

## Sugar Free Agar

Medium for the enumeration of bacteria in food.

### TYPICAL FORMULA

	(g/l)
Casein Peptone	7.5
Gelatin Peptone	7.5
Sodium Chloride	5.0
Agar	14.0
Final pH 7.5 ± 0.2	

### DESCRIPTION

Sugar Free Agar is a medium used for the determination of the total microbial count in food.

This medium complies with the recommendations of the International Dairy Federation for the enumeration of psychotrophic and mesophilic bacteria from butter and other dairy products.

### PRINCIPLE

Casein peptone and gelatin peptone provide amino acids, nitrogen, carbon, vitamins, and minerals for organisms growth. Sodium chloride maintains the osmotic balance of the medium. Agar is the solidifying agent. This medium does not contain any fermentable carbohydrates and has relatively poor nutrient value allowing the cultivation of the contaminant flora in dairy products.

### TECHNIQUE

Inoculate the medium by spread-plate or streak-plate techniques. Incubate in aerobic atmosphere for 48 hours at 35 ± 2°C followed by further 48 hours at 20 ± 2°C.

### INTERPRETATION OF RESULTS

Observe for colony growth. Do not count pin-point colonies.

### STORAGE

10-25°C away from light, until the expiry date on the label. Eliminate if signs of deterioration or contamination are evident.

### WARNING AND PRECAUTIONS

The product does not contain hazardous substances in concentrations exceeding the limits set by current legislation and therefore is not classified as dangerous. It is nevertheless recommended to consult the safety data sheet for its correct use. The product is designed for professional use only and must be used by properly trained operators.

### DISPOSAL OF WASTE

Disposal of waste must be carried out according to the national and local regulations in force.

### REFERENCES

1. International Dairy Federation (1985) Methods of sampling milk and milk products. - International Standard, FIL/IDF 50 B



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## PRODUCT SPECIFICATIONS

### NAME

Sugar Free Agar

### PRESENTATION

Ready-to-use plates (90 mm) containing 22±1 ml of medium

### STORAGE

10-25°C

### PACKAGING

Ref.	Content	Packaging
10415	20 plates	<ul style="list-style-type: none"> <li>• 10 plates in thermally soldered film</li> <li>• 2 x 10 plates in cardboard box</li> </ul>

### pH OF THE MEDIUM

7.5 ± 0.2

### USE

Sugar Free Agar is a medium recommended for the enumeration of bacteria in butter and other dairy products

### TECHNIQUE

Refer to technical sheet of the product

### APPEARANCE OF THE MEDIUM

Light amber, very slightly opalescent

### SHELF LIFE

6 months

### QUALITY CONTROL










1. Control of general characteristics, label and print
2. Sterility control  
7 days at 22 ± 2°C, in aerobiosis  
7 days at 35 ± 2°C, in aerobiosis
3. Microbiological control  
Inoculum for productivity: 50-100 CFU  
Incubation conditions: 2-4 days at 35 ± 2°C and 20 ± 2°C, in aerobic atmosphere

#### Microorganism

#### Growth

<i>Bacillus subtilis</i>	ATCC® 6633	good
<i>Escherichia coli</i>	ATCC® 8739	good
<i>Pseudomonas aeruginosa</i>	ATCC® 10145	good
<i>Staphylococcus aureus</i>	ATCC® 25923	good
<i>Enterococcus faecalis</i>	ATCC® 19433	good

### TABLE OF SYMBOLS

 <b>LOT</b>	Batch code	 Do not reuse	 Manufacturer	 Use by	 Fragile, handle with care
 <b>REF</b>	Catalogue number	 Temperature limitation	 Contains sufficient for <n> tests	 Caution, consult instructions for use	



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