



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 ₂ 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.