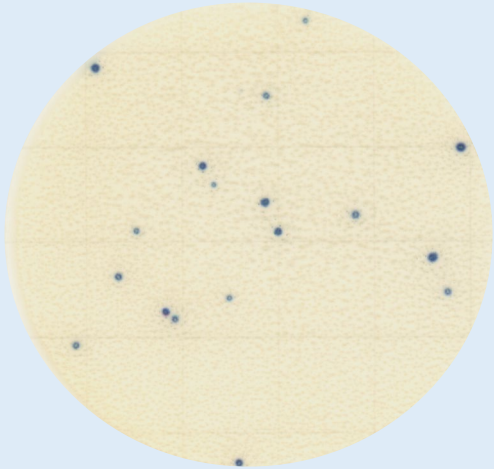
Strains



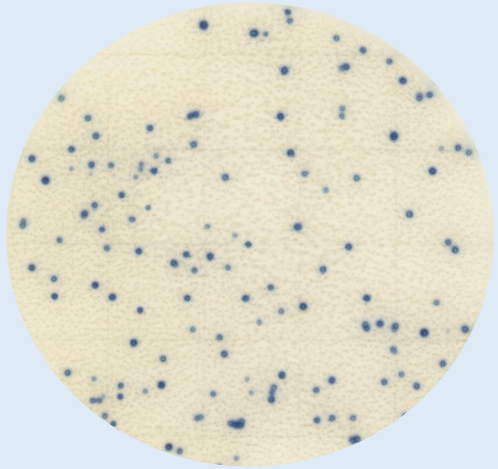
Staphylococcus aureus
(ATCC 25923)



Staphylococcus aureus
(NBRC 13276)

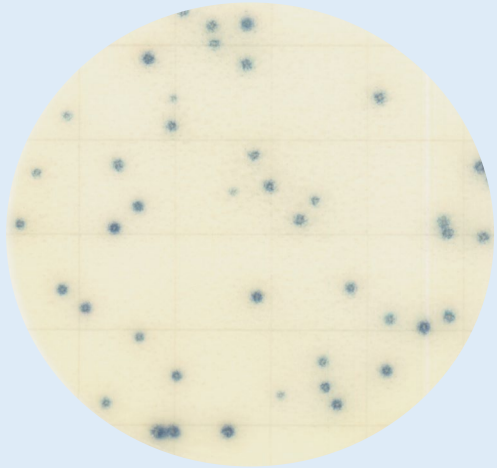


Staphylococcus aureus
(NBRC 100910)

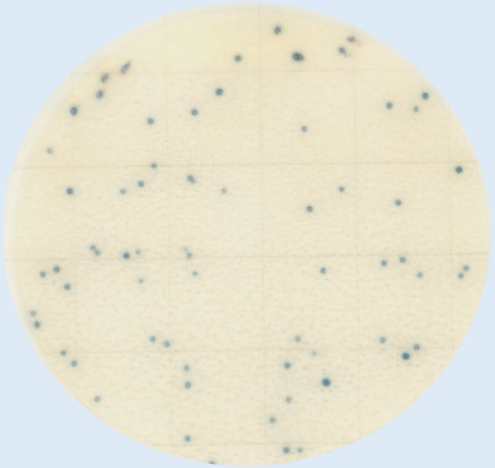


Staphylococcus aureus
(D0152)

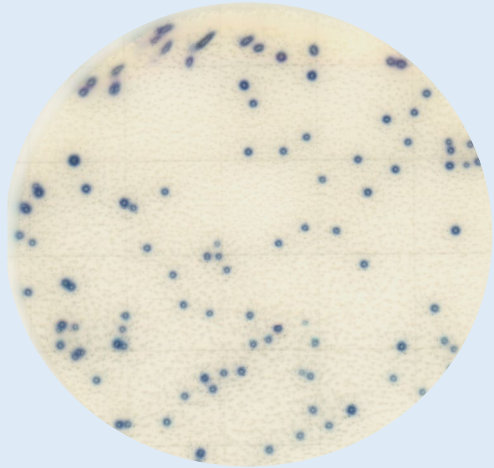
Food



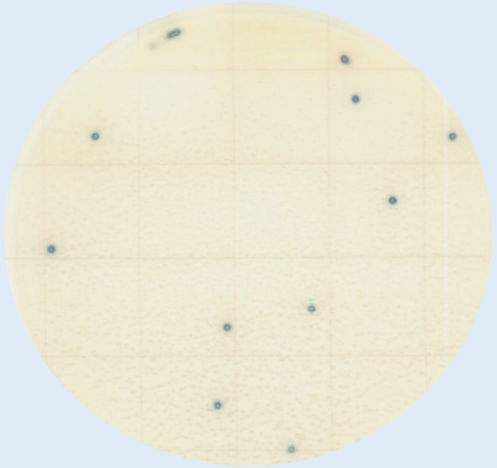
Pasteurized milk +
S.aureus



Cream puff + *S.aureus*



Cooked ham +
S.aureus



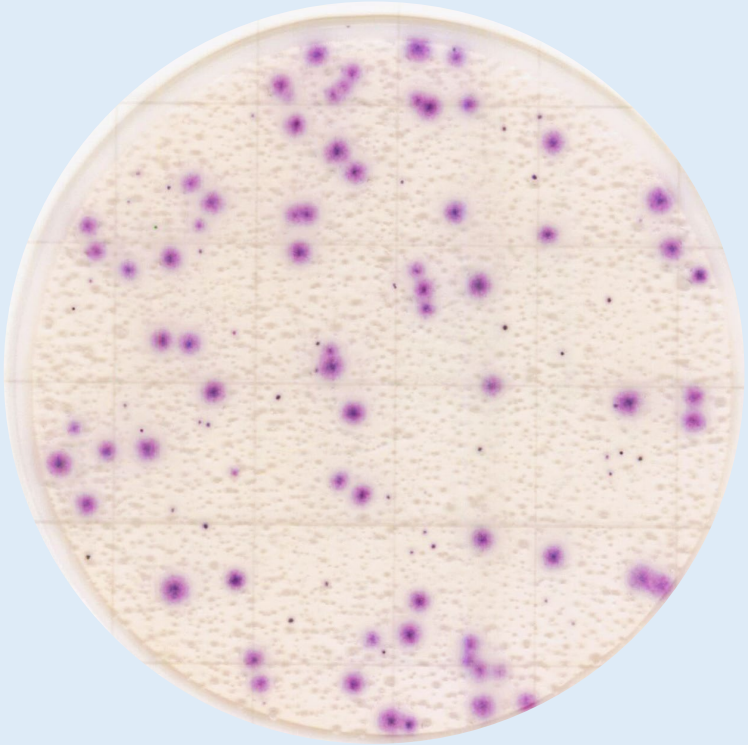
Egg sandwich +
S. aureus

Easy Plate YM-R

Object microorganism	Yeast and Mold
Incubation time	48±2 hours
Incubation temperature	25±1℃
Storage condition	2－8℃
Shelf life	18 months
Certification	AOAC RI PTM (In progress)

Easy Plate YM-R

Easily distinguishable brightly colored colonies at 48 hours!

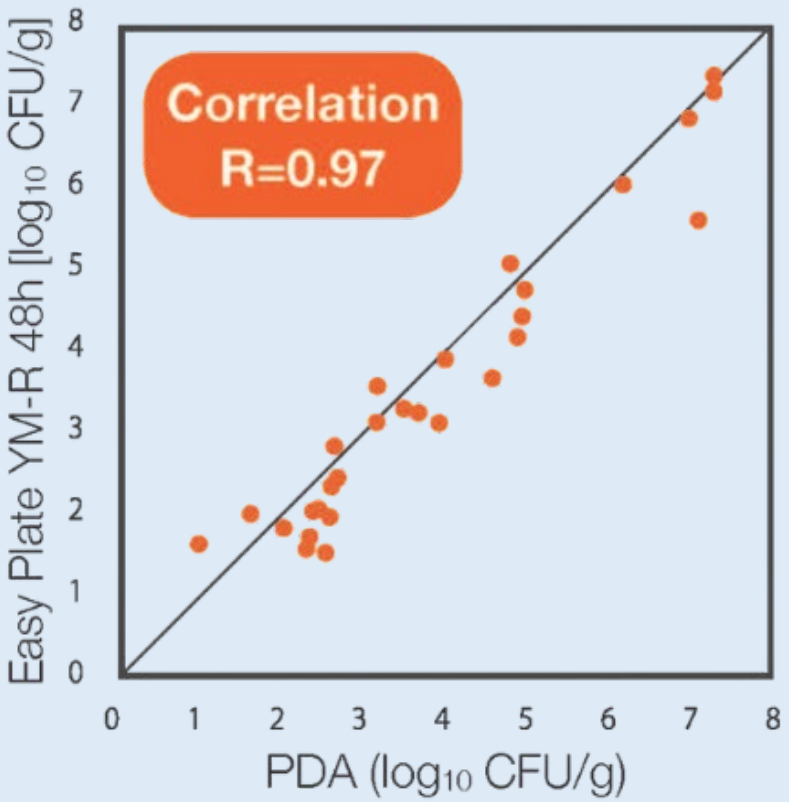


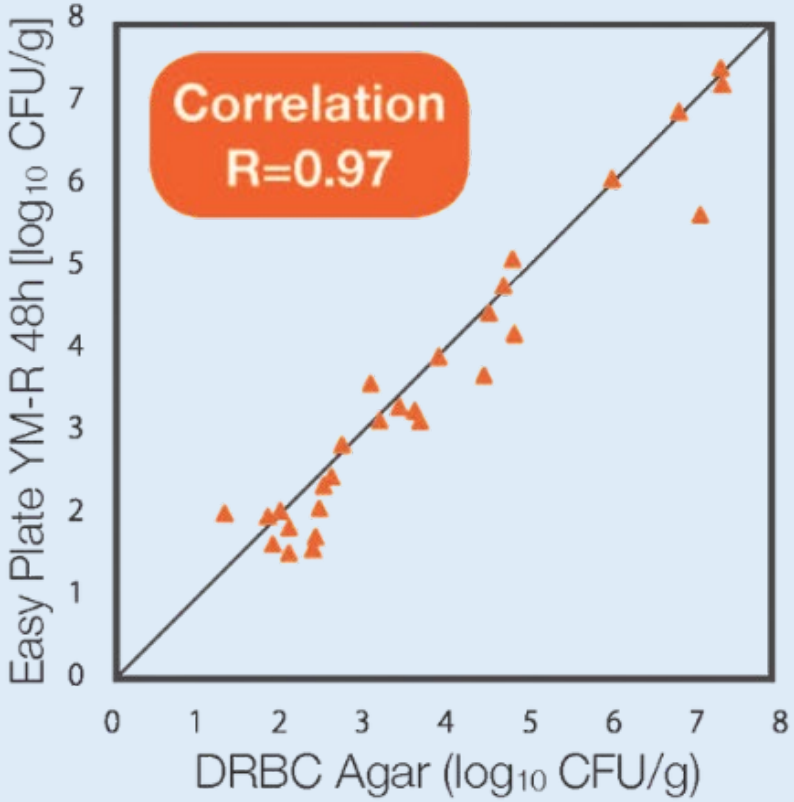
Easy Plate YM-R
48 hours

PDA medium
120 hours

Molded salami

Easy Plate YM-R



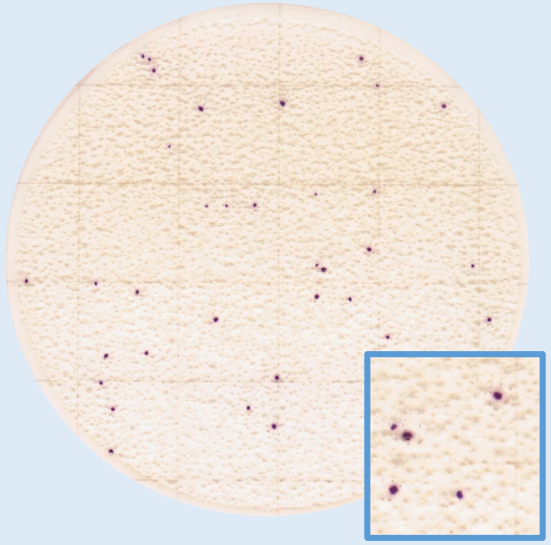


High correlation with the PDA and DRBC agar in various foods.

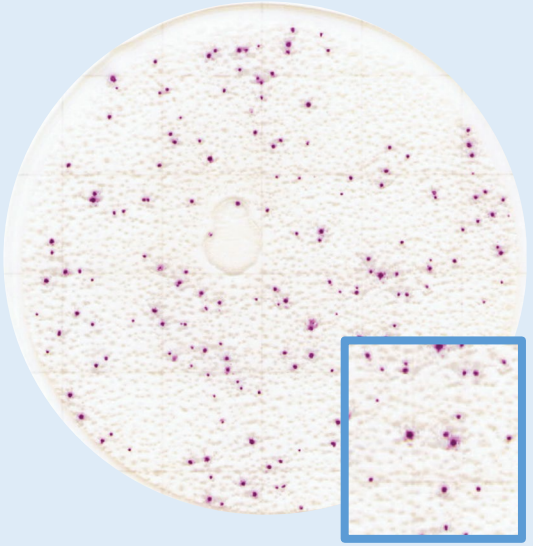
*Data is provided by Center for Fungal Consultation, incorporated nonprofit organization

Easy Plate YM-R

Dressing+
Wickerhamomyces anomalus

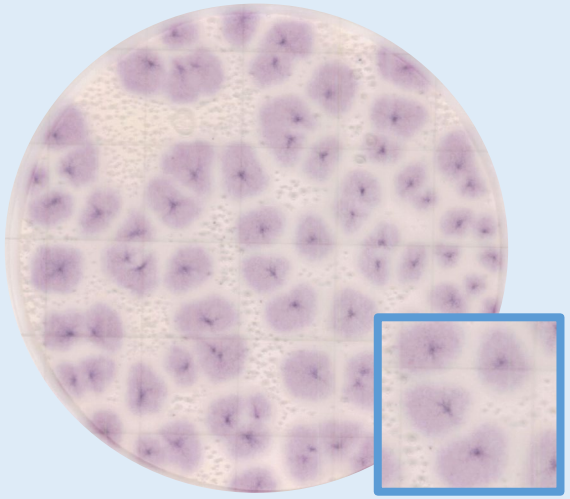


Zygosaccharomyces
Rouxii

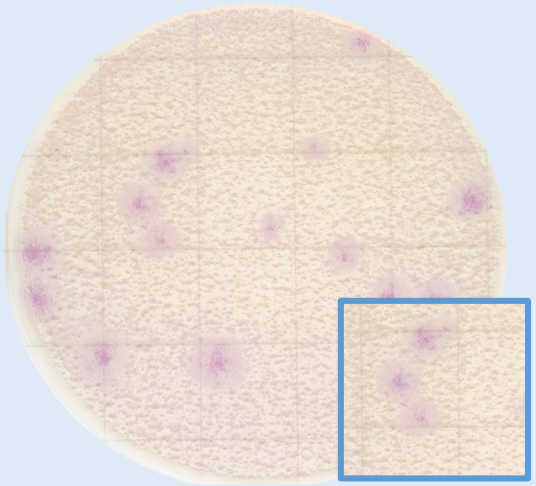


Yeast: Colonies with small circle and defined edges.

Geotrichum candidum



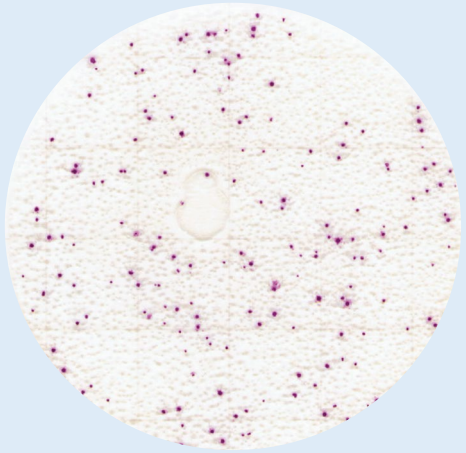
Egg powder+
Aspergillus niger



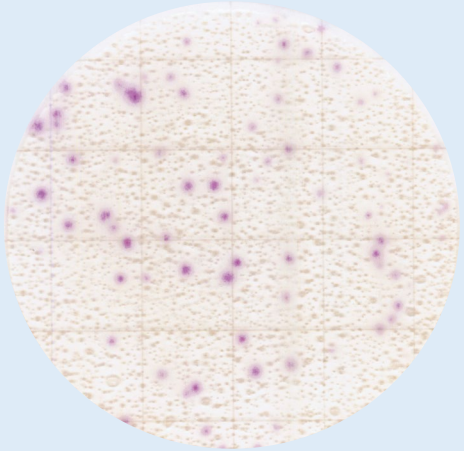
Mold: Colonies spread widely and form purple colonies with diffuse edges.

Easy Plate YM-R - Strains

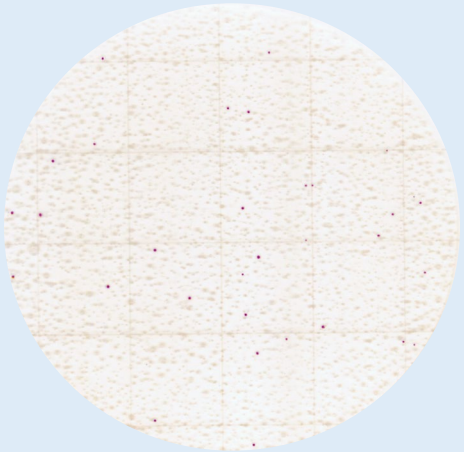
25℃, 48 hours



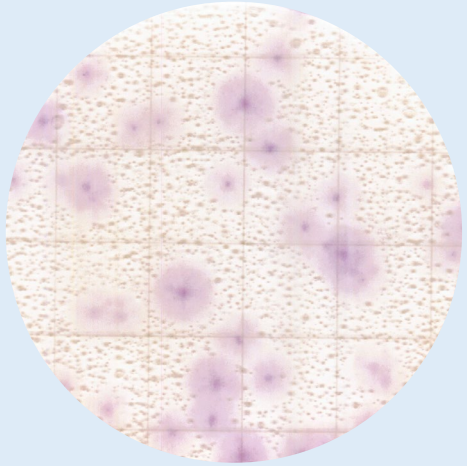
Zygosaccharomyces rouxii



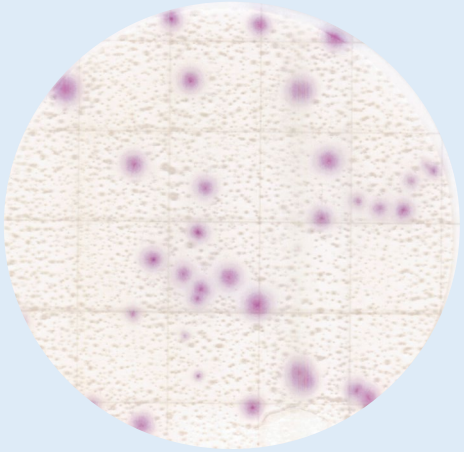
Penicillium glabrum



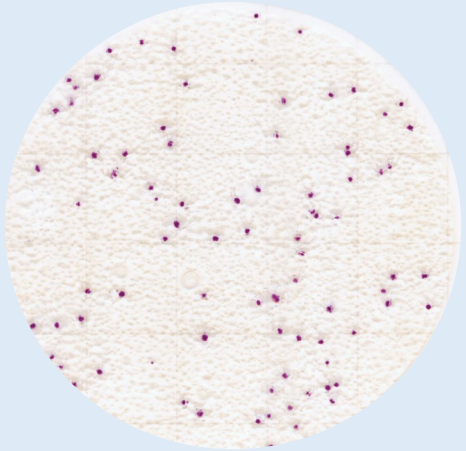
Candida parapsilosis



Aspergillus flavus



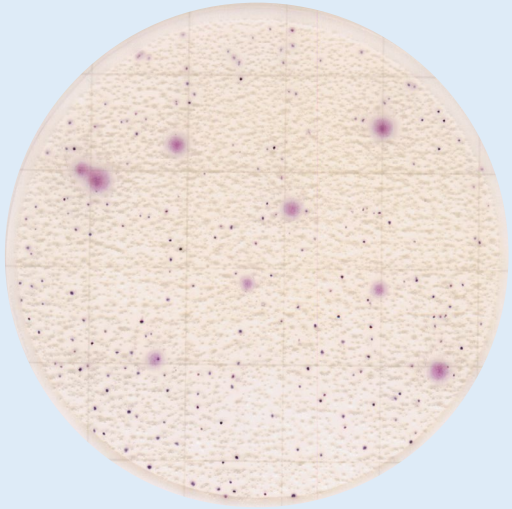
Auerobasidium pullalans



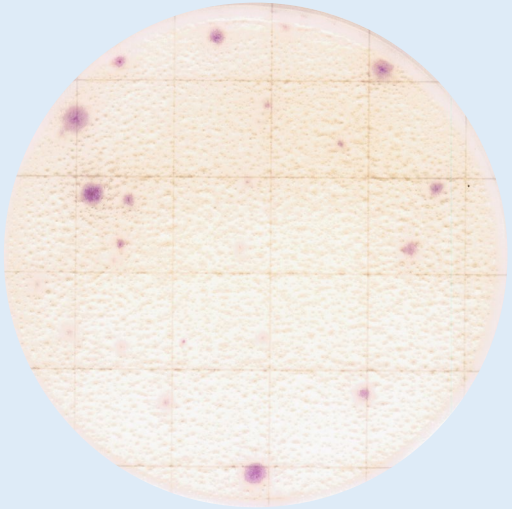
Saccharomyces cerevisiae

Easy Plate YM-R - Strains

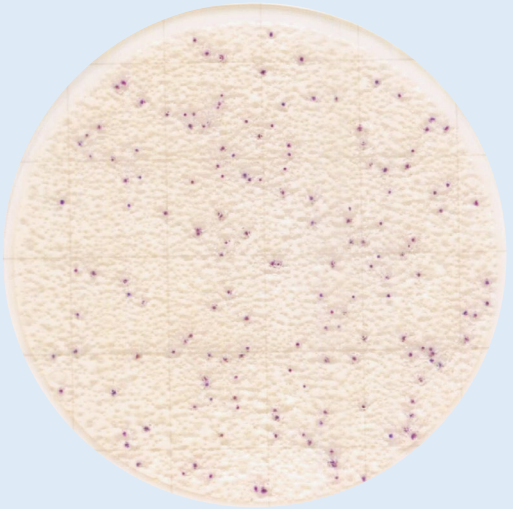
25℃, 48 hours



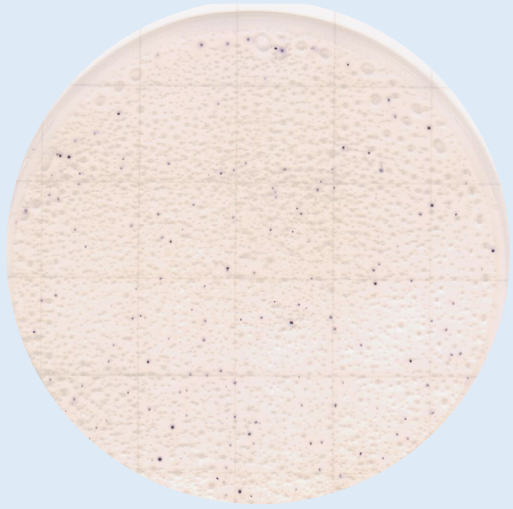
Ham



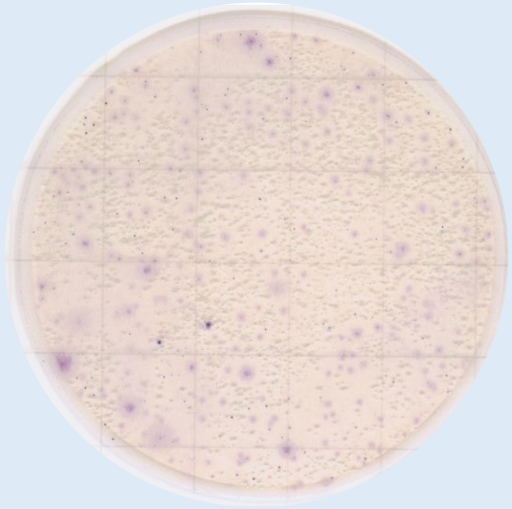
Pancake mix



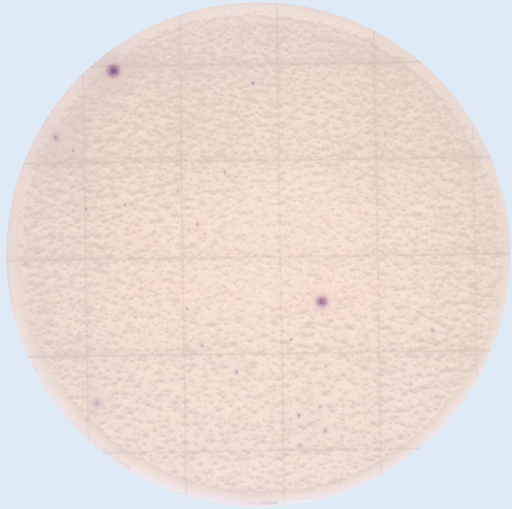
Sweets



Sandwich



Fruit tart

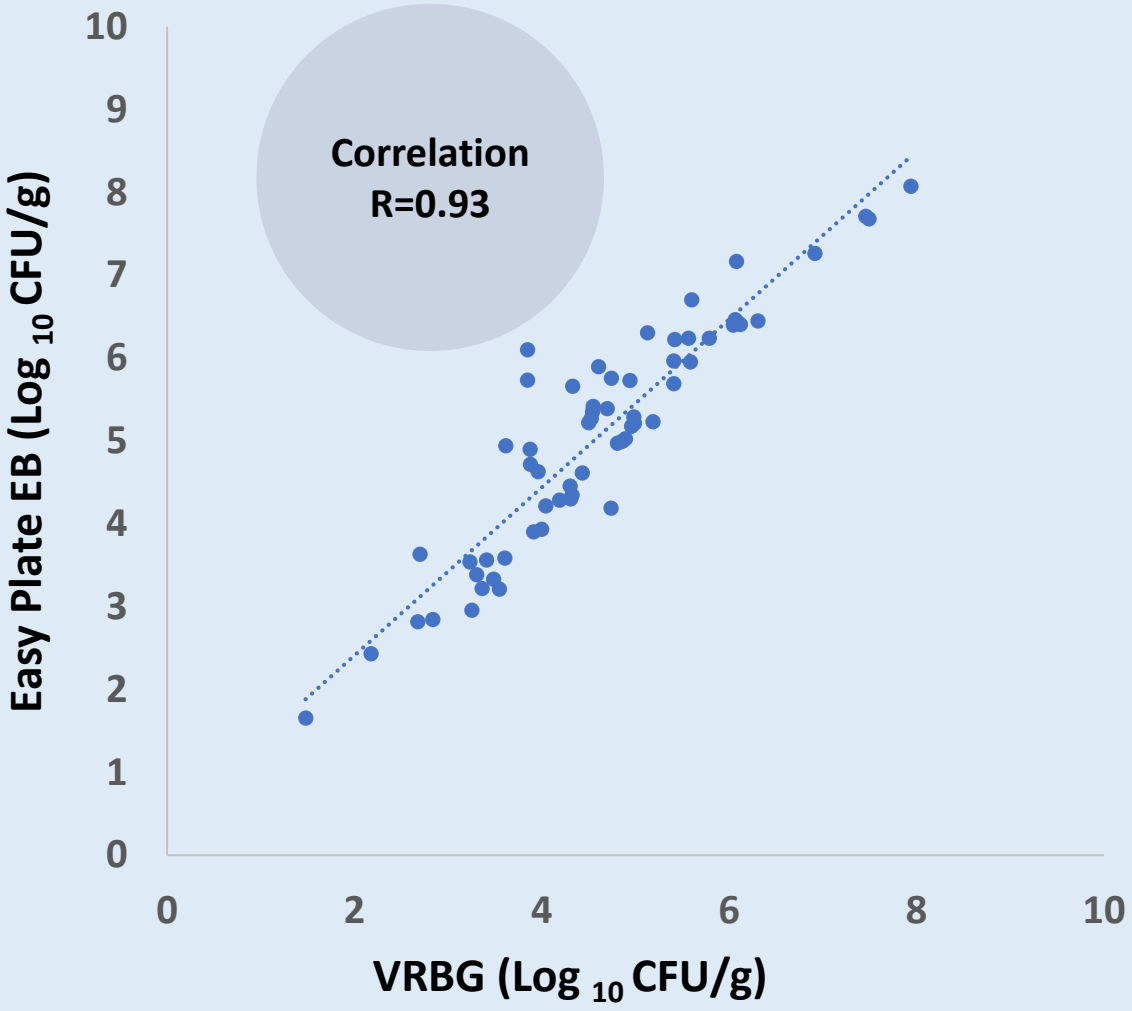


Tuna

Easy Plate EB

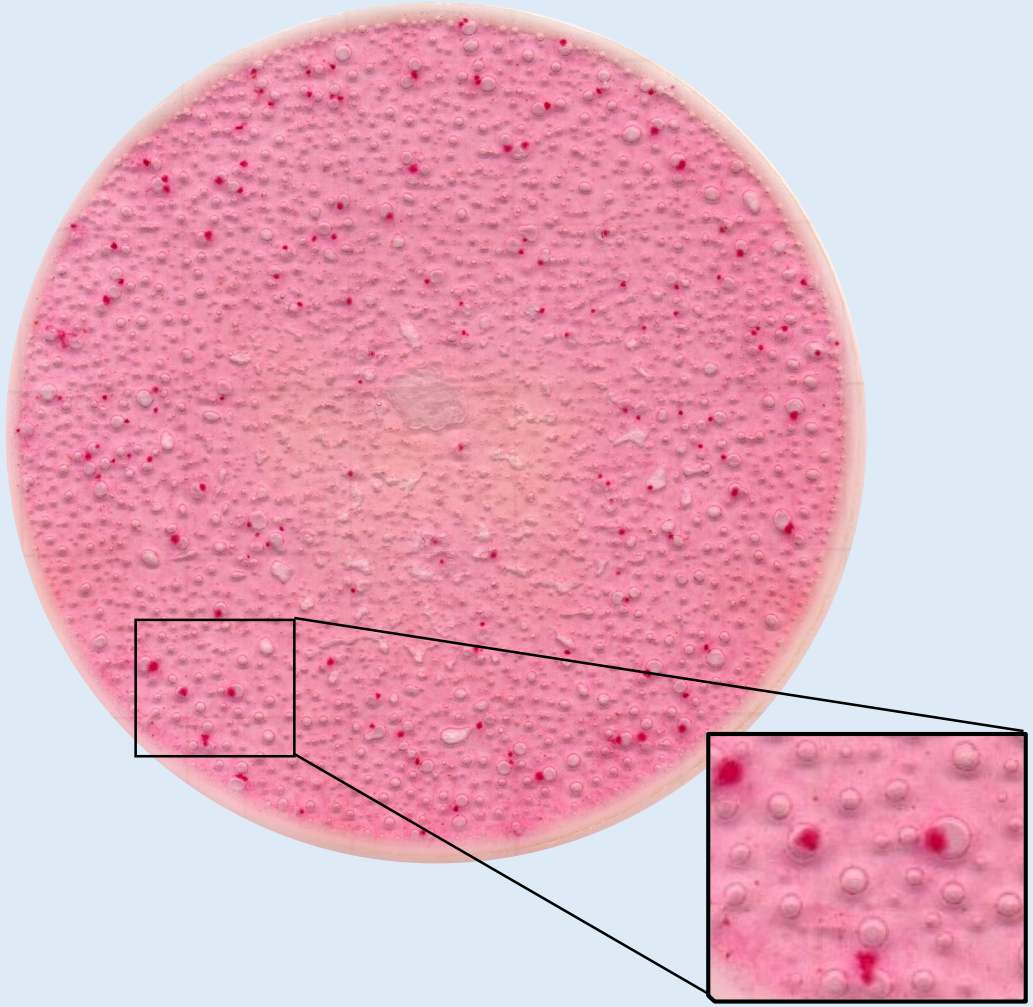
Object microorganism	*Enterobacteriaceae*
Incubation time	24±1 hours
Incubation temperature	35±1℃ or 37±1℃
Storage condition	2－8℃
Shelf life	12 months
Certification	AOAC RI PTM (In progress)

Easy Plate EB



High correlation with the VRBG agar in various foods.

Easy Plate EB



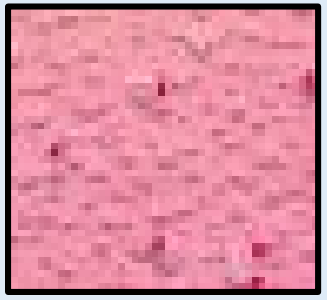
Salmonella enterica subsp. *enterica*
(NBRC 13245)

Interpretation

Count all red colonies regardless of size or intensity.

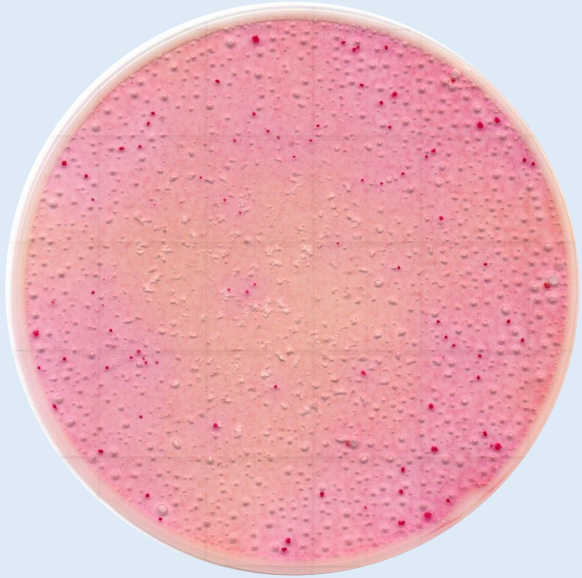
**Does not need to count bubble patterns associated with gas producing colonies.*

Easy Plate EB



Klebsiella pneumouniae (NBRC 14940)

Escherichia coli (NBRC 15034)



Freeze pork

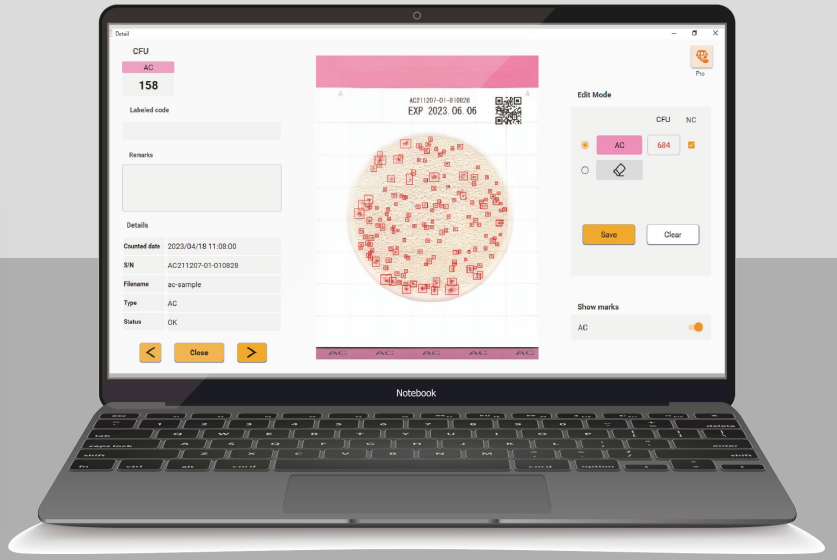
Beef brisket skirt

Colony Counting System for Easy Plate

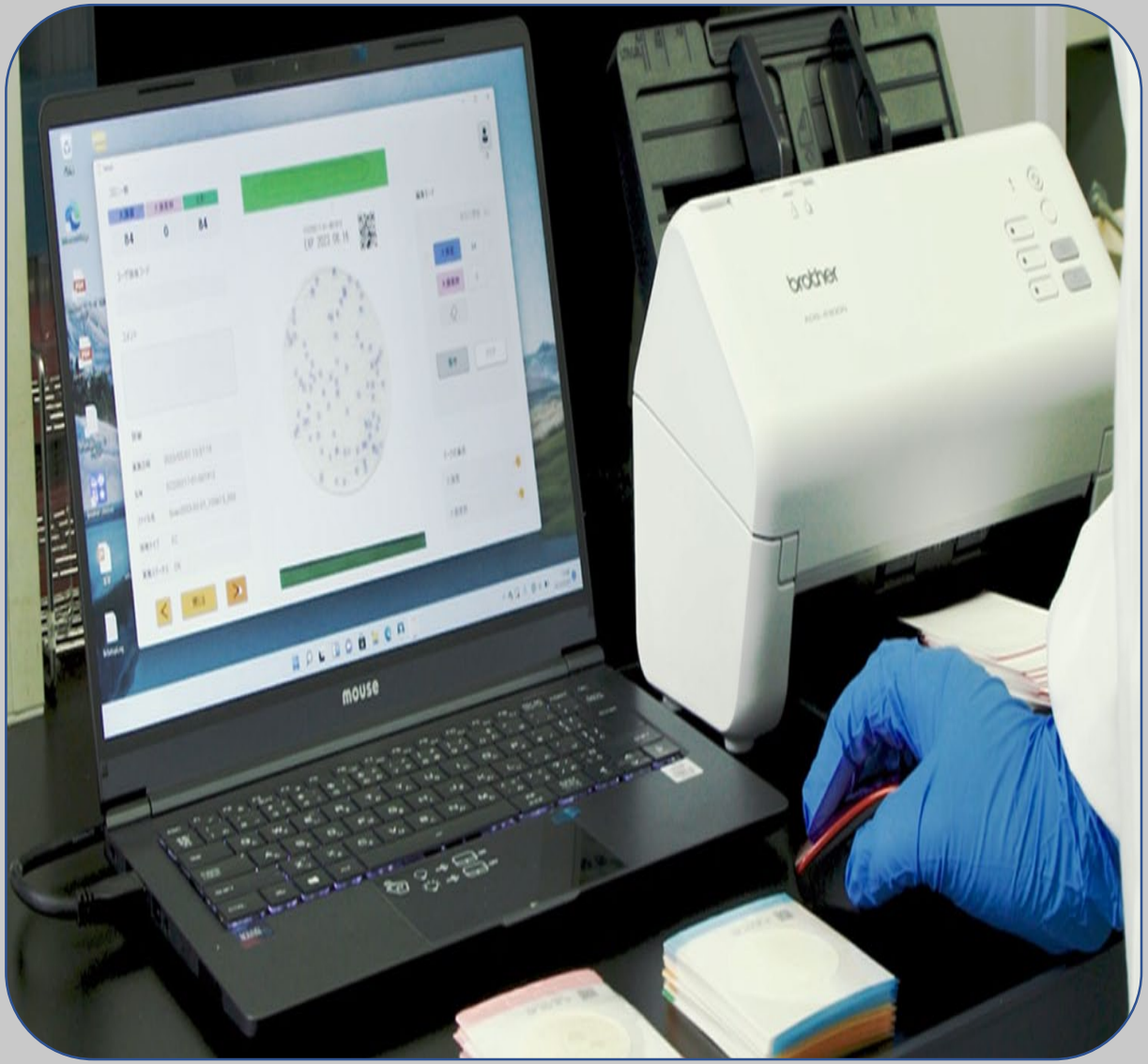
Easy Plate Series
(AC, CC, EC, SA, YM-R)

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

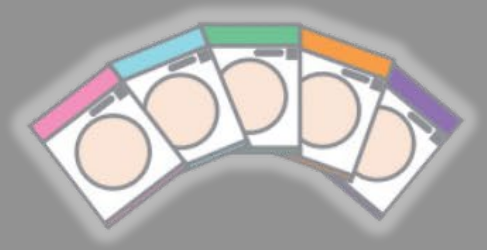
Time Saving

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