

TECHNICAL DATA SHEET

Article No. 8449

Peptone Water, buffered ISO

SYNONYMS

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SPECIFICATION

Liquid medium for the dilution and non-selective pre-enrichment from food samples.

FORMULA* IN G/L

Bacteriological peptone	10.00
Sodium chloride	5.00
Disodium phosphate (anhydrous)	3.5 (*1)
Potassium phosphate	1.50

Final pH 7.0 ±0.2 at 25 °C

(*1) Equivalent to 9.0 g of disodium hydrogen phosphate dodecahydrate

*Adjusted and/or supplemented as required to meet performance criteria.

DIRECTIONS

Dissolve 20 g of powder in 1 l of distilled water. Distribute into suitable containers and sterilize by autoclaving at 121 °C for 15 minutes.

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).

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Amtsgericht Stuttgart / HRB-Nr. 252035
Geschäftsführer: Lutz-Alexander Geyer / Thomas Roth

TECHNIQUE

There are a lot of standardized methods using buffered Peptone Water (ISO). The technician must follow the protocol validated in his laboratory.

CAUTIONS AND LIMITATIONS

None

QUALITY CONTROL

- Incubation temperature: 35 °C ± 2.0
- Incubation time: 18-24 h (TSA)
- Inoculum: 100-1000 CFU/tube (productivity) at T0, 45 minutes and 1 h (20-25 °C), according ISO 11133:2014.

Microorganism	Growth	Remarks
<i>Staphylococcus aureus</i> ATCC® 25923	Good	Recovery ±30 % T0 in TSA
<i>Bacillus subtilis</i> ATCC® 6633	Good	Recovery ±30 % T0 in TSA
<i>Pseudomonas aeruginosa</i> ATCC® 27853	Good	Recovery ±30 % T0 in TSA
<i>Salmonella typhimurium</i> ATCC® 14028	Good	Recovery ±30 % T0 in TSA
<i>Escherichia coli</i> ATCC® 25922	Good	Recovery ±30 % T0 in TSA
<i>Candida albicans</i> ATCC® 10231	Good	Recovery ±30 % T0 in SDA
<i>Listeria monocytogenes</i> ATCC® 13932	Good	Recovery ±30 % T0 in TSA

REFERENCES

- ATLAS, R.M. & L.C. PARKS (1993) Handbook of Microbiological Media. CRC Press, Inc. London.
- ISO 11133:2014. 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.
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STORAGE

Keep tightly closed, away from light, in a dry place (4-30 °C).

SHELF LIFE

5 years from date of production.

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