

TECHNICAL DATA SHEET

Article No. 9230

Buffered Peptone Water, ISO, prepared medium

SPECIFICATION

Prepared medium. Dilution and non-selective pre-enrichment liquid medium according to ISO standards .

Color: yellow
pH: 7.0 ± 0.2 at 25 °C

COMPOSITION IN G/L

Casein peptone	10.00
Sodium chloride	5.00
Disodium phosphate 12 H ₂ O	9.00
Potassium phosphate	1.50

PACKAGING DETAILS

9230-20x9ML

Volume: 9 ± 0.1 ml
Packaging unit: 20 Tubes
1 box with 20 x 9 ml tubes, 16x113 mm glass tubes, ink labelled and metallic cap.

9230-10x90ML

Volume: 90 ± 3 ml
Bottle size: 125 ml
Packaging unit: 10 Bottles
1 box with 10 x 90 ml in 125-ml-bottles. Injectable cap: Plastic screw inner cap.
For use of syringes needles with a diameter ≤ 0,8 mm.

9230-10x100ML

Volume: 100 ± 3 ml
Bottle size: 125 ml
Packaging unit: 10 Bottles
1 box with 10 x 100 ml in 125-ml-bottles. Injectable cap: Plastic screw inner cap.
For use of syringes needles with a diameter ≤ 0,8 mm.



9230-10x200ML

Volume: 200 ± 5 ml

Bottle size: 250 ml

Packaging unit: 10 Bottles

1 box with 10 x 200 ml in 250-ml-bottles. Injectable cap: Plastic screw inner cap + protective outer blue cap.

For use of syringes needles with a diameter ≤ 0,8 mm.

9230-10x225ML

Volume: 225 ± 5 ml

Bottle size: 250 ml

Packaging unit: 10 Bottles

1 box with 10 x 225 ml in 250-ml-bottles. Injectable cap: Plastic screw inner cap.

For use of syringes needles with a diameter ≤ 0,8 mm.

9230-10x225ML-PF500

Volume: 225 ± 5 ml

Bottle size: 500 ml

Packaging unit: 10 Bottles

1 box with 10 x 225 ml in 500-ml-bottles. Injectable cap: Plastic screw inner cap.

For use of syringes needles with a diameter ≤ 0,8 mm.

9230-6x800ML

Volume: 800 ± 10 ml

Bottle size: 1000 ml

Packaging unit: 6 Bottles

1 box with 6 x 800 ml in 1 L-bottles. Injectable cap: Plastic screw inner cap.

For use of syringes needles with a diameter ≤ 0,8 mm.

GUIDELINES

Description:

This formulation of Buffered Peptone Water has the advantages of the two classical diluents used for food samples: it has the property of revitalization of the peptone water and the pH change absorbing capacity of the phosphate buffer.

The composition of this diluent is made according to the specification of the ISO Standard 6579 for the detection of *Salmonella* in foods and other ISO Standards (6785, 6887 and 8261).

Technique:

Inoculate according to final purpose, samples and validated methods.



MICROBIOLOGICAL CONTROL

Prepare tubes/Inoculate 100 ± 20 CFU (productivity)/subculture after holding at 20-25 °C for 45 min. to 1 h, for *Escherichia coli* and *Staphylococcus aureus*. *Listeria monocytogenes* at 20 ± 2 °C for 1 h.
 Microbiological control according to ISO 11133:2014/A1:2018.

Aerobiosis. Incubation at 37 °C ± 1, reading after 18 ± 2h.

Microorganism	Growth
<i>Staphylococcus aureus</i> ATCC® 25923, WDCM 00034	Good. Recovery ± 30 % T0 (original enumeration)
<i>Escherichia coli</i> ATCC® 25922, WDCM 00013	Good. Recovery ± 30 % T0 (original enumeration)
<i>Escherichia coli</i> ATCC® 8739, WDCM 00012	Good.
<i>Salmonella typhimurium</i> ATCC® 14028, WDCM 00031	Good.
<i>Salmonella enterica</i> ATCC® 13076, WDCM 00030	Good.
<i>Listeria monocytogenes</i> ATCC® 13932, WDCM 00021	Good. Recovery ± 30 % T0 (original enumeration)
<i>Listeria monocytogenes</i> ATCC® 35152, WDCM 00109	Good. Recovery ± 30 % T0 (original enumeration)
<i>Escherichia coli</i> ATCC® 8739, WDCM 00012	Good. Recovery ± 30 % T0 (original enumeration)

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

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- ISO 11133:2014/ Adm 1:2018. Microbiology of food, animal feed and water. Preparation, production, storage and performance testing of culture media.
- 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 6785 (2001) Milk and milk products. Detection of *Salmonella spp.*
- 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.
- ISO 6887-2 (2003) Microbiology of food and animal feeding stuffs - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination. Part 2: Specific rules for the preparation of meat and meat products.
- ISO 6887-3 (2003) Microbiology of food and animal feeding stuffs - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination. Part 3: Specific rules for the preparation of fish and fishery products.
- ISO 6887-4 (2003) Microbiology of food and animal feeding stuffs - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination. Part 4: Specific rules for the preparation of products other than milk and milk products, meat and meat products and fish and fishery products.
- ISO/DIS 6887-5 (2009) Microbiology of food and animal feeding stuffs - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination. Part 5: Specific rules for the preparation of milk and milk products.
- ISO 8261 (2001) Milk and milk products. General guidance for the preparation of test samples for microbiological examination.
- ISO 21528-1:2004 Standard. Microbiology of food and animal feeding stuffs - Horizontal methods for the detection and enumeration of Enterobacteriaceae - Part 1: Detection and enumeration by MPN technique with pre-enrichment.
- ISO/TS 22964 (2006) Milk and milk products.- Detection of *Enterobacter sakazakii*
- PASCUAL ANDERSON, M^a R. (1992) Microbiología Alimentaria. Díaz de Santos, S.A. Madrid.
- UNE-EN ISO 11133 (2014). Microbiología de los alimentos para consumo humano, alimentación animal y agua.-Preparación, producción, conservación y ensayos de rendimiento de los medios de cultivo.

STORAGE

8-25 °C

SHELF LIFE

16 months unopened from date of manufacture

updated: 29.08.2022

