

# TECHNICAL DATA SHEET

Article No. 8477

Polymyxin B Selective Supplement

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## SPECIFICATION

Sterile selective supplement for the isolation of *Bacillus cereus* in food samples. ISO 7932, ISO 21871.

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## PACKAGING DETAILS AND COMPOSITION IN IU/VIAL

### 8477-10VIALS

Content	3 ± 0.1 g Lyophilisate
Polymyxin B sulfate	50.000 IU
Excipient	(sufficient amount)

Reconstitute the original vial by adding:

Sterile Distilled Water 6 ml

One tube is sufficient to supplement 500 ml MYP Agar Base (Art. No. 8710).

Packaging unit: 1 carton with 10 glass tubes, white plastic screw cap.

### 8477-1UNIT-FOR 5 L

Content	10 ± 1 g Lyophilisate
Polymyxin B sulfate	500.000 IU
Excipient	(sufficient amount)

Reconstitute the original vial by adding:

Sterile Distilled Water 10 ml

One vial is sufficient to supplement 5 l MYP Agar Base (Art. No. 8710).

Packaging unit: 1 carton with 1 vial; white plastic screw cap.

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## DESCRIPTION

This supplement is recommended for MYP Agar (Art. No. 8710) and PEMBA Agar. The medium allows easy detection of a low concentration of *Bacillus cereus* in the presence of a large number of food contaminants:

*Bacillus cereus* grows in very typical colonies and allows rapid macroscopic identification.

MYP=bright pink, milky turbid colonies with clear lecithinase halo.

PEMBA= blue colonies, with clear blue turbid precipitate halo on yellowish culture medium.



## TECHNIQUE

Collect, dilute, and prepare samples and volumes according to specifications, guidelines, official standard regulations, and/or expected results.

Preparation of 500 ml: Reconstitute a tube with the sterile solvent under aseptic conditions and add to 450 ml of melted agar base cooled to 50 °C, previously supplemented with 50 ml of sterile egg yolk emulsion.

Preparation of 5 l: Reconstitute a vial with the sterile solvent under aseptic conditions and add to 5 l of melted agar base cooled to 50 °C, previously supplemented with 500 ml of sterile egg yolk emulsion. Do not overheat after supplementation.

Pour the complete medium into Petri dishes and distribute as soon as the agar has solidified, either by spreading or spiral plate methods. Incubate the plates in an aerobic atmosphere at 30 ±1 °C for 24-48 h. Depending on the sample or specifications, longer incubation times than those listed above or different incubation temperatures may be required. After incubation, count all colonies that have appeared on the surface of the agar. Confirm presumptive isolation of *Bacillus cereus* by further microbiological and biochemical testing.

## QUALITY CONTROL

- Phys.-Chem. Control: Color White-Gray  
pH at 25 °C
- Microbiological control: Reconstitute 1 vial as indicated in COMPOSITION; shake and dissolve completely. Distribute the complete medium, cooled at 50 °C, in plates. Aerobiosis. Incubation at 30 ± 1 °C, read after 24 ±3h - 44 ±4h

Microorganism	Growth
<i>Bacillus cereus</i> ATCC® 11778, WDCM 00001	Good
<i>Escherichia coli</i> ATCC® 25922, WDCM 00013	Inhibited

- 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.

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## BIBLIOGRAPHY

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- FIL-IDF 181:1998 Provisional Int. Standard. Dried Milk Products. Enumeration of *Bacillus cereus*.- Most probable number technique.
- ISO 7932 Standard (2004) 3<sup>rd</sup> ed. Microbiology of food and animal feeding stuffs. Horizontal method for the enumeration of presumptive *Bacillus cereus*. Colony count technique at 30°C.
- ISO 11133:2014. Microbiology of food, animal feed and water. Preparation, production, storage and performance testing of culture media.
- ISO 21871 Standard (2006) Microbiology of food and animal feeding stuffs.- Horizontal method for the determination of low numbers of presumptive *Bacillus cereus*.- Most probable number technique and detection method.
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- PASCUAL ANDERSON, M<sup>a</sup>.R<sup>a</sup> (1992) Microbiología Alimentaria. Díaz de Santos, S.A. Madrid.

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## STORAGE

2–25 °C

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## EXPIRATION DATE

At least 49 months from date of production.

