

# Neutralizing w Saponin

Liquid medium for microbiological monitoring of surfaces.

TYPICAL FORMULA	(g/I)
Enzymatic Digest of Casein	10.0
Sodium Chloride	5.0
Disodium Hydrogen Phosphate, anhydrous	3.5
Potassium Dihydrogen Phosphate	1.5
Lecithin	3.0
Saponin	30.0
L-Histidine	1.0
Sodium Thiosulfate	5.0
Polysorbate 80	30.0
Final pH 7.0 ± 0.2	

#### **DESCRIPTION**

Neutralizing w Saponin is a medium used for collection and examination of environmental samples where residual disinfectants are presumably present.

Its formula allows the use both as diluent or as non-selective enrichment broth for the detection and enumeration of bacteria.

#### PRINCIPLE

Enzymatic digest of casein provides amino acids, nitrogen, carbon and minerals. Sodium chloride maintains the osmotic balance of the medium. Phosphates are the buffering agents. Lecithin neutralizes quaternary ammonium compounds. Saponin and histidine inactivate aldehydes. Sodium thiosulfate neutralizes halogen compounds. Polysorbate 80 is effective against phenolic compounds and mercurial derivates.

#### **TECHNIQUE**

Use of Neutralizing w Saponin as diluent for large area sampling:

- 1. Label the sample bag with sufficient detail;
- 2. Moisten the cloth or sponge, without using excess fluid, using the diluent if dry surfaces have to be sampled.
- 3. Remove the cloth or sponge from the plastic bag by using the handle or the gripping method of choice where there is no handle.
- 4. Sample the chosen surface in two perpendicular directions, changing the face of the cloth or sponge.
- 5. Return the cloth or sponge to the plastic bag.
- Add a known volume of diluent so that the cloth or sponge will be still moist at the time of analysis, and close the bag in a manner that will ensure no leakage.
- 7. Clean the sampled area with an alcohol wipe.

To promote the recovery of injured organisms such as *Salmonella* spp or *E. coli*, add sample to Neutralizing w Saponin. Incubate at 37°C for 16-20 hours prior to selective enrichment and isolation.

### INTERPRETATION OF RESULTS

Transport the bag to the laboratory and examine according to methods in use.

#### STORAGE

10-25°C away from light, until the expiry date on the label or until 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**

- ISO 11133:2014. Microbiology of food, animal feed and water Preparation, production, storage and performance testing of culture media.
- ISO 11290-2/A1:2005 Food microbiology Horizontal method for the detection and enumeration of Listeria monocytogenes Part 2: Enumeration method.
- ISO 18593:2004 Microbiology of food and animal feeding stuffs Horizontal method for sampling techniques from surfaces using contact plates and swabs. International Standards Organization, Geneva.
- ISO 21528-1:2004. Horizontal method for the detection and enumeration of Enterobacteriaceae Part 1: MPN technique with pre-enrichment.
- ISO 21528-2:2004. Horizontal method for the detection and enumeration of Enterobacteriaceae Part 2: Colony count technique.
- ISO 6579:2002. Microbiology of food and animal feeing stuffs Horizontal method for the detection of Salmonella spp.
- Rose (2001) Isolation and identification of Salmonella from meat, poultry and egg products. In Microbiology laboratory guidebook, 3rd ed., Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, D.C.
- ISO 6887-1:1999. Microbiology of food and animal feeing stuffs 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.
- Sadovski (1977) J. Food Technol. 12:85.
- Edel and Kampelmacher (1973) Bull. W.H.O. 48:167.



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# **PRODUCT SPECIFICATIONS**

#### NAME

Neutralizing w Saponin

### PRESENTATION

Glass bottles containing liquid medium

#### STORAGE

10-25°C

#### **PACKAGING**

Ref.	Content	Packaging
413050	6 x 200 ml bottles	6 bottles in cardboard box
463170	6 x 250 ml bottles	6 bottles in cardboard box

# pH OF THE MEDIUM

 $7.0 \pm 0.2$ 

#### USE

Neutralizing w Saponin is a medium used for collection and examination of environmental samples where residual disinfectants are presumably present

#### **TECHNIQUE**

Refer to technical sheet of the product

### APPEARANCE OF THE MEDIUM

Clear, light amber

#### SHELFLIFE

2 years

### QUALITY CONTROL

- 1. Control of general characteristics, label and print
- 2. Sterility control

7 days at  $22 \pm 2^{\circ}$ C, in aerobiosis 7 days at  $35 \pm 2^{\circ}$ C, in aerobiosis

3. Microbiological control

Inoculum for dilution: 103-104 CFU

Incubation Conditions: 20-25°C for 45-65 min

Microorganism		Growth	Specification
Escherichia coli	WDCM 00012	Good	± 30% colonies of original count
Staphylococcus aureus	WDCM 00034	Good	± 30% colonies of original count
Listeria monocytogenes serovar 4b	WDCM 00021	Good	± 30% colonies of original count

Inoculum for productivity: ≤100 CFU Incubation Conditions: 37 ± 1°C for 16-20 h

Microorganism		Growth
Salmonella Typhimurium	WDCM 00031	Good
Salmonella Enteritidis	WDCM 00030	Good
Escherichia coli	WDCM 00012	Good

# TABLE OF SYMBOLS



