

Specification

Dilution and non-selective pre-enrichment liquid medium according to ISO 6579, ISO 6785, ISO 6887 and ISO 8261.

Presentation

	Packaging Details	Shelf Life	Storage
3 Prepared Bags /3 L Bag with: 3000 ± 10 ml	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.	16 months	2-25 °C

Composition

Composition (g/l):	
Casein peptone.....	10.0
Sodium chloride.....	5.0
Disodium phosphate (anhydrous)	3.5 ^(*1)
Potassium dihydrogen phosphate.....	1.5

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

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 ± 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.

Analytical methodology according to ISO 11133:2014/A1:2018; A2:2020.

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
L. monocytogenes ATCC® 35152, WDCM 00109
Escherichia coli ATCC® 8739, WDCM 00012

Growth

Good. Recovery ±30% T0 (original enumeration)
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Good
Good
Good
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Sterility control

Incubation 48 h at 30-35 °C and 48 h at 20-25 °C: NO GROWTH.
Check at 7 days after incubation in same conditions.

Bibliography

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