

### Specification

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

### Presentation

10 Prepared bottle  
Bottle 125 ml  
with: 100 ± 3 ml

#### Packaging Details

1 box with 10 bottles 125 ml. Injectable cap: Plastic screw inner cap. The use of syringes needles with a diameter greater than 0.8 mm is not recommended.

#### Shelf Life

16 months

#### Storage

8-25°C

### Composition

Composition (g/l):

Casein peptone..... 10.0

Sodium chloride..... 5.0

Disodium phosphate 12 H<sub>2</sub>O..... 9.0

Potassium phosphate..... 1.5

### Description /Technique

#### Description:

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 control

#### Physical/Chemical control

Color : yellow

pH: 7 ± 0.2 at 25°C

#### Microbiological control

Prepare tubes / Inoculate 10<sup>3</sup>- 10<sup>4</sup> (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 36 ± 2°C, reading at 18±2 h

#### 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 ±30% T0 (original enumeration)

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Good

Good

Good

#### 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

**Bibliography**

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