



Buffered Peptone Water (BPW)

Diluent and pre-enrichment medium for for the detection of *Salmonella*

CONTENTS

2 x 5 L bags	Ref. 0120214I
5 L bags in pallet box	Ref. 0120319I
4 x 3 L bags	Ref. 0120211
3 L bags in pallet box	Ref. 0120355I
9 x 900 ml wide-mouthed bottles	Ref. 0120286I
9 x 900 ml syrup bottles	Ref. 0120294
6 x 225 ml bottles	Ref. 0120284
10 x 90 ml bottles	Ref. 0120272
100 x 9 ml tubes	Ref. 0120217

STORAGE CONDITIONS

Store the Buffered Peptone Water in its box at 2°C-25°C until its expiry date.

COMPOSITION

Theoretical formula

For 1 liter of purified water :

Casein peptone	10 g
Sodium chloride.....	5 g
Di-sodium hydrogen phosphate 12H ₂ O.....	9 g
Potassium di-hydrogen phosphate.....	1.5 g

This medium can be adjusted and/or supplemented according to the performance criteria required

SUMMARY AND EXPLANATION

Buffered Peptone Water is used as :

- a non-selective pre-enrichment medium for the detection of *Salmonella* in food products and environmental specimens. It complies with the standard EN ISO 6579 (1) and amendment A1 (annex D) (8),
- a diluent for the enumeration of the micro-organisms. It complies with the standards EN ISO 6887 (2, 3, 4, 5) and 8261 (6),
- a diluent for the enumeration of *Listeria monocytogenes*. It complies with the standard EN ISO 11290-2 (7).

QUALITY CONTROLS

The quality control complies with the standard EN ISO 11133 :

<u>Appearance</u>	Amber, limpid
<u>pH</u>	7.0 ± 0.2
<u>Sterility</u>	Conform after 7 days incubations at 20-25°C and 30-35°C The bags are validated by autoclaving cycle (F0>30)

Microbiological activity

Strains references	Requested inoculum	Incubation time and T°C	Expected results
<i>Salmonella typhimurium</i> ATCC 14028 • WDCM 00031	/	18 h ± 2 h at 37°C ± 1°C	Growth
<i>Salmonella enteritidis</i> CIP 13076 • WDCM 00030	/	18 h ± 2 h at 37°C ± 1°C	Growth
<i>Escherichia coli</i> ATCC 8739 • WDCM 00012	/	18 h ± 2 h at 37°C ± 1°C	Growth
<i>Escherichia coli</i> ATCC 8739 • WDCM 00012	/	55' at 20-25°C	+/- 30% of the number of colonies counted at T0
<i>Listeria monocytogenes</i> ATCC 13932 • WDCM 00021	/	55' at 20-25°C	+/- 30% of the number of colonies counted at T0
<i>Staphylococcus aureus</i> ATCC 25923 • WDCM 00034	/	55' at 20-25°C	+/- 30% of the number of colonies counted at T0

BIBLIOGRAPHY

1. EN ISO 6579 – Microbiology of food – Horizontal method for the detection of *Salmonella* spp.
2. EN ISO 6887-1 – 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.
3. EN ISO 6887-2 – Preparation of test samples, initial suspension and decimal dilutions for microbiological examination. Part 2 : Specific rules for the preparation of meat and meat products.
4. EN ISO 6887-3 – Preparation of test samples, initial suspension and decimal dilutions for microbiological examination. Part 3 : Specific rules for the preparation of fish and fishery products.
5. EN ISO 6887-4 – 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.
6. EN ISO 8261 Milk and milk products – General guidance for the preparation of test samples, initial suspensions and decimal dilutions for microbiological examination.
7. EN ISO 11290-2 – Microbiology of food and animal feeding stuffs – Horizontal method for the detection of *Listeria monocytogenes*. Part 2 : Enumeration method.
8. EN ISO 6579 / A1– Annex D – detection of *Salmonella* spp in animal faeces and in environmental samples from the primary product stage.