Tryptone-Salt/Broth

355-5756 / 355-5748
355-5791 / 356-4544
355-5747 / 355-5754

DEFINITION

Non-selective broth used as diluent for making dilutions of test specimens for the purposes of microbiological testing.

STANDARDS

FOOD MICROBIOLOGY

- **NF EN ISO 8261 (October 2001):** Milk and dairy products - General guidelines for the preparation of: specimens for testing, stock suspension, decimal dilutions for the purposes of microbiological tests.

- **NF EN ISO 6887-1 (September 1999):** Food microbiology - Preparation of specimens of stock suspension, decimal dilutions for the purposes of microbiological tests - Part 1: General rules for the preparation of stock suspension and decimal dilutions (IC: V08-010-1).

- **FIL 73A (1985):** Milk and dairy products - Enumeration of coliforms - Colony-count technique and Most-Probable-Number technique at 30°C.

- **FIL 122B (1992):** Milk and dairy products - Preparation of specimens for microbiological tests.

- **FIL 131 (1985):** Milk - Enumeration of micro-organisms - Technique of calibrated loop in Petri dishes at 30°C.

- **Compulsory microbiological criteria for foodstuffs of animal origin - General methods of bacteriological analysis** (Decree of 21 December 1979 in JO dated 19 January 1980, amended by Decrees of: 7 September 1984 in JO dated 29 September 1984, 5 March 1985 in JO dated 23 March 1985, 2 June 1988 in JO dated 8 July 1988, 13 March 1989 in JO dated 20 April 1989).

- **Evaluation of the bacteriological quality of milk** (Decree of 2 May 1985 in JO dated 12 June 1985).

- **Analytical methods for pasteurized milk** (Decree of 3 January 1985 in JO dated 17 February 1985, amending the Decree of 21 June 1982 in JO dated 11 July 1982).

- **Mechanically-separated poultry meat - Specimen collection and analytical technique** (Circular DQ/N°171C dated of 25 November 1977).

- **Methods of bacteriological analysis for testing shellfish** (Circular DGAL/SVHA/C88/N°8003 dated of 28 April 1988).

WATER

- **NF T90-400 (December 1987):** Water test - General guidelines for microbiological tests.

PRESENTATION

- **Ready-to-use**

9 ml x 25 tubes	**code 355-5754**
9 ml x 40 flip tubes	**code 355-5748**
9 ml x 100 tubes	**code 355-5747**
90 ml x 6 bottles	**code 355-5756**
2.3 l x 5 bags	**code 355-5791**

- **Dehydrated**

500 g	**code 356-4544**

STORAGE

- Ready-to-use: + 15°C to 25°C.
- Dehydrated: + 15°C to 25°C, in carefully-sealed bottles in a cool, dry place.
- Expiration date and batch number are shown on the package.

THEORETICAL FORMULA

Enzymatic casein digest	1 g
Sodium chloride	8.5 g
Distilled water	1,000 ml

Final pH (25°C) = 7.0 ± 0.2

OTHER PRODUCTS REQUIRED (NOT SUPPLIED)

- Distilled water

EQUIPMENT REQUIRED (NOT SUPPLIED) (non-exhaustive)

- Scales
- Bunsen burner
- Autoclave
- Hotplate
- Mixer-homogenizer
- Tubes or bottles
- Sterile pipettes
- All usual laboratory equipment.

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PREPARATION OF DEHYDRATED MEDIUM

Always shake before use.
Dissolve 9.5 g of powder in 1 liter of distilled water. Mix heating if necessary, until a homogenous suspension is obtained.
Dispense and sterilize in autoclave at 121℃ (± 1℃) for 15 or 20 minutes depending on the standards.

Reconstitution ratio: 9.5 g/l
500 g of powder makes 52.6 liters of medium.

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℃
Escherichia coli ATCC 25922	+/- 50% col./T0
Staphylococcus aureus ATCC 25923	+/- 50% col./T0

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.

KEY WORDS

Tryptone / Salt / Micro-organisms / Food products / Water / Detection / Enumeration / Dilution / Diluent / Broth / Medium.

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