



Contact Slide 8

PCA + TTC + Neutralizing / VRBL Agar + Neutralizing

Flex Dip-slide with a selective medium for detection of coliforms and a non selective medium for total bacterial count.

Réf. 020161V

DESCRIPTION

Contact Slide 8 is a ready-to-use device with two different media coated onto a plastic support used for the microbial monitoring of surfaces and liquids even in the presence of residues of disinfectants.

The selective medium allows the isolation and enumeration of coliform bacteria. The other medium is used to obtain the total bacterial count.

TYPICAL FORMULA

PCA + TTC + Neutralizing Side 1	(g/l)	VRBL Agar + Neutralizing Side 2	(g/l)
Enzymatic Digest of Casein	5.0	Enzymatic Digest of Animal Tissues	7.0
Yeast Extract	2.5	Yeast Extract	3.0
Glucose	1.0	Lactose	10.0
Triphenyl Tetrazolium Chloride	0.1	Bile Salts No. 3	1.5
Neutralizing	*	Sodium Chloride	5.0
Agar	15.0	Neutral Red	0.03
Final pH 7.0 ± 0.2		Crystal Violet	0.002
		Agar	15.0
		Neutralizing	*
		Final pH 7.4 ± 0.2	

*Histidine, 1.0 Lecithin, 0.7 Tween 80, 5.0 Sodium Thiosulfate, 0.5

METHOD PRINCIPLE

PCA + TTC + Neutralizing contains triphenyltetrazolium chloride as growth indicator forming a red insoluble compound which may easily be observed.

VRBL Agar + Neutralizing includes Bile Salts and Crystal Violet as selective agents to inhibit Gram-positive cocci and allowing Gram-negative organisms to grow. Neutral red is the pH indicator incorporated to show acid production.

TEST PROCEDURE

1. Unscrew and extract the slide from its cylindrical container. Avoid any contact with the agar surface.
2. For surfaces monitoring, flex the cap forming a 90° angle and press each side of the slide firmly against the surface to be examined for 10 seconds. Alternatively, use a swab for sampling the area, afterwards roll the swab gently over the agar surface.
For examination of liquids, hold the slide by the cap and immerse it completely into the test fluid.
3. Reinsert the slide into its tube, screw it tight and incubate for 24 h at 30 ± 1°C or 37 ± 1°C, depending on the organisms and materials investigated (e.g. in case of milk and milk products, the temperature of incubation is 30°C). Record the count on VRBL Agar + Neutralizing prior to continue incubation at 30 ± 1°C for other 48 h.

RESULTS INTERPRETATION

Count the total number of colonies on PCA + TTC + Neutralizing (**Side 1**) to obtain the total bacterial count. Coliforms rapidly ferment lactose forming pink to red or purple colonies (with or without precipitation haloes) on VRBL Agar + Neutralizing (**Side 2**).

APPEARANCE

Side 1. Slightly opalescent, light amber.

Side 2. Very slightly to slightly opalescent, reddish-purple.

STORAGE CONDITIONS

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

SHELF LIFE

9 months

QUALITY CONTROL

Slides are inoculated with the microbial strains indicated in the QC table.

Inoculum for productivity: 50-100 CFU.

Inoculum for selectivity: 10^4 - 10^6 CFU.

Inoculum for specificity: 10^3 - 10^4 CFU.

Incubation conditions: $30 \pm 1^\circ\text{C}$ for 24-72 h .

QC Table.

Microorganism		Growth on Side 1	Growth on Side 2
<i>Escherichia coli</i>	ATCC® 25922	Good, red colonies	Good, pink to red or purple colonies
<i>Staphylococcus aureus</i>	ATCC® 25923	Good, red colonies	Partially to completely inhibited
<i>Enterococcus faecalis</i>	ATCC® 29212	Good, red colonies	Inhibited
<i>Pseudomonas aeruginosa</i>	ATCC® 27853	Good, red colonies	Good, colorless to beige colonies

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 must be used by properly trained operators only.

DISPOSAL OF WASTE









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

BIBLIOGRAPHY

- ISO 18593:2018. Microbiology of the food chain- Horizontal method for surface sampling.
- ISO 11133:2014 Microbiology of food, animal feed and water - Preparation, production, storage and performance testing of culture media
- ISO 4833-1:2013. Microbiology of the food chain -- Horizontal method for the enumeration of microorganisms -- Part 1: Colony count at 30 degrees C by the pour plate technique.
- ISO 4833-2:2013. Microbiology of the food chain -- Horizontal method for the enumeration of microorganisms -- Part 2: Colony count at 30 degrees C by the surface plating technique.
- ISO 4832:2006 Microbiology of food and animal feeding stuffs -- Horizontal method for the enumeration of coliforms - Colony-count technique
- Davidson, Roth, and Gambrel-Lenarz (2004) In Wehr and Frank (ed.) Standard methods for the microbiological examination of dairy products, 17th ed. American Public Health Association, Washington, D.C.
- Kornacki and Johnson (2001) In Downes and Ito (ed.) Compendium of methods for the microbiological examination of foods, 4th ed. American Public Health Association, Washington D.C.
- Marshall R.T. ed. (1993). Standard methods for the examination of dairy products, 16th ed. American Public Health Association, Washington, D.C.

PRESENTATION	Packaging	Ref.
Contact Slide 8	20 slide	525622
Contact Slide 8	120 slide	53562

TABLE OF SYMBOLS

LOT Batch code	 Keep away from sunlight	 Manufacturer	 Use by	 Fragile, handle with care
REF Catalogue number	 Temperature limitation	 Contains sufficient for <n> tests	 Caution, consult Instruction For Use	 Do not reuse



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