TECHNICAL DATASHEET

Article no. 9240

Buffered peptone water ISO, ready-to-use culture medium

SPECIFICATION

Prepared medium in bags, sterile. Dilution and non-selective pre-enrichment liquid medium according to ISO standards.

COMPOSITION IN G/L

Casein peptone	10.0
Sodium chloride	5.0
Disodium phosphate (anhydrous)	3.5[*1]
Potassium phosphate	1.5

pH: 7.0 ± 0.2 at 25 ºC

(*1) Equivalent to 9,0 g of disodium hydrogen phosphate dodecahydrate.

PACKAGE SIZE

9240-5x2L
5 prepared bags
Volume: 2000 ± 15 ml
Packaging unit: 1 box with 5 bags with 2 L/bag.
PVC plasticizer free sterile bag with: 1 vial stopper + 1 penetrable cap.
Dimensions: 18 x 32 cm
Suitable for use in food testing.

9240-3x3L
3 prepared bags
Volume: 3000 ± 15 ml
Packaging unit: 1 box with 3 bags with 3 L/bag.
PVC plasticizer free sterile bag with: 1 vial stopper + 1 penetrable cap.
Dimensions: 23 x 32 cm
Suitable for use in food testing.

9240-2x5L

Th. Geyer GmbH & Co. KG
Dornierstr. 4 – 6
D-71272 Renningen
Tel.: +49 7159 1637-0
Fax: +49 7159 1637-710
renningen@thgeyer.de
www.thgeyer.de

BW-Bank (Swift/BIC SOLADEST600)
IBAN DE85600501010002036302
Postbank Stuttgart (Swift/BIC PBNKDEFFXXX)
IBAN DE32600100700000020708
Deutsche Bank (Swift/BIC DEUTDESSXXX)
IBAN DE06600700700125518100

St.-Nr. 70093/40018 / USt-IdNr. DE147510304
Amtsgericht Stuttgart / HRA-Nr. 254140
Persönlich haftende Gesellschafterin:
Geyer Beteiligungsgesellschaft mbH
Amtsgericht Stuttgart / HRB-Nr. 252035
Geschäftsführer: Lutz-Alexander Geyer /
Oliver-Alexander Geyer / André Meise / Ralf Streicher

2 prepared bags

Volume:	5000 ± 15 ml
Packaging unit:	1 box with 2 bags with 5L/bag.
	PVC plasticizer free sterile bag with: 1 vial stopper + 1 penetrable cap.
Dimensions:	27 x 40 cm

Suitable for use in food testing.

DESCRIPTION /TECHNIQUE

This formulation of Buffered Peptone Water ISO 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, ISO 6887, ISO 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 1 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).

QUALITYCONTROL

Physical control

Color	yellow

Microbiological control

Prepare tubes/inoculate 100 ± 20 CFU (productivity)/subculture after holding at 20-25 ºC for 45 min. to 1 h, *E. coli* & *Staphylococcus aureus*. *Listeria* 1h 20± 2ºC.

Analytical methodology according to ISO 11133:2014/A1:2018; A2:2020

Microbiological control according to ISO 11133:2014/A1:2018.

Aerobiosis. Incubation at 37 ºC ± 1, reading after 18 ± 2h.

Microorganism	Growth
Stph. aureus ATCC® 25923, WDCM 00034	Good. Recovery ±30% T0 (original enumeration)
Escherichia coli ATCC® 25922, WDCM 00013	Good. Recovery ±30% T0 (original enumeration)
Escherichia coli ATCC® 8739, WDCM 00012	Good
Salmonella typhimurium ATCC® 14028, WDCM 00031	Good
Salmonella enterica ATCC® 13076, WDCM 00030	Good
L. monocytogenes ATCC®13932, WDCM 00021	Good. Recovery ±30% T0 (original enumeration)
L. monocytogenes ATCC® 35152, WDCM 00109	Good. Recovery ±30% T0 (original enumeration)
Escherichia coli ATCC® 8739, WDCM 00012	Good. Recovery ±30% T0 (original enumeration)

Sterility control

Incubation 48 hours at 30-35 ºC and 48 hours at 20-25 ºC: NO GROWTH.
Check at 7 days after incubation in same conditions.

REFERENCES

· ATLAS, R.M. & L.C. PARKS (1993) Handbook of Microbiological Media. CRC Press, Inc. London.
· ISO 11133:2014/ Adm 1:2018. 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 dilutionsfor 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.
· 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.

STORAGE

Store at 8 – 25 °C.

SHELF LIFE

16 months unopened from date of manufacture

updated: 15.06.2023

Th. Geyer GmbH & Co. KG
Dornierstr. 4 – 6
D-71272 Renningen
Tel.: +49 7159 1637-0
Fax: +49 7159 1637-710
renningen@thgeyer.de
www.thgeyer.de

BW-Bank (Swift/BIC SOLADEST600)
IBAN DE85600501010002036302
Postbank Stuttgart (Swift/BIC PBNKDEFFXXX)
IBAN DE32600100700000020708
Deutsche Bank (Swift/BIC DEUTDESSXXX)
IBAN DE06600700700125518100

St.-Nr. 70093/40018 / USt-IdNr. DE147510304
Amtsgericht Stuttgart / HRA-Nr. 254140
Persönlich haftende Gesellschafterin:
Geyer Beteiligungsgesellschaft mbH
Amtsgericht Stuttgart / HRB-Nr. 252035
Geschäftsführer: Lutz-Alexander Geyer /
Oliver-Alexander Geyer / André Meise / Ralf Streicher