ALLIANCE BIO EXPERTISE

Reference: DSHB3080 **A.B.E. - Technical Data Sheet**

Product: **Listeria UVM II Selective Suppl.**

Specification

A sterile selective enrichment supplement for the secondary enrichment of *Listeria* species.

Presentation

	Packaging Details	Shelf Life	Storage
10 Freeze dried vials Vial with: 3 ± 0.1 g	23x60 mm glass vials, tag labelled, White plastic cap - 10 vials per box.	49 months	2-25 ºC

Composition

Compositon (g/vial):

Sodium Nalidixate.....0.0100
Acriflavine..... 0.0125

Reconstitute the original freeze-dried vial by adding :
Sterile Distilled Water.....6 ml

Note: Each vial is sufficient to supplement 500 ml of medium Base: Listeria Enrichment Borth Base.

Description /Technique

Description:
This supplement is used in Listeria Selective Enrichment Media (UVM formulations).
The complete medium gives better results in the detection rate of Listeria monocytogenes in meat products and has the added advantage of only taking 3-4 days.

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 the sterile diluent in aseptic conditions and add it to 500 ml of sterilized Listeria Enrichment Broth base cooled to 50ºC, previously added with Listeria sel. suppl. UVMI in order to obtain the complete medium.
Do not overheat once suplemented.
Pour the complete medium into tubes and inoculate.
Incubate the tubes in aerobic atmosphere at 35 ± 2ºC for 24-48h.
Incubation times longer than those mentioned above or different incubation temperatures may be requied depending on the sample or the specifications.
After incubation, the isolation is carried out on the Oxford Selective Agar or any other selective agar for Listeria spp, observing any blackening of the medium due to esculin hydrolysis, typical for Listeria strains.

Quality control

Physical/Chemical control

Color : Orange

Microbiological control

Reconstitute 1 vial as indicated in COMPOSITION; shake and dissolve completely

Inoculate 30-300 CFU (productivity) 1.000-10.000 CFU (selectivity)

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

Aerobiosis. Incubation at 35ºC ± 2 ºC, reading at 24-48 hours

Microorganism	Growth
Escherichia coli ATCC® 8739, WDCM 00012 (1)	Inhibited. Confirm in TSA at 37ºC±1 reading 24 ± 3h
Enterococcus faecalis ATCC® 19433, WDCM 00009 (2)	Poor
Listeria monocytogenes ATCC® 13932 + (1) + (2)	> 10 CFU. Blue-green coln. w. opaque halo (Ottaviani Agosti)
Listeria monocytogenes ATCC® 35152 + (1) + (2)	> 10 CFU. Blue-green coln. w. opaque halo (Ottaviani Agosti)

Sterility control

Add 5 ml of the sample to:
100 ml TSB and 100 ml Thioglycollate.
Incubation 48 h at 30-35 ºC and 48 h at 20-25 ºC: NO GROWTH.

Bibliography

· ATLAS, R.M. (1993) Handbook of Microbiological Media. CRC Press. Boca Raton. Florida.
· FRASER, J.A. & W.H. SPERBER (1988) Rapid detection of Listeria spp. In food and environmental samples by esculin hydrolysis. J. Food Prot. 51:762-765.
. ISO 11133:2014/ Adm 1:2018. Microbiology of food, animal feed and water. Preparation, production, storage and performance testing of culture media.
· ISO 11290-1:2017 Standard. Microbiology of the food chain. Horizontal method for the detection and enumeration of Listeria monocytogenes and for Listeria spp.- Part 1: Detection Method
· ISO 11290-2:2017 Standard. Microbiology of the food chain. Horizontal method for the detection and enumeration of Listeria monocytogenes and for Listeria spp.- Part 2: Enumeration Method
· McCLAIN, D. & W.H. LEE (1988) Development of a USDA-FSIS method for isolation of Listeria monocytogenes from raw meat and poultry. J.AOAC 71:660-664.
· VANDERZANT, C & D.F. SPLITTSTOESSER (1992) Compendium of methods for the microbiological examination of foods. APHA. Washington. DC.