

TECHNICAL DATA SHEET

TRYPTONE-SALT BROTH

DILUENT

1 INTENDED USE

Tryptone-Salt Broth is a diluent used to prepare stock solutions of food and dairy products as well as cosmetics in preparation for microbiological analysis. It is also used to prepare serial dilutions.

2 PRINCIPLES

Tryptone assures the resuscitation of microorganisms having undergone sublethal treatments.

Sodium chloride provides an isotonic solution.

3 TYPICAL COMPOSITION

The composition can be adjusted in order to obtain optimal performance.

For 1 liter of media :

- Tryptone 1,0 g
- Sodium chloride 8,5 g

pH of the ready-to-use media at 25 °C : 7,0 ± 0,2.

4 PREPARATION

- Dissolve 9,5 g of dehydrated media in 1 liter of distilled or demineralized water.
- Stir slowly until complete dissolution.
- Dispense in tubes or flasks.
- Sterilize in an autoclave at 121°C for 15 minutes.
- Cool the media to room temperature.

✓ **Reconstitution :**
9,5 g/L

✓ **Sterilization :**
15 min at 121 °C

5 INSTRUCTIONS FOR USE

Preparation of stock solutions :

- Aseptically add X g or X mL of the product to test to a vial of media prepared as above (or using ready-to-use media BM114 or BM135), in order to perform 1:10 dilutions.
- Mix well.

Preparation of decimal dilutions :

- Add 1 mL of stock solution to a tube containing 9 mL of medium prepared as above or to ready-to-use media BM008.
- Mix well.
- Repeat the operation until the desired dilution is obtained.

6 QUALITY CONTROL

Dehydrated media : white powder, free-flowing and homogeneous.

Prepared media : colorless solution, limpid.

Typical culture response after 45 minutes to 1 hour of incubation at laboratory room temperature 18-27 °C (NF EN ISO 11133) :

Microorganisms		Growth
<i>Escherichia coli</i>	WDCM 00013	± 30 % of colonies / T ₀
<i>Staphylococcus aureus</i>	WDCM 00034	± 30 % of colonies / T ₀

7 STORAGE / SHELF LIFE

Dehydrated media : 2-30 °C. The expiration date is indicated on the label.

Ready-to-use media in tubes, vials or flexible bags : 2-25 °C. The expiration dates are indicated on the labels.

Prepared media (*): 180 days at 2-25 °C.

(*) Benchmark value determined under standard preparation conditions, following manufacturer's instructions.

8 PACKAGING

Dehydrated media :

500 g bottle BK014HA

Ready-to-use media

50 x 9 mL tubes BM00808

10 x 90 mL vials BM11408

3 x 3 L flexible bags BM13508

9 BIBLIOGRAPHY

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NF EN ISO 6887-1. June 2017. Microbiology of the food chain - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination - Part 1: General rules for the preparation of the initial suspension and decimal dilutions.

NF EN ISO 6887-2. June 2017. Microbiology of the food chain - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination - Part 2: Specific rules for the preparation of meat and meat products.

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NF EN ISO 6887-4. June 2017. Microbiology of the food chain - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination - Part 4: specific rules for the preparation of miscellaneous products.

NF EN ISO 6887-5. May 2020. Microbiology of the food chain - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination - Part 5: specific rules for the preparation of milk and milk products.

NF EN ISO 18415. August 2017. Cosmetics - Microbiology - Detection of specified and non-specified microorganisms.

10 ADDITIONAL INFORMATION

The information provided on the labels take precedence over the formulations or instructions described in this document and are susceptible to modification at any time, without warning.

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