

Thermo Fisher introduces SmartPlate culture media design

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New SmartPlate design delivers enhanced and validated microbiological sample analysis with an extensive and unmatched range of formulations



The launch of a robust, easy-to-handle, sustainable plate design for prepared culture media products in the U.S. and Canada supports the latest automated and manual methods for the analysis of microbiological samples for clinical, food safety testing and pharmaceutical laboratories.

Fully compatible with all available automated specimen processors, the SmartPlate design brings together Thermo Scientific Oxoid and Thermo Scientific Remel prepared culture media with an enhanced universal plate format for efficient and high-throughput isolation, identification, differentiation and screening of samples. The innovative SmartPlate technology offers a sustainable assay plate design that reduces the resin materials used to manufacture each plate, as well as minimizing laboratory waste thanks to its advanced durability.

"As clinical, food safety testing and pharmaceutical laboratories embrace the automation of routine analyses, scientists increasingly rely on prepared culture media plates to enable greater efficiency, while maintaining the highest levels of accuracy," said Bernd Hofmann, vice president of marketing, microbiology, Thermo Fisher Scientific. "The launch of the SmartPlate format brings together our proven Oxoid and Remel prepared culture media with a durable, universal plate design that is compatible with any specimen processor available on the market today, helping our customers deliver accurate results across both automated and manual methods."

The SmartPlate design harnesses unique stacking rings to enhance the stackability and ease-of-transport for a large number of sample plates in a single movement. This improves manual handling around the laboratory, between facilities and processing within automated-handling installations. By stacking the SmartPlate formats, laboratories can also maximize the valuable capacity of premium laboratory workspaces, including refrigerators and incubators.