

SURCHECK PLATE COUNT AGAR

INTENDED USE:

A non-selective medium for the plate count of microorganisms in milk, other dairy products, foods, water and waste water.

PRINCIPLE AND INTERPRETATION:

Plate Count Agar is equivalent to the medium recommended by APHA for the isolation of microorganisms in milk and other dairy products. Tryptone provides amino acids and other complex nitrogenous substances and yeast extract supplies Vitamin B complexes.

COMPOSITION:

Ingredients	Gr/Liter
Tryptone	5 gr
Yeast extract	2,5 gr
Glucose	1 gr
Agar	9 gr

***Formula adjusted, standardized to suit performance parameters

pH: 7,1 ± 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:

Before use, agar surface should be smooth and moist, but without excessive moisture because this could be cause of confluent growth.

1. The medium should be warmed to room temperature and the surface should be dry prior to use.
2. Open the lid carefully.
3. Press the convex agar for 10 seconds on the surface to be tested with a light uniform pressure. Pressure should be the same for every sample. Do not move plate laterally.
4. Replace the lid and mark the plate with appropriate data.
5. Clean the sample area with a disinfectant in order to any remaining of the agar.
6. Cultural response on Plate Count Agar at 35± 2 °C after 24 hours incubation.

QUALITY CONTROL:**1.Sterility Control:**

Incubation 2d at 30-35°C and 3d at 20-25°C: NO GROWTH

2.Physical/Chemical Control

pH: 7,1 ± 0,2

Apperance: Light amber

3.Microbiological Control: Cultural response on Plate Count Agar at 35± 2 °C after 24 hours incubation.

Microorganism	Inoculum (CFU)	Results	
		Growth	Reaction
Escherichia coli ATCC 25922	10-100	Good	Cream colonies
Staphylococcus aureus ATCC 6538	10-100	Good	Cream colonies
B.subtilis ATCC 6633	10-100	Good	Cream colonies

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: 06106

Packaging: Single wrap

Content: 10 plates/each package

REFERENCES:

1. American Public Health Association, Standard Methods for the Examination of Dairy Products, 14th ed., APHA Inc., Washington, D.C. (1978)
2. E.W. Frampton, et al., Comparison of β -glucuronidase and indole-based direct plating methods for enumeration of unstressed E. coli, J. Food Protect. 53, 933 (1990)



Aseptic Sterile



Batch Code



Catalogue Number



Negative Controls



Positive Controls



Use by



Temperature
Limitation



Do not reuse



Contains sufficient
for <n> tests



Look at user manual



Manufacturer