

Specification

Liquid culture medium for the enrichment and detection of *Listeria* ssp. according to ISO standards.

Presentation

3 Prepared Bags /3 L
Bags
with: 3000 ± 10 ml

Packaging Details

1 box with 3 bags of 3L.
PVC plasticizer free sterile bag with: 1 vial stopper + 1 penetrable cap.
Dimensions: 23 x 32 cm. For use in food testing.

Shelf Life

12 months

Storage

8-25°C

Composition

Composition (g/l):

| | |
|-------------------------------|--------|
| Peptone from meat..... | 5.0000 |
| Casein Peptone..... | 5.0000 |
| Yeast extract..... | 5.0000 |
| Meat extract..... | 5.0000 |
| Sodium chloride..... | 20.000 |
| Disodium phosphate..... | 12.000 |
| Monopotassium phosphate..... | 1.3500 |
| Esculin..... | 1.0000 |
| Lithium chloride..... | 3.0000 |
| Ammonium ironIII citrate..... | 0.5000 |
| Nalidixic ac..... | 0.0100 |
| Acriflavine..... | 0.0125 |

Description /Technique

Description

Half Fraser Broth is a modification of Fraser Broth which contains half of the concentration of nalidixic acid and acriflavine to aid in the recovery of stressed cells.

Half Fraser Broth is used as the primary enrichment broth according to the EN ISO 11290 for the detection of *Listeria*.

Technique

For the inoculation of baggs, follow the standard laboratory method or the applicable norms, (Stab inoculation, loop inoculation, dilution banks , etc ...).

The use methodology is described in the EN ISO 11290.

Each Bag is intended for use with an automatic dispenser in laboratories requiring large volumes of broth media or diluent.

Discard any partially used bag to avoid contamination.

The bag has multiple connection points: 1 penetrable cap (injection port) latex-free polycarbonate, for any additive injection required.

And an injection (vial stopper) to connect to any standard equipment laboratory dosing with a connector.

Once completely empty, the bag can be disposed of along with normal plastic (PVC).

Note:The medium can show the possible presence of precipitates not affecting its correct performance.

Quality control

Physical/Chemical control

Color : Brown-yellowish pH: 7.2 ± 0.2 at 25°C

Microbiological control

Prepare Tubes - Inoculate with 100±20 CFU for Growth Promotion or 10⁴-10⁶ CFU for Selectivity

Microbiological control according to ISO 11133.

Aerobiosis. Incubation at 30 ± 1 °C during 18-24 h

Microorganism

Escherichia coli ATCC® 8739 (1)

Enterococcus faecalis ATCC® 19433 (2)

Listeria monocytogenes ATCC® 13932, WDCM 00021 + (1) + (2)

Listeria monocytogenes ATCC® 35152, WDCM 00109 + (1) + (2)

Growth

Inhibition. Confirm in TSA at 37°C±1 reading 24 ± 3h.

Partial Inhibition. Confirm in TSA at 37°C±1 reading 24 ± 3h.

> 10 CFU. Blue-green coln. w. opaque halo (Ottaviani Agosti)

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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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