

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	22±0.25 x 55±0.5 mm glass vials, tag labelled, White plastic cap - 10 vials per box.	49 months	2-25 °C

Composition

Compositon (g/vial):

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

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

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

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 50°C, previously added with Listeria sel. suppl. UVM I in order to obtain the complete medium.
Do not overheat once supplemented.
Pour the complete medium into tubes and inoculate.
Incubate the tubes in aerobic atmosphere at 35 ± 2°C for 24-48h.
Incubation times longer than those mentioned above or different incubation temperatures may be required 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)

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

Microorganism

Escherichia coli ATCC® 8739 (1)
Enterococcus faecalis ATCC® 19433 (2)
Listeria monocytogenes ATCC® 13932, WDCM 00021 + (1) + (2)
Listeria monocytogenes ATCC® 35152, WDCM 00109 + (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)
> 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 hours at 30-35 °C and 48 hours at 20-25 °C: NO GROWTH.

Bibliography

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