

Specification

Diluent and non-selective pre-enrichment broth for the homogenization of food samples formulated according to ISO 6579, ISO 8523 and ISO 6785.

Presentation

10 Prepared bottles
Bottle 125 ml total capacity
with: 90 ± 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 ₂ 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:

Use the medium according to intended purposes, samples and validated methods.

Quality control

Physical/Chemical control

Color : yellow

pH: 7.0 ± 0.2 at 25°C

Microbiological control

Prepare tubes/Inoculate 100 ± 20 CFU (productivity)/subculture after holding at 20-25°C for 45 min. to 1 h, E. coli & Staphyl. Listeria 1h 20± 2°C.

Microbiological control according to ISO 11133:2014/A1:2018.

Aerobiosis. Incubation at 37 °C ± 1, reading after 18 ± 2h

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

L. monocytogenes ATCC® 13932, WDCM 00021

Listeria monocytogenes ATCC® 35152

Escherichia coli ATCC® 8739, WDCM 00012

Growth

Good. Recovery ±30% T0 (original enumeration)

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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.

Bibliography

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