

Specification

Medium for the detection and enumeration of coliforms in milk and other dairy products, according to APHA and ICMSF, FIL-IDF and ISO Standards.

Presentation

	Packaging Details	Shelf Life	Storage
30 Contact Plates Contact Plates - Double Wrapping with: 15 ± 2 ml	1 box with 5 blisters (base of aluminium, PVDC and bag) with 6 contact plates/blister.	7 months	2-25°C

Composition

Composition (g/l):

Yeast extract.....	3.00
Peptone from meat.....	7.00
Bile salts mixture	1.50
Lactose.....	10.0
Sodium chloride.....	5.00
Neutral red.....	0.03
Crystal violet.....	0.002
Agar.....	15.0

Description /Technique

Contact plates are used in the microbiological control of disinfection and cleaning of surfaces. It acts simultaneously as a sampler and incubation culture medium without the need for any other intermediate steps.

The plates come in a form appropriate for this function and can be used with different culture media depending on the type of microbe that needs to be controlled. On average the plates provide a contact surface of approximately 25 cm².

To use, remove the cover and gently press the culture medium on the surface to be controlled, ensuring contact between the two surfaces. The Contact plate is removed and covered with the lid to prevent air contamination. It is advisable that the lid is secured with adhesive tape and the bottom labelled with the sampling data (place, date and time).

If the sample surfaces are rough, the contact plates will not make good contact, even when the pressure is increased. In these cases it is advisable to delineate an sample surface area of 25 cm squared and rub this area vigorously with a wet sterile swab and then rub the swab over the Contact plate.

If verifying the effectiveness of a cleaning or disinfection process, contact plates should be used within two hours after the end of the process, ensuring that the sample surface is dry. It is advisable to always include positive controls, sampling the area before disinfection or dirty areas beside the disinfected area.

The technician will determine the frequency of sampling and disinfection according to performance criteria. Apply the agar directly onto surface to be monitored ensuring that the pressure is distributed over the whole plate for 10 seconds. Clean the surface where the sample was collected in order to remove any traces of agar.

The inoculated plates are incubated at 30±1° C for 18-24 h.

Note: Contact plates are used for monitoring the microbiological contamination of surface and air inside cleanrooms, isolators, RABS, food industries and hospitals. The double/triple irradiated wrapping ensures that the package itself doesn't contaminate the environment as the first wrapper is removed just before entering the clean area.

Quality control**Physical/Chemical control**

Color : Violet-pink

pH: 7.4 ± 0.2 at 25°C

Microbiological controlInoculate: Practical range 100 ± 20 CFU; Min. 50 CFU (Productivity)/ 10⁴-10⁶ (Selectivity).

Aerobiosis. Incubation at 30 ± 1 °C during 18-24 h

Microorganism

Enterococcus faecalis ATCC® 19433, WDCM 00009
Ps. aeruginosa ATCC® 9027, WDCM 00026
Salmonella typhimurium ATCC® 14028, WDCM 00031
Escherichia coli ATCC® 8739, WDCM 00012
Escherichia coli ATCC® 25922, WDCM 00013

Growth

Inhibited
Colourless to beige colonies
Colourless to beige colonies
Good (≥50%)- Red purple colonies
Good (≥50%)- Red purple colonies

Sterility Control

Check at 7 days after incubation in same conditions

Bibliography

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