RTA.KK.270 Revision Date/Revision Number:-/0 Issue Date: 01.11.2014

TSA W / BETALACTAMASE + 4 NEUTRALISANT (TRIPLE BAG)

INTENDED USE:

Tryptic Soy Agar (TSA, Casein Soya Bean Digest Agar) is a complex medium for the cultivation and isolation of fastidious bacteria, yeasts and moulds. Tryptic Soy Agar with Betalactamase is used for Hygiene Monitoring (Environmental Monitoring) of air (active air samplers) on surfaces and personnel in the presence of penase and Cephalosporinase.

PRINCIPLE AND INTERPRETATION:

The formulation of the basic medium is prepared according to Pharmacopoeial Harmonised Method and ISO Standards.

In Tryptic Soy Agar, the combination of casein and soy peptones renders the medium nutritious by supplying organic nitrogen, particularly amino acids and longer-chained peptides Sodium chloride maintains the osmotic equilibrium.

The addition of he neutralizing agents TLHTh (Tween 80 - Lecithin - Histidine - Sodium Thiosulphate) may inactivate a variety of disinfectants.

* The combination of lecithin, polysorbate 80 and histidine neutralizes aldehydes and phenolic compounds.
* The combination of lecithin and polysorbate 80 neutralizes the quaternary ammonium compounds.
* The polysorbate 80 neutralizes hexachlorophene and mercurial derivates.
* Sodium thiosulphate neutralizers halogen compounds.
* Lecithin neutralizes clorhexidine.
* Histidine neutralizes formaldehyde.

COMPOSITION:

Ingredients	Gr/Liter
Peptone from casein	15 gr
Soya peptone	5 gr
Sodium chloride	5 gr
Tween 80	5 gr
Lecithin	0,7 gr
Histidine	1 gr
Sodium thiosulphate	0,5 gr
Betalactamase	1100 IU
Agar	15 gr

***Formula adjusted, standardized to suit performance parameters

pH: 7,3 ± 0,2

PRECAUTIONS:

For professional use only. Do not use plates if they show evidence of microbial contamination, discoloration, drying, cracking or other signs of deterioration.

TEST PROCEDURE:

If the agar plate has been refrigerated, allow to warm to room temperature before inoculation. Mediums used in environmental control (active air, surface control, open petri dishes and personnel) are incubated for 3d at 30-35 ° C and 5d at 30-35 ° C.

QUALITY CONTROL:

1.Sterility Control:

Incubation 3d at 30-35°C and 5d at 30-35°C: NO GROWTH

2.Phsical/Chemical Control

pH: 7,3 ± 0,2

Apperance: Light amber

RTA LABORATUVARLARI BİYOLOJİK ÜRÜNLER İLAÇ VE MAKİNE SAN. TİC. A.Ş.
Plastikçiler Organize Sanayi Bölgesi, Cumhuriyet Cad. No:3 41400 Gebze/Kocaeli/TÜRKİYE
Phone: +90 262 648 53 00 Fax: +90 262 751 06 77 E-mail: rta@rtalabs.com.tr Web: www.rtalabs.com.tr

3.Microbiological Control: Incubation 24-48h at 35±2 ºC 5d and at 25±2 ºC

Microorganism	Inoculum (CFU)	Results
		Growth
Staphylococcus aureus ATCC 6538	10-100	Good
Escherichia coli ATCC 8739	10-100	Good
Pseudomonas aeroginosa ATCC 9027	10-100	Good
Candida albicans ATCC 10231	10-100	Good
Aspergillus brasiliensis ATCC 16404	10-100	Good
Bacillus subtilis ATCC 6633	10-100	Good
Staphylococcus epidermidis ATCC 12228	10-100	Good

STORAGE CONDITIONS AND SHELF LIFE:

Store the prepared medium at 2-12°C or 2-25°C. Use before expiry date on the label. Do not use beyond stated expiry date.

DISPOSAL:

Incubated prepared medium may contain active bacteria and micro-organisms. Do not open infected medium. Infected plate should be autoclaved, incinerated or opened and soaked in a chlorine-based disinfectant (liquid bleach) for 20 minutes prior to disposal.

PACKAGING:

Katalog Number: 02124
Packaging: Triple wrap/Gamma irradiated
Content: 10 plates/each package

REFERENCES:

1. Abbott J. D. and Graham J. M. (1961) Mon. Bull. Min. Hlth Pub. Hlth Lab. Serv. 20. 51-58.
2. Barrow G. I. and Ellis C. (1962) Mon. Bull. Min. Hlth Pub. Hlth Lab. Serv. 21. 141-147.
3. Cooke G. T. and Daines C. F. (1964) Mon. Bull. Min. Hlth Publ. Hlth Lab. Serv. 23. 81-85.
4. Gillies R. R. (1964) J. Hyg. Camb. 62. 1-9.
5. Mitchell T. G. (1964) J. Appl. Bact. 27. 45-52.
6. Barnes Ella M. and Shrimpton D. H. (1958) J. Appl. Bact. 2. 313-329.
7. American Public Health Association (1978) Standard Methods for the Examination of Dairy Products. 14th Edn. APHA Inc. Washington DC.
8. Anon. (1987) J. Food Microbiol. 5. 291-296.
9. Lee K., Baron E.J., Summanen P. and Finegold S. (1990) J. Clin. Microbiol. 28. 1747-1750.
10. Beumer R.R., te Giffel M.C. and Cox L.J. (1997) Lett. Appl. Microbiol. 24. 421-425.
11. British Pharmacopoeia Volume II (2000)
12. US Pharmacopoeia XXX, (2008)
13. European Pharmacopoeia. 6.1 Edition (2008)
14. Japanese Pharmacopoeia. 15th Edition. (2006)