

Specification

Isotonic diluent for the maximal recovery of stressed microorganisms according to ISO standards.

Presentation

10 Prepared bottles
Bottle 125 ml
with: 90 ± 3 ml

Packaging Details

1 box with 10 bottles 125 ml. Injectable cap: Plastic screw inner cap. The use of syringes needles with a diameter greater than 0.8 mm is not recommended.

Shelf Life

16 months

Storage

8-25 °C

Composition

Composition (g/l):

Sodium Chloride.....8.5
Pancreatic Digest of Casein..... 1.0

Description /Technique

Diluent and non-selective pre-enrichment medium that has the property of revitalization of the peptone.

Peptone is the nutrient source of nitrogen, vitamins, amino acids and minerals; Sodium chloride maintains the osmotic balance.

Inoculate according to final purpose, samples and validated methods.

Quality control

Physical/Chemical control

Color : Colourless

pH: 7.0 ± 0.2 at 25°C

Microbiological control

Prepare tubes / Inoculate ≤10³ CFU/ tube (productivity)/ subculture after holding at 20-25°C for 45 min. to 1 h.

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

Aerobiosis. Incubation at 30-35°C. Reading at 18-24/ 48 h

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

Microorganism

Staphylococcus aureus ATCC® 6538, WDCM 00032

Escherichia coli ATCC® 8739, WDCM 00012

Ps. aeruginosa ATCC® 9027, WDCM 00026

Candida albicans ATCC® 10231, WDCM 00054

Stph. aureus ATCC® 25923, WDCM 00034

Growth

Good. Recovery ±30% T0 (original enumeration)

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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

- ISO 6887-1: 1999 Microbiology of food and animal feeding stuffs. Preparation of test samples, initial suspension and decimal dilutions for microbiological examination - Part 1: General rules for the preparation of the initial suspension and decimal dilutions - Part 2 (2003): Specific rules for the preparation of meat and meat products.
- ISO 8261: 2001 Standard. Milk and milk products - General guidance for the preparation of test samples, initial suspension and decimal dilution for microbiological examination.
- ISO 11133:2014/ Adm 1:2018. Microbiology of food, animal feed and water. Preparation, production, storage and performance testing of culture media.
- ISO 16212 Standard (2017) Cosmetics - Microbiology - Enumeration of yeast and mould.
- ISO 21149 Standard (2017) Cosmetics - Microbiology - Enumeration and detection of aerobic mesophilic bacteria.
- ISO 21150 Standard (2015) Cosmetics - Microbiology - Detection of *Escherichia coli*.
- ISO 22717 Standard (2015) Cosmetics - Microbiology - Detection of *Pseudomonas aeruginosa*.
- ISO 22718 Standard (2015) . Cosmetics - Microbiology - Detection of *Staphylococcus aureus*.

Revision date: 13/09/22