UNIVERSAL NEUTRALIZER

PRINCIPLE

The neutralizer mixture is added to the pre-enrichment medium whenever the presence of a disinfectant solution is known or suspected.
Sodium phosphate acts as a buffer.
Sodium thiosulphate neutralises oxidising compounds (chlorine and hypochlorites, iodine, hydrogen peroxide, peracetic acid, etc.).
Lecithin and polysorbates (Tween®) neutralize quaternary ammoniums, fatty amines, amphoteric compounds, phenolic compounds and derivatives (orthophenol, phenylethanol, phenoxyethanol, triclosan), biguanides and similar compounds, and alcohols.
L-histidine neutralizes aldehydes.

FORMULA

Ingredients in grams per 862 ml of purified water.

Disodium phosphate, 7 H2O	75,45
Sodium thiosulfate, 5 H2O	7,80
Lecithin	3,00
L-Histidine HCl, H2O	1,00
Tween® 20	20,00
Tween® 80	30,00

This environment can be adjusted and/or supplemented according to the performance criteria imposed

STORAGE CONDITIONS before opening

Bottles: 15 - 25°C in the dark
The expiration date is indicated on the packaging.

USAGE

This mixture is generally used at a rate of 10% of the final volume of the pre-enrichment medium.

LIMITS AND PRECAUTIONS

Thiosulfate and excess sodium can be harmful to some bacterial species.

BIBLIOGRAPHY

1. ISO 6887. Food Microbiology - Preparation of Samples, Stock Suspension and Decimal Dilutions for Microbiological Examination - Part 1: General Rules for the Preparation of Stock Suspension and Decimal Dilutions.
2. NF EN 1276. Chemical antiseptics and disinfectants - Quantitative suspension test for the evaluation of the bactericidal activity of chemical antiseptics and disinfectants used in the food industry, industry, domestic and community sectors - Test method and requirements (phase 2, step 1).

PRESENTATION

Code	Description
31810	10 bottles of 100 ml
	Other presentation: contact us

DOMINIQUE DUTSCHER SAS