

**Reference :** 

## BGWR3001

**Product:** 

Buffered Peptone Water - 2X5 L

## Specification

Drecontetion

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

Presentation				
2 Prepared Bags	Packaging Details	Shelf Life	Storage	
Bags 5L with: 5000 ± 15 ml	1 box with 2 bags of 5L. PVC plasticizer free sterile bag with: 1 vial stopper + 1 penetrable cap. Dimensions: 27 x 40 cm. For use in food testing.	16 months	8-25⁰C	
Composition				

### 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, 8261).

Inoculate according to final purpose, samples and validated methods.

Each Bag is intended for use with an automatic dispenser in laboratories requiring large volumes of broth media or diluent.

Discard any partially used bag to avoid contamination.

The bag has multiple connection points: 1 penetrable cap (injection port) latex-free polycarbonate, for any additive injection required. And an injection (vial stopper) to connect to any standard equipment laboratory dosing with a connector.

Once completely empty, the bag can be disposed of along with normal plastic (PVC).

## Quality control

### **Physical/Chemical control**

Color : yellow

pH: 7 ± 0.2 at 25°C

### Microbiological control

Prepare tubes / Inoculate 10<sup>3</sup>- 10<sup>4</sup> (Productividad)/ subculture to T0, 45 minutes, 1h at 20-25°C; Microbiological control according to ISO 11133:2014

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

### Microorganism

#### Growth

Staphylococcus aureus ATCC <sup>®</sup> 25923	Good. Recovery ±30% T0 (original enumeration)
Escherichia coli ATCC <sup>®</sup> 25922	Good. Recovery ±30% T0 (original enumeration)
Escherichia coli ATCC <sup>®</sup> 8739	Good
Salmonella typhimurium ATCC <sup>®</sup> 14028	Good
Salmonella enterica ATCC <sup>®</sup> 13076	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

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# Bibliography

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. ISO 11133:2014. Microbiology of food, animal feed and water. Preparation, production, storage and performance testing of culture media.

· ISO 6579 (2002) Microbiology and animal feeding stuffs. Horizontal methods for the detection of Salmonella spp.

 $\cdot$  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.

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• 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.

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• 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, Mª 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.