

Specification

Dilution and non-selective pre-enrichment liquid medium according to ISO standards .

Presentation

20 Tubes
Tube 16 x 113 mm
with: $9 \pm 0,1$ ml

Packaging Details

1 box with 20 tubes, 16x113 mm glass tubes, ink
labelled and metallic cap.

Shelf Life

12 months

Storage

8-25°C

Composition

Composition (g/l):

Casein peptone..... 10,0

Sodium chloride..... 5,0

Disodium phosphate (anhydrous) . 3,5^(*1)

Potassium phosphate..... 1,5

(*1) Equivalent to 9,0 g of disodium
hydrogen phosphate dodecahydrate.

Description /TechniqueDescription:

This formulation of Buffered Peptone Water has the advantages of the two classical diluents used for food samples: it has the property of revitalization of the peptone water and the pH change absorbing capacity of the phosphate buffer.

The composition of this diluent is made according to the specification of the ISO Standard 6579 for the detection of Salmonella in foods and other ISO Standards (6785, 6887 and 8261).

Technique:

Inoculate according to final purpose, samples and validated methods.

Quality controlPhysical/Chemical control

Color : yellow

pH: 7 ± 0.2 at 25°C

Microbiological control

Prepare tubes / Inoculate 10^3 - 10^4 (Productividad)/ subculture after holding at 20-25°C for 45 min. to 1 h.

Microbiological control according to ISO 11133:2014/ Adm 1:2018.

Aerobiosis. Incubation at $35 \pm 2^\circ\text{C}$. Reading at 24 hours.

Microorganism

Stph. aureus ATCC® 25923, WDCM 00034

Escherichia coli ATCC® 25922, WDCM 00013

Escherichia coli ATCC® 8739, WDCM 00012

Salmonella typhimurium ATCC® 14028, WDCM 00031

Salmonella enterica ATCC® 13076, WDCM 00030

Growth

Good. Recovery $\pm 30\%$ T0 (original enumeration)

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Good

Good

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Sterility Control

Incubation 48 hours at 30-35°C and 48 hours at 20-25°C: NO GROWTH

Check at 7 days after incubation in same conditions

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