



## BUFFERED PEPTONE WATER

### INTENDED USE

Buffered Peptone Water is a non-selective media for pre-enrichment of bacteria in food specimens.

### FORMULA

Ingredients in grams per liter of purified water

Peptone	10.00
Sodium chloride	5.00
Disodium phosphate, 12H <sub>2</sub> O	9.00*
Monopotassium phosphate	1.50

\* Corresponding to 3.56 g disodium phosphate anhydrous  
Adjusted and/or supplemented as required to meet performance criteria.

### STORAGE

Tubes, bottles and bags: 2 - 25°C

Dehydrated media: 2 - 30°C

The expiration date on the product label applies to the product in its intact packaging when stored as directed.

### DIRECTIONS FOR PREPARATION

1. Dissolve 20 g in 1 L of purified water. Mix thoroughly.
2. Fill tubes or bottles.
3. Autoclave for 15 minutes at 121°C.

### LIMITATION OF THE PROCEDURE

This product is for laboratory use only.

The types and numbers of competing flora in the test sample can affect recovery and may overgrow salmonellae.

### QUALITY CONTROL

Physical appearance: liquid clear and colorless to straw

Final pH: 7.0 ± 0.2 at 25°C

### Expected Cultural Response

Organism	Inoculum CFU	Incubation	Results
<i>Salmonella typhimurium</i> ATCC 14028 • WDCM 00031	N.A.	18 h ± 2 h at 37°C ± 1°C	Growth
<i>Salmonella enteritidis</i> CIP 13076 • WDCM 00030	N.A.	18 h ± 2 h at 37°C ± 1°C	Growth
<i>Escherichia coli</i> ATCC 8739 • WDCM 00012	N.A.	18 h ± 2 h at 37°C ± 1°C	Growth
<i>Escherichia coli</i> ATCC 8739 • WDCM 00012	N.A.	55' at 20-25°C	± 30% of colonies counted at T0
<i>Listeria monocytogenes</i> ATCC 13932 • WDCM 00021	N.A.	55' at 20-25°C	± 30% of colonies counted at T0
<i>Staphylococcus aureus</i> ATCC 25923 • WDCM 00034	N.A.	55' at 20-25°C	± 30% of colonies counted at T0

This is an example of organisms routinely used for testing

**BIBLIOGRAPHIE**

1. ISO 6579. Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of *Salmonella* - Part 1: Detection of *Salmonella* spp.
2. ISO 6785. Milk and milk products - Detection of *Salmonella* spp.
3. ISO 6887-1. Microbiology of the food chain - 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.
4. ISO 6887-2. Microbiology of the food chain - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination - Part 2: Specific rules for the preparation of meat and meat products.
5. ISO 6887-3. Microbiology of the food chain - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination - part 3: Specific rules for the preparation of fish and fishery products.
6. ISO 6887-4. Microbiology of the food chain - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination - Part 4: Specific rules for the preparation of miscellaneous products.
7. ISO 6887-5. 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.
8. ISO 6887-6. M Microbiology of food and animal feed - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination - Part 6: Specific rules for the preparation of samples taken at the primary production stage.
9. ISO 19250. Water quality - Detection of *Salmonella* spp.