MediaLab

Buffered Peptone Water (BPW)

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

CONTENTS

2 x 5 L bags Ref. 0120214

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 $12H_2O$ ---------- 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).

EXPECTED CRITERIA

Example of performance testing recommended for this media according to standard EN ISO 11133 :

Appearence: Amber, limpid

pH: 7.0 ± 0.2

Sterility: 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
Salmonella typhimirium ATCC 14028 • WDCM 00031	/	18 h ± 2 h at 37°C ± 1°C	Growth
Salmonella enteritidis CIP 13076 • WDCM 00030	/	18 h ± 2 h at 37°C ± 1°C	Growth
Escherichia coli ATCC 8739 • WDCM 00012	/	18 h ± 2 h at 37°C ± 1°C	Growth
Escherichia coli ATCC 8739 • WDCM 00012	/	55' at 20-25°C	+/- 30% of the number of colonies counted at T0
Listeria monocytogenes ATCC 13932 • WDCM 00021	/	55' at 20-25°C	+/- 30% of the number of colonies counted at T0
Staphylococcus aureus 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.

Made in France
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