

Rabbit Plasma

355-6352

DEFINITION

Rabbit plasma is used for the detection of free coagulase of *Staphylococcus aureus* in food and water testing.

STANDARDS

FOOD MICROBIOLOGY

- **NF EN ISO 6888-1 (October 1999):** Food microbiology - Horizontal method for the enumeration of coagulase-positive *staphylococci* (*Staphylococcus aureus* and other species) - Part 1: Technique using Baird-Parker agar medium (IC: V08-014-1).

- **ISO 6888-3 (March 2003):** Food microbiology - Horizontal method for the enumeration of coagulase-positive *staphylococci* (*Staphylococcus aureus* and other species) - Part 3: Detection and Most Probable Number technique for small numbers.

WATER

- **NF T90-421 (August 2006):** Bacteriological test for water in swimming pools (*Revision of NF T90-421:1989*).
- **XP T90-412 (June 2006):** Water quality - Detection and enumeration of pathogenic *Staphylococci* - Method by membrane filtration.

PRESENTATION

Lyophilisate

Pack of 20 reactions

code 355-6352

OTHER PRODUCTS REQUIRED (NOT SUPPLIED)

• Baird Parker/Agar

500 g

code 356-4814

90 mm x 20 dishes

code 356-3991

• Chapman Mannitol (Water testing) Agar

10 plates x 55 mm

code 356-3926

500 g

code 356-4824

(See corresponding Technical Sheet(s))

STORAGE

- Ready to use: + 2°C to 8°C
- Expiration date and batch number are shown on the package.

PROTOCOL

See “*Staphylocoagulase*” and “*Brain-Heart*” Technical Sheets.

PERFORMANCES / QUALITY CONTROL OF THE TEST

Detection of coagulase is verified with the following strains:

STRAIN	COAGULASE TEST
<i>Staphylococcus aureus</i> ATCC 25923	Positive, in comparison with reference
<i>Staphylococcus aureus</i> ATCC 6538P	Positive, in comparison with reference
<i>Staphylococcus epidermidis</i> ATCC 12228	Negative within 24 hours
<i>Staphylococcus saprophyticus</i> ATCC 15305	Negative within 24 hours

QUALITY CONTROL OF MANUFACTURER

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.