

Specification

General purpose medium for isolation and culture of microorganisms with neutralisers and penase

Presentation

	Packaging Details	Shelf Life	Storage
80 Prepared 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 (8-14 kGy).	4 months	2-14 °C

Composition

Composition (g/l):	
Peptone from casein	15.00
Soya peptone.....	5.00
Sodium chloride.....	5.00
Histidin.....	1.00
Lecithin.....	0.70
Polysorbate 80.....	5.00
Sodium thiosulphate.....	0.50
Agar.....	15.00
Penicillinase to inactivate 10.000.000 UI PenG/L/min	

Description /Technique

Description:

Soy Trypticase Agar with Penicillinase and Neutralizers (TSA TLHTh Penase) is used in the environmental monitoring of air and surfaces in areas where residues of disinfectants and penicillins or cephalosporins may remain.

This widely used culture medium contains soya and casein peptones in proven proportions to support the growth of most microorganisms, including some very fastidious ones. It has been formulated according to the harmonized method of pharmacopoeias and ISO standards and is regularly used in routine diagnostic work for its reliability in the morphological aspects and reproducibility of the results.

Penicillinase ensures the inactivation of penicillins or cephalosporins that may be present in the air or surfaces to be sampled, while the other neutralizers (TLHTh = Tween® 80 - Lecithin - Histidine - sodium thiosulfate) do so with a variety of disinfectants and conservatives:

- Histidine neutralizes formaldehyde
- Lecithin inactivates chlorhexidine
- Sodium Thiosulphate neutralizes halogenated compounds
- Polysorbate (Tween®) 80 inactivates hexachlorophene and mercury derivatives
- The combination Lecithin + Polysorbate 80 neutralizes quaternary ammonium
- Lecithin-Polysorbate 80-Histidine combination inactivates aldehydes and phenolic compounds.

Note: Contact plates are used for monitoring the microbiological contamination of surface and air inside cleanrooms, isolators, RABS, food industries and hospitals. The double/triple irradiated wrapping ensures that the package itself doesn't contaminate the environment as the first wrapper is removed just before entering the clean area.

Technique:

In the microbiological control of cleaning and disinfection of surfaces in the "clean zones" the contact plates are used as a plug or copy-pad that acts simultaneously as a sampler and culture medium to be incubated, without other intermediate operations. For this, the 65 mm diameter plates are filled so that the medium forms a suitable meniscus to produce a contact surface of approximately 25 cm².

At the time of use the plates remove the outer shell, remove the cover of the plate and support the culture medium on the surface to be controlled, exerting a gentle pressure for about 10-15 seconds, to ensure good contact between the two surfaces. The plate is removed without rubbing and covered with its cover to avoid contamination. They are labeled appropriately with the sampling data (place, date and time) and are incubated. The inoculated plates are incubated at 30-35 °C for 24-72 h (bacteria) and 3-5 days for fungi (yeast & molds). Examined daily.

When the effectiveness of a cleaning and / or disinfection process is verified, sampling with the contact plates should be done within two hours of the completion of the process, ensuring that the surfaces to be sampled are dry. Positive controls should always be included, sampling the area prior to disinfection or simultaneously monitoring unclean areas adjacent to the disinfected.

The frequency of cleaning / disinfection and subsequent sampling will be established by the responsible technician, depending on the results obtained and the proposed objectives.

Quality control**Physical/Chemical control**

Color : Straw-coloured yellow pH: 7.3 ± 0.2 at 25°C

Microbiological control

Control post addition of Penicillin - According to harmonized pharmacopoeial monographs and test methods

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

Aerobiosis. Incubation at 30-35-37 °C. Read after 18-24 h to 72 h for bacteria and 3-5 days for fungi.

Microorganism*Escherichia coli* ATCC® 8739, WDCM 00012*Staphylococcus aureus* ATCC® 6538, WDCM 00032*Bacillus subtilis* ATCC® 6633, WDCM 00003*Candida albicans* ATCC® 10231, WDCM 00054*Ps. aeruginosa* ATCC® 9027, WDCM 00026*Salmonella typhimurium* ATCC® 14028, WDCM 00031*Aspergillus brasiliensis* ATCC® 16404, WDCM 00053*L. monocytogenes* ATCC® 13932, WDCM 00021*Bacillus cereus* ATCC® 11778, WDCM 00001*Enterococcus faecalis* ATCC® 29212, WDCM 00087*Clostridium perfringens* ATCC® 13124, WDCM 00007, NCTC® 8237*Clostridium sporogenes* ATCC® 19404, WDCM 00008*Stph. aureus* ATCC® 25923, WDCM 00034*Escherichia coli* ATCC® 11775, WDCM 00090**Growth**

Good (≥70%)

Good (≥70%)

Good (≥70%)

Good (≥70%)

Good (≥70%)

Good (≥70%)

Good (≥70%)

Good (≥70%)

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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