Food and Water Industry

www.CHROMagar.com





For detection and enumeration of Enterobacteriaceae



• CHROMagar™ Enterobacteria



Plate Reading

- E. coli
- → blue with our without blue halo
- Other Enterobacteriaceae
- → pink to red
- Gram (+)
- → inhibited



For detection and enumeration of Enterobacteriaceae

Background

«The *Enterobacteriaceae* and coliform bacteria within this family represent two of the most common groups of indicator organism used by the food industry. In some countries, depending on regulatory requirements, the food industry has moved towards testing for *Enterobacteriaceae*.» ILSI Europe (International Life Sciences Institute)

The ISO 21528 specifies a method for the enumeration of *Enterobacteriaceae*, applicable to products intended for human consumption, feeding of animals, and environmental samples using VRBG as culture medium.

CHROMagar, in collaboration with Dr. Marco Agosti, has developped a medium that drastically reduces the workload of the laboratory compared to the very labour intense traditional VRRG

CHROMagarTM Enterobacteria is a two-in-one medium, allowing for the detection and differentiation by the color of *E. coli* and other *Enterobacteriaceae*.

Medium Performance

- EASY DIFFERENTIATION BETWEEN E. COLI AND OTHER ENTEROBACTERIA CEAE Unlike with VRBG, with CHROMagarTM Enterobacteria you can easily differentiate E. coli from the rest of Enterobacteria ceae by the color.
- **EASY READING**The intense colored colonies on a clear agar background facilitate the reading,
- contrary to VRBG where the smoked background allows little contrast.
- 3 HIGH SENSITIVITY AND SPECIFICITY
 leading to a higher detection rate of Enterobacteriaceae
 Sensitivity: 100 % Specificity: 100 %*
 - * Specificity and sensitivity from scientific study: "Validation of an alternative method of analysis for the ISO 21528" Laboratoire de Tourraine, 2018.

Medium Description

Powder Base	Total
	Agar 11.0
	Peptones and Yeast extract
	Mineral salts
	Chromogenic and selective mix
	Growth factors
	Storage at 15/30 °C - pH : 7.4 +/- 0.2
	Shelf Life > 18 months

Usual Samples	Food products, animal feed, environmental samples
Procedure	Pouring, streaking or spreading techniques. Incubation 24 h, 30 °C or 37 °C. Aerobic conditions.

Scientific Publications on this product: available on www.CHROMagar.com Please read carefully the instructions for use (IFU) document available on www.CHROMagar.com