

Technical Data Sheet



Product: Buffered Peptone Water - 200 ml

Specification

Diluent and non-selective pre-enrichment broth for the homogenization of food samples formulated according to ISO 6579, ISO 8523 and ISO 6785.

Presentation

10 Prepared bottle	Packaging Details	Shelf Life	Storage
Bottle 250 ml	1 box with 10 bottles 250 ml	16 months	8-25⁰C
with: 200 ± 10 g	Injectable cap: Plastic screw inner cap + elastomer septum + protective outter cap + shrink wrapped plastic		

Composition

Composition (g/l):	
Peptone	10,0
Sodium chloride	5,00
Disodium phosphate	9,00
Potassium phosphate	

Description /Technique

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).

Quality control	
Physical/Chamical control	

Physical/Chemical controlColor : yellowpH: 7 ± 0.2

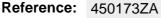
Microbiological control

Aerobiosis. Incubation at $35 \pm 2^{\circ}$ C. Reading at 24 hours.

Microorganism	Growth
Bacillus subtilis ATCC 6633	Good
Candida albicans ATCC 10231	Good
Escherichia coli ATCC 8739	Good
Salmonella typhimurium ATCC 14028	Good
Staphylococcus aureus ATCC 25923	Good

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 (Sterilized by autoclaving at 121 °C for 15 minutes)



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Bibliography

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· ISO 6785 (2001) Milk and milk products. Detection of Salmonella spp.

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• 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.

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