

SEB /Broth (STEC Enrichment Broth)

356-4001
356-4002

APPLICATIONS

Selective enrichment broth used for the detection of Shiga toxin-producing *Escherichia coli* (STEC) in food products and environmental samples, using iQ-Check STEC.

PRINCIPLE

The peptone mix and nutritive supplement provide the nutritional elements required for STEC growth.

The selective mixture inhibits the majority of similar organisms.

PRESENTATION

• Dehydrated

500g

5 kg

code 356-4001

code 356-4002

STORAGE/VALIDITY/LOT

- Ambient temperature
- After reconstitution, the broth can be store for 1 month at 2-8°C.
- The expiration date and the batch number are indicated on the packaging

FORMULA

Peptone	19.5 g
Nutritive supplement	6 g
Sodium chloride	2.5 g
Buffer	2.5 g
Selective	2.5 g
Distilled water	1000 ml

pH (25°C) final = 7,0 ± 0,2

REQUIRED MATERIAL (NOT SUPPLIED)

(non-exhaustive list)

- Scale
- Sterile bags
- Grinder
- Sterile pipettes
- Water bath or thermostatically controlled chamber ± 1 °C
- Vortex
- Autoclave

MEDIUM PREPARATION

Always shake before use

Dissolve 33 g of powder in 1 liter of distilled water, mix until a homogenous suspension is obtained.

Dispense in bottle. Sterilize 15 minutes at 121°C.

PROTOCOL

• Preheat

Preheat the broth at 41.5°C before use.

• Sample preparation

Follow the standard of the product involved.

• Enrichment

- Detection of STEC in 25 g (or 25 ml) sample, aseptically weight out 25 g of sample to be analyzed, and add 225 ml of SEB broth.

Incubate at 41.5 °C for 10 h to 22 h, depending on the matrices (refer to the iQ-Check STEC VirX instruction manual).

- Detection of STEC in 375 g sample, aseptically weight out 375 g of sample to be analyzed, and add 1.125 ml of SEB broth.

Incubate at 41.5 °C for 10 h to 22 h, depending on the matrices (refer to the iQ-Check STEC VirX instruction manual).

NB: Broth may be stored for 72 hours at 2-8°C after the enrichment step.

• STEC detection with iQ-Check STEC kits

Refer to the iQ-Check STEC VirX instruction manual.

PRECAUTIONS OF USE

- Respect of Good Laboratory Practice (eg. EN ISO 7218).

PERFORMANCES

Culture performance is controlled using specific strains. Please refer to the control certificate for each product and batch.

QUALITY CONTROL

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

SEB / STEC / Food products / Enrichment / Detection / Broth.

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