

Specification

Medium for aerobic plate counts by the surface inoculation method (standard Plate Count Agar) according to ISO 4833, 8552 & 17410 Standards and IFU No. 6.

Presentation

	Packaging Details	Shelf Life	Storage
80 Plates /Irradiated Contact Plates - Triple Wrapping with: 15 ± 2 ml	1 box with 8 RD-PACK with 10 contact plates/pack.; and double wrapping cellophane. Every pack exhibits an irradiation indicator (8-14kGy)	4 months	2-14 °C

Composition

Composition (g/l):	
Peptone from casein.....	5.0
Yeast extract.....	2.5
D(+) Glucose.....	1.0
Agar.....	14.0

Description /Technique

Contact plates are used in the microbiological control of disinfection and cleaning of surfaces. It acts simultaneously as a sampler and incubation culture medium without the need for any other intermediate steps.

The plates come in a form appropriate for this function and can be used with different culture media depending on the type of microbe that needs to be controlled. On average the plates provide a contact surface of approximately 25 cm².

To use, remove the cover and gently press the culture medium on the surface to be controlled, ensuring contact between the two surfaces. The Contact plate is removed and covered with the lid to prevent air contamination. It is advisable that the lid is secured with adhesive tape and the bottom labelled with the sampling data (place, date and time). For a general aerobic count, incubate for 3 days at 30°C. Taking readings after 24, 48 and 72 hours.

If the sample surfaces are rough, the Contact plates will not make good contact, even when the pressure is increased. In these cases it is advisable to delineate an sample surface area of 25 cm squared and rub this area vigorously with a wet sterile swab and then rub the swab over the Contact plate.

If verifying the effectiveness of a cleaning or disinfection process, Contact plates should be used within two hours after the end of the process, ensuring that the sample surface is dry. It is advisable to always include positive controls, sampling the area before disinfection or dirty areas beside the disinfected area.

The technician will determine the frequency of sampling and disinfection according to performance criteria.

Quality control

Physical/Chemical control

Color : Yellowish pH: 7.0 ± 0.2 at 25°C

Microbiological control

Inoculate: Practical range 100 ± 20 CFU. Min. 50 CFU (Productivity).

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

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

Aerobiosis. Incubation at 30 ± 1 °C, reading at 72 ± 3h

Ps. fluorescens ATCC 13525 (10 days/ 6,5 °C ±1) acc. ISO 17410

Microorganism

Bacillus subtilis ATCC® 6633, WDCM 00003

Escherichia coli ATCC® 8739, WDCM 00012

L. monocytogenes ATCC® 35152, WDCM 00109

Staphylococcus aureus ATCC® 6538, WDCM 00032

Ps. fluorescens ATCC® 13525, WDCM 00115

Stph. aureus ATCC® 25923, WDCM 00034

Growth

Good (≥70%)

Good (≥70%)

Good (≥70%)

Good (≥70%)

Good (≥70%)

Good (≥70%)

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.

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