

## **Specification**

General purpose solid culture medium according to ISO 21528 & 6579 standards.

# Formula \* in g/L

Peptone	5.00
Meat extract	
Sodium chloride	5.00
Agar	15.00

Final pH 7.0 ±0,2 at 25 °C

#### **Directions**

Suspend 28 g of powder in 1 L of distilled water and bring to the boil. Dispense into suitable containers and sterilize in the autoclave at 121°C for 15 minutes.

### **Description**

By the addition of sodium chloride the present formulation is a modification of the classical formulation of APHA and other ISO standards. The inclusion of sodium chloride gives an osmotic pressure more appropriate for bacterial growth.

### **Quality control**

Incubation temperature:  $37 \, ^{\circ}\text{C} \pm 1$  Incubation time:  $24 \pm 2 \, \text{h}$ 

 $\textbf{Inoculum:} \ \mathsf{Practical} \ \mathsf{range} \ 100 \pm 20 \ \mathsf{CFU}. \ \mathsf{Min.} \ 50 \ \mathsf{CFU} \ (\mathsf{Productivity}) \ \mathsf{according} \ \mathsf{to} \ \mathsf{ISO} \ 11133:2014/\mathsf{Amd} \ 1:2018 \ . \ \mathsf{Spiral} \ \mathsf{Inoculum:} \ \mathsf$ 

Plate Method.

Microorganism	Growth	Remarks
Bacillus subtilis ATCC® 6633	Productivity > 0.70	$30 \pm 1^{\circ}C / 21 \pm 3h$
Salmonella enterica ATCC® 13076	Productivity > 0.70	-
Salmonella typhimurium ATCC® 14028	Productivity > 0.70	-
Yersinia enterocolitica ATCC® 9610	Productivity > 0.70	$30 \pm 1^{\circ}$ C / $21 \pm 3$ h
E. coli ATCC <sup>®</sup> 8739	Productivity > 0.70	
Escherichia coli ATCC® 25922	Productivity > 0.70	

# References

- · ISO Standard 6579-1 (2017) Microbiology of food chain Horizontal method for the detection, enumeration and serotyping of Salmonella Part 1 : Detection of Salmonella spp.
- . ISO 11133:2014/ Adm 1:2018. Microbiology of food, animal feed and water. Preparation, production, storage and performance testing of culture media.
- · ISO 21528-1:2017 Standard. Microbiology of food chain Horizontal methods for the detection and enumeration of Enterobacteriaceae Part 1: Detection of Enterobacteriaceae.
- · ISO. Norma 21528-2 (2017) Microbiology of the food chain Horizontal methods for the detection and enumeration of Enterobacteriaceae. Part 2: Colony–count method.

#### Storage

For laboratory use only. Keep tightly closed, away from bright light, in a cool dry place (+4 °C to 30 °C).

<sup>\*</sup> Adjusted and /or supplemented as required to meet performance criteria