

Specification

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

Presentation

2 Prepared Bags /5L
Bags 5L
with: 5000 ± 15 ml

Packaging Details

2 boxes, with 1 bag of 5L per box, and joined by strip.
PVC plasticizer free sterile bag with: 1 vial stopper + 1 penetrable cap.
Dimensions: 27 x 40 cm. For use in food testing.

Shelf Life

16 months

Storage

8-25°C

Composition

Composition (g/l)

Peptone..... 10.0
Sodium chloride..... 5.00
Disodium phosphate..... 9.00
Potassium phosphate..... 1.50

Description /Technique

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, 8261).

Inoculate according to final purpose, samples and validated methods.

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).

Quality control

Physical/Chemical control

Color : yellow

pH: 7 ± 0.2 at 25°C

Microbiological control

Prepare tubes / Inoculate 10³- 10⁴ (Productividad)/ subculture after holding at 20-25°C for 45 min. to 1 h.

Microbiological control according to ISO 11133.

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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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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