

Technical Data Sheet

# Product: E.C. MEDIUM ISO 7251

## Specification

Selective medium for the detection and enumeration (MPN) of enterobacteria, in water and foodstuffs according to ISO standards.

20 Tubes Tube 16 x 113 mm with: 9 ± 0,1 ml	<b>Packaging Details</b> 16x113 mm glass tubes, ink labelled, metal-Non injectable cap 20 tubes per box	<b>Shelf Life</b> 12 months	<b>Storage</b> 8-25°C
Composition			
Composition (g/l): Peptone from casein20.0			

Composition (g/I):	
Peptone from casein	.20.0
Lactose	.5.0
Bile Salts No. 3	. 1.5
Sodium chloride	.5.0
Dipotassium hydrogen phosphate.	4.0
Potassium dihydrogen phosphate	1.5

## **Description /Technique**

#### Description:

EC Broth is a buffered medium containing lactose. It is part of a range of selective broths for Enterobacteriaceae. Its efficiency or selectivity is based on bile salts' inhibitory effect on other microorganisms.

## Technique:

This broth may be used for routine testing of water and food, either alone or by using the Most Probable Number method of enumeration.

The type of sample will determine how precise the results are. If the incubation is at 35-37°C for 48 hours, gas formation may be interpreted as presumptive evidence of coliform bacteria. Later confirmation will have to be done using any of the classical methods. Should the incubation take place at 44,5°C, gas formation could be interpreted as a confirmation of the presence of Escherichia coli. Nevertheless, it must be taken into account that the validity of this test is highly limited by technical variations. A maximum incubation time of 24 hours in a water bath with very precise temperature regulation, is therefore recommended.

When using samples greater than 10 mL, the medium must be reconstituted at a concentration equivalent to that specified on the directions, taking into account the added sample volume.

It is possible that air bubbles are generated in the Durham tube during the transport. If air bubbles are present in the Durham tube prior to inoculation, the tube should be inverted until the air is released from the Durham tube. Failure to remove air bubbles prior to inoculation may result in reading the result as a false-positive reaction in gas production.

## Quality control

## Physical/Chemical control

Color : Straw-coloured yellow pH: 6.9 ± 0.2 at 25°C

Microbiological control

Prepare Tubes - Inoculate with 100±20 CFU for Growth Promotion or 10<sup>4</sup>-10<sup>6</sup> CFU for Selectivity Microbiological control according to ISO 11133:2014/ Adm 1:2018.

Aerobiosis. Incubation at 44 °C± 1. Reading at 24-48h ± 2h.

#### Microorganism

Escherichia coli ATCC<sup>®</sup> 25922, WDCM 00013 Escherichia coli ATCC<sup>®</sup> 8739, WDCM 00012

Ps. aeruginosa ATCC<sup>®</sup> 27853, WDCM 00025

## Sterility Control

Incubation 48 hours at 30-35°C and 48 hours at 20-25°C: NO GROWTH Check at 7 days after incubation in same conditions

## Growth

Good - Gas Positive Good - Gas Positive Inhibited - poor

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# Bibliography

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