ALLIANCE BIO EXPERTISE

Reference: DSHB3049 **A.B.E. - Technical Data Sheet**

Product: **Listeria Fraser Selective Supplement**

Specification

A sterile selective supplement for the isolation of *Listeria* species.

Presentation

	Packaging Details	Shelf Life	Storage
10 Freeze dried vials Vial with: 9 ± 0.1 g	23x60 mm glass vials, tag labelled, White plastic cap - 10 vials per box.	49 months	2-25 ºC

Composition

Compositon (g/vial)

Sodium Nalidixate	0.0100
Acriflavine	0.0125
Ferric Ammonium Citrate	0.2500

Reconstitute the original freeze-dried vial by adding
Sterile Distilled Water.....6 ml

NOTE : Each vial is sufficient to supplement 500 ml of medium Base: Fraser Borth Base.

Description /Technique

Description:

This supplement is added in Fraser broth base in order to obtain a secundary enrichment complete medium.
This medium is a modification of the UVM broth. It gives better results in the detection rate of Listeria monocytogenes in meat products and has the added advantage of only taking 3-4 days.

Technique:

Collect, dilute and prepare samples and volumes as required according to specifications, directives, official standard regulations and/or expected results.
Reconstitute the vial with 6 ml of the sterile diluent in aseptic conditions and add it to 500 ml of sterilized Broth base cooled to 50ºC.
Do not overheat once suplemented.
Pour the complete medium into tubes and inoculate.
Incubate the tubes in aerobic atmosphere at 37 ± 1ºC for 24±2h.
Incubation times longer than those mentioned above or different incubation temperatures may be requied depending on the sample or the specifications.
After incubation, the isolation is carried out on Listeria agar according to Ottaviani & Agosti and a second selective agar for *Listeria*, eg Oxford, Palcam, or any other selective agar.
In these media, the colonies that present blackening due to the hydrolysis of esculin are presumptively typical strains of Listeria.

Precautions
For in vitro diagnostic use. Do not reuse. For professional use only.
Do not use the product if it shows evidence of microbial contamination, discoloration, drying, cracking or other signs of deterioration.

Quality control

Physical/Chemical control

Color : Yellowish-brown

Microbiological control

Add 1 vial to 500 ml of medium base. DO NOT HEAT once supplemented.

Inoculate 30-300 CFU (productivity) 1.000-10.000 CFU (selectivity)

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

Aerobiosis. Incubation at 35ºC ± 2 ºC, reading at 24-48 hours

Microorganism	Growth
L. monocytogenes ATCC® 13932, WDCM 00021	Good. Black medium. Positive esculine
Escherichia coli ATCC® 25922, WDCM 00013	Inhibited. Confirm in TSA at 37ºC±1 reading 24 ± 3h
L. monocytogenes ATCC® 35152, WDCM 00109	Good. Black medium. Positive esculine

Sterility control

Add 5mL of the sample to 100 mL of TSB and to 100 mL Thioglycollate.
Incubation 48 h at 30-35 ºC and 48 h at 20-25 ºC: NO GROWTH.
Check at 7 days after incubation in same conditions.

Bibliography

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