

Physiologic Sterile Water (0.9%)/Broth 355-4164

DEFINITION

0.9% physiological water is generally used for the standardization of inoculums (dilutions) based on samples.

STANDARDS

FOOD MICROBIOLOGY

- **NF EN ISO 16654 (July 2001):** Food microbiology - Horizontal method for the detection of *Escherichia coli* O157 (IC: V08-032).
- **NF EN ISO 10273 (December 2005):** Food Microbiology - Horizontal method for the detection of presumptive pathogenic *Yersinia enterocolitica* (IC: V 08-027).
- **FIL 93 B (1995):** Milk and dairy products - Detection of *Salmonella*.
- **NF EN ISO 6579 (December 2002):** Food microbiology - Horizontal method for the detection *Salmonella* spp (IC: V 08-034 Index).

WATER

- **ISO 6340 (1995):** Water quality - Detection of *Salmonella*.
- **EN ISO 19250 (July 2010):** Water quality. Determination of *Salmonella* species.

PRESENTATION

• Ready-to-use

9 ml x 25 tubes

code 355-4164

THEORETICAL FORMULA

NaCl 9 g
Water 1 000 ml

STORAGE

- Ready-to-use: + 15°C to 25°C.
- Expiration date and batch number are shown on the package

PRECAUTIONS

Comply with Good Laboratory Practice.

PERFORMANCES / QUALITY CONTROL OF THE TEST

The growth performances of the media are verified with the following strains:

STRAINS	Count at T0 and T45 min at 20-25°C
<i>Escherichia coli</i> ATCC 25922	± 50% col./T0
<i>Staphylococcus aureus</i> ATCC 25923	± 50% col./T0

QUALITY CONTROL OF MANUFACTURER

Survival Test:

Every product manufactured and marketed by Bio-Rad is subject to a quality-assurance procedure at all stages, from the reception of raw materials to the marketing of the end-product. Each batch of finished product undergoes quality control and is marketed only if it satisfies the acceptability criteria.

Documentation relative to the production and control of each batch is kept on file.

KEY WORDS

Physiologic water / Food products / Water / Diluent.