

Specification

Sterile selective supplement used for *Listeria* enrichment according to ISO 11290-1:2006.

Presentation

10 Freeze dried vials
Vial
with: 6 ± 0.1 g

Packaging Details

23x60 mm glass vials, tag labelled, White plastic cap -
10 vials per box.

Shelf Life

49 months

Storage

2-25 °C

Composition

Composition (g/vial)

Sodium Nalidixate.....	0.0050
Acriflavine.....	0.0062
Ammonium Ferric citrate.....	0.2500

Reconstitute the original freeze-dried vial

by adding :

Sterile Distilled Water.....6 ml

Description /Technique

Collect, dilute and prepare samples and volumes as required according to specifications, directives, official standard regulations and/or expected results.

Reconstitute the vial with 6 ml of sterile diluent, pre-warmed to approx. 37°C and add to 500 ml of sterilized Fraser Broth base cooled to room temperature.

Once into tubes or bottles, inoculate with the appropriate volume of sample or dilution. Incubate the tubes/bottles at 37±1°C for 24±2h. (Incubation times longer than those mentioned above or different incubation temperatures may be required depending on the sample, on the specifications,...)

After incubation, subculture onto secondary selective broth- Then inoculate plates either darkened tubes, either only turbid tubes.

Enumerate all the colonies that have appeared onto the surface of the agar.

Presumptive isolation of *Listeria sp.* must be confirmed by further microbiological and biochemical tests.

Listeria strains cause PALCAM and Oxford media get dark due to esculin hydrolysis.

Listeria strains develop characteristic haloes on ALOA medium.

Quality control

Physical/Chemical control

Color : Dark Orange - Brown -

Microbiological control

Prepare tubes - Inoculate: Practical range 100 ± 20 CFU. min. 50 CFU (productivity).

Microbiological control according to ISO 11133:2014/A1:2018.

Analytical methodology according to ISO 11133:2014/A1:2018; A2:2020.

Aerobiosis. Incubation at 30 ± 1 °C during 25 ± 1 h.

Microorganism

Escherichia coli ATCC® 8739, WDCM 00012 (1)

Enterococcus faecalis ATCC® 19433, WDCM 00009 (2)

Listeria monocytogenes ATCC® 13932 + (1) + (2)

Listeria monocytogenes ATCC® 35152 + (1) + (2)

Growth

Inhibited. Confirm in TSA at 37°C±1 reading 24 ± 3h

Partial Inhibition. Confirm in TSA at 37°C±1 reading 24 ± 3h.

> 10 CFU. Blue-green coln. w. opaque halo (Ottaviani Agosti)

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Sterility control

Incubation 24h at 30-35 °C and 72 h at 20-25 °C: NO GROWTH.

Incubation 7 days at 32.5 ± 2 °C and 7 days at 22.5 ± 2 °C: NO GROWTH.

Add 5mL of the sample to 100 mL of TSB and to 100 mL Thioglycollate.

Bibliography

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