

TECHNICAL DATA SHEET

Article No. 9310

Plate-Count-Agar APHA, ISO, prepared medium

SPECIFICATION

Prepared culture medium, bottles, sterile. 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.

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

COMPOSITION IN G/L

Casein peptone	5.00
Yeast extract	2.50
D(+)-Glucose	1.00
Agar	15.00

PACKAGING DETAILS

9310-10x100ML

Volume	100 ± 3 ml
Bottle size	125 ml
Packaging details	10 bottles

1 box with 10 x 100 ml in 125 ml bottles. Plastic screw inner cap.

9310-10x200ML

Volume	200 ± 5 ml
Bottle size	250 ml
Packaging details	10 bottles

1 box with 10 x 200 ml in 250 ml bottles. Plastic screw inner cap.



9310-10x450ML

Volume 450 ± 5 ml

Bottle size 500 ml

Packaging details 10 bottles

1 box with 10 x 450 ml in 500 ml bottles. Injectable cap: Plastic screw inner cap. For use with syringe needles with a diameter ≤ 0.8 mm.

GUIDELINES**Description:**

The Plate Count Agar formulation is according to that of Buchbinder et al. as recommended in their study of media for the plate count of microorganisms.

The original formulation of the standardized agar for dairy microbiology has been modified in order to avoid the addition of milk. This new composition allows the growth of most microorganisms without any further additions. This medium's formulation is equivalent to that described by the 'Standard Methods for the Examination of Dairy products', the USP's 'Tryptone Glucose Yeast Agar', the 'Deutsche Landwirtschaft' and to the APHA and AOAC's Plate Count Agar. This is the medium of choice for the plate count of any type of sample.

Technique:

To use, the contents of the bottle should be poured into plates. The melting of the culture medium should be carried out according to the manufacturer's instructions, either in a water bath or microwave oven. Never apply direct heat to melt a medium. The melting temperatures and times depend on the shape of the container, the volume of medium and the heat source. Before melting any medium loosen the screwcap of the container to avoid breaking the container. The medium should be melted only once and used. Media with agar should not be melted repeatedly as their characteristics change with each remelting. Overheating should be avoided as much as prolonged heating, especially with regard to media with an acidic or alkaline pH. Once melted pour the plates using aseptic techniques. To inoculate, follow standard laboratory methods or the applicable norms. Spiral plate method, streak plating, econometric methods, dilution banks, spread plating etc.

Prepare tenfold serial dilutions of the sample and take 1 ml aliquots in duplicate from each dilution and put them into sterile Petri plates. Pour 20 ml approx. of sterile cooled medium (around 45 °C) in each of the plates. Mix gently by swirling the plate in the form of a figure 8. Leave the plates undisturbed to solidify and incubate in an inverted position. The incubation time and temperature depend on the type of microorganism under study. For a general aerobic count, incubate for 3 days at 30 °C. Taking readings after 48 and 72 hours.

The plate count method proposed by the APHA consists of pouring the molten agar at 50 °C on plates containing the diluted samples (pour plate technique). The final count is carried out after 48 hours of incubation at 32-35 °C. For microorganisms with other temperature requirements, the following incubations have been suggested: 2 days at 32-35 °C, 2-3 days at 45 °C, 2 days at 55 °C, 3-5 days at 20 °C, 7-10 days at 5-7 °C.

Sample dilutions are prepared with 1/4 Ringer's solution, Buffered Peptone Water or Maximum Recovery Diluent depending on their nature. The poured plate count method is preferred to the spread plate technique, since it gives higher counts. Nevertheless, the latter facilitates isolation and reseeded of the colonies.

Note: The solid mediums can be melted in different ways: autoclave, bath and, if the customer considers appropriate, also the microwave. Whenever the microwave option is chosen, it is necessary to take certain safety measures to avoid breaking of the containers, such as loosening the screw cap and putting the bottle or tube in a water bath in the microwave. The fusion temperature and time will depend on the shape of the container, the volume of medium and the heat source. Avoid overheating as both the heating periods.

MICROBIOLOGICAL CONTROL

Melt Medium - Prepare Plates - Spiral Spreading: 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	Growth
<i>Bacillus subtilis</i> ATCC® 6633, WDCM 00003	Good (≥70 %)
<i>Listeria monocytogenes</i> ATCC® 35152, WDCM 00109	Good (≥70 %)
<i>Escherichia coli</i> ATCC® 8739, WDCM 00012	Good (≥70 %)
<i>Staphylococcus aureus</i> ATCC® 25923, WDCM 00034	Good (≥70 %)
<i>Pseudomonas fluorescens</i> ATCC®13525, WDCM 00115	Good (≥70 %)

Sterility control:

Incubation 48 hours at 30-35 °C and 48 hours at 20-25 °C: NO GROWTH.

Check at 7 days after incubation in same conditions.

BIBLIOGRAPHY

- ATLAS, R.M. & L.C. PARKS (1993) Handbook of Microbiological Media. CRC Press, Inc. London.
- BUCHBINDER, L., Y. BARIS & L. GOLDSTEIN (1953) Further studies on new milk-free media for the standard plate count of dairy products. Am. J. Public Health 43:869-872.
- CLESCERI, L.S., A.E.GREENBERG and A.D. EATON (1998) Standard Methods for the Examination of Water and Wastewater. 20th ed., APHA, AWWA, WPCF. Washington.
- DIN 10192 (1971) Prüfungsbestimmungen für Milch und Milcherzeugnisse. Deutsche Landwirtschaft, Fachbereich und Ernährung.
- DOWNES, F.P. & K. ITO (2001) Compendium of Methods for the Microbiological Examination of Foods. 4th ed., APHA, Washington.
- FIL/IDF Standards 3 (1958), 100, 101 (1981), 109 (1982) and 132 (2004).
- HORWITZ, W. (2000) Official Methods of Analysis. AOAC International. Gaithersburg.
- IFU Method No 6 (1996) Mesophilic, thermoduric and thermophilic bacteria: Spores Count. D-1 Mesophilic Aerobic Sporeforming bacteria: Spores count.
- ISO 4833 (2003) Microbiology of food and animal feeding stuffs. Horizontal method for the enumeration of microorganisms. Colonycount technique at 30 °C.
- ISO 8552 (2004) Milk - Estimation of psychrotrophic microorganisms. Colony count technique at 21°C (Rapid method).
- ISO 11133:2014/ Adm 1:2018. Microbiology of food, animal feed and water. Preparation, production, storage and performance testing of culture media.

- ISO 17410 (2019) Horizontal method for the enumeration of psychotropic microorganisms.
- MARSHALL, R.T. (1992) Standard Methods for the Examination of Dairy Products. 16th ed. APHA. Washington.

STORAGE

8–25 °C

SHELF LIFE

16 months unopened from date of manufacture

updated: 29.08.2023

