

TECHNICAL DATA SHEET

Article No. 9578

Egg Yolk Emulsion (20 %), sterile

SPECIFICATION

Sterile egg yolk emulsion for microbiological media formulation according to ISO 7932:2004.

COMPOSITION (ML/L)

Egg Yolk	200
Sterile water	800

DESCRIPTION/TECHNIQUE

Sterile Egg Yolk Emulsion for different culture media supplementation (5 %).
E.g. add aseptically to melted MYP Agar (base) (Art. no. 8710), cooled to 50 °C, before pouring into Petri dishes when cooled to room temperature. Once solidified on a flat surface, spread the plates by streaking methodical or by spiral plate method. Incubate the plates right side up aerobically at 35-37 °C for 24-48 h. (Incubation times longer than those mentioned above or different incubation temperatures may be required depending on the sample, on the specifications, etc.) This medium can be inoculated directly or after any enrichment broth.

After incubation, enumerate all the colonies that have appeared onto the surface of the agar.
Selective supplementation of the medium suppresses almost all the accompanying flora. Each laboratory must evaluate the results according to their specifications. Presumptive isolaton of *Bacillus* spp. must be confirmed by further microbiological and biochemical tests. Calculate total microbial count per ml of sample by multiplying the average number of colonies per plate by the inverse dilution factor if streaked a diluted sample. Report results as Colony Forming Unit (CFU's) per ml or g along with incubation time and temperature.

QUALITY CONTROL

- Physical/chemical control: Colour yellow
pH at 25 °C
- Microbiological control: Add 10 ml of product to 90 ml of MYP Agar (base).
Inoculate: Practical range 100 ±20 CFU, min. 50 CFU (productivity).
Aerobiosis. Incubation at 37 °C, reading after 24-48 h.

Microorganism	Growth	Remarks
<i>Bacillus cereus</i> ATCC® 11778	Good	None

- Sterility control: Inoculate 10 ml of product in 100 ml TIO USP/TSB. Incubate and verify in TSA. Incubation 48 h at 30-35 °C and 48 h at 20-25 °C: No growth.

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REFERENCES

- SMITH, B.A. and BAIRD-PARKER, A.C. (1964) J. Appl. Bact. 27:28.
- VANDERZANT, C. and D.F. SPLITTSTOESSER (1992) Compendium of Methods for the Microbiological Examination of Foods. 3rd. Ed. APHA. Washington.
- IeNAN. (1982). Técnicas para el Análisis Microbiológico de Alimentos y Bebidas. Madrid.
- MOSSEL, D.A.A., KOOPMAN, M.J., JONGERIUS, E. (1967) Appl. Microbiol. 15, 650-653.
- NYGREN, B. (1962) Acta Path. Microbiol. Scand. 56, Suppl. 1-160.
- ISO 7932 Standard (2004) 3rd ed. Microbiology of food and animal feeding stuffs. Horizontal method for the enumeration of presumptive *Bacillus cereus*. Colony count technique at 30°C.

STORAGE

8-14 °C

SHELF LIFE

24 months from date of production.

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