ALLIANCE BIO EXPERTISE

Reference: FLWR3035 **A.B.E. - Technical Data Sheet**

Product: **Egg Yolk**

Specification

Egg yolk emulsion for microbiological media formulation according to ISO 7932:2004.

Presentation

	Packaging Details	Shelf Life	Storage
1 Prepared bottle Bottles 125 ml with: 100 ± 3 ml	1 box with 1 bottle (amber) 125 ml. Injectable cap: Plastic screw inner cap. The use of syringes needles with a diameter greater than 0.8 mm is not recommended.	24 months	2-14 ºC

Composition

Composition (g/l):
Egg Yolk .....200 ml
Sterile water..... 800 ml

(according to ISO 7932:2004)

Description /Technique

Egg emulsion for addition to different culture media. Once a bottle of base medium has been melted in a microwave or water bath at 100°C and then cooled to 50°C, add the egg emulsion and any other necessary supplements according to the culture medium and intended use.
Aseptically dispense into 90 mm plates and allow to solidify. Once the plates have been inoculated using any conventional method, incubate for 24–48 hours at appropriate temperatures.
Count all colonies that appear and consider the dilutions performed to calculate the microbial load in the analyzed sample. The recovered microorganisms must be characterized.
The formation of colonies with a whitish halo indicates the presence of lecithinase-positive bacteria.

Each laboratory must evaluate the results according to its own specifications.

Quality control

Physical/Chemical control

Color : yellow

Microbiological control

Add 10 ml of product to 90 ml of Bacillus Cereus Agar base

Inoculate:Practical range 100 ± 20 CFU. Min. 50 CFU (Productivity).

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

Aerobiosis. Incubation at 37 ºC ± 1, reading after 24-48 ± 2h

Microorganism	Growth
Bacillus cereus ATCC® 11778, WDCM 00001	Good. Lecithinase (+) opaque halo.

Sterility control

Inoculate 10 ml of product in 100 ml THIO USP / TSB. Incubate and verify in TSA.
Incubation 7 days at 30-35 ºC: NO GROWTH.

Bibliography

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· ISO 7932 Standard (2004) 3rd ed. Microbiology of food and animal feeding stuffs. Horizontal method for the enumeration of presumptive Bacillus cereus. Colony count technique at 30ºC.