



Dehydrated Culture Media Technical Information

BUFFERED PEPTONE WATER M127 PRODUCT TECHNICAL INFORMATION

USE: Buffered Peptone Water is used as a pre-enrichment medium for the isolation of *Salmonella* sp. from food products, particularly injured microorganisms.

DESCRIPTION: Food preservation techniques such as heat, desiccation, preservatives, high osmotic pressures or pH changes can inversely affect *Salmonella* microorganisms¹. Pre-enrichment with Buffered Peptone Water results in repair of compromised microorganisms by maintaining a high pH for 24 hours³. The high pH capacity is especially useful for vegetable samples.

FORMULA* per Liter

Casein Peptone	10.0g
Sodium Chloride	5.0g
Disodium Phosphate.....	3.5g
Monopotassium Phosphate	1.5g
Total.....	20g

*Adjusted and/or supplemented as required to meet performance criteria.

Final pH: 7.2 ± 0.2 at 25°C

PREPARATION: Mix 20 grams of the medium in one Liter of purified water until evenly dispersed. Stir to dissolve completely. Distribute and autoclave at 121°C for 15 minutes².

QUALITY CONTROL SPECIFICATIONS:

1. The powder is homogeneous, free-flowing and light beige.
2. Visually the prepared medium is clear and light amber.
3. Expected cultural response after 18-24 hours at 35°C.

Microorganism	CFU	Growth
<i>Escherichia coli</i> ATCC™ 25922	10 – 10 ³	+
<i>S. enterica</i> ser. Typhimurium ATCC™ 14028	10 – 10 ³	+

STORAGE: Store the sealed bottle containing the Soluble Pouches in a cool dry environment at 2 to 30°C. Once opened and recapped, place the container in a low humidity environment at the same storage temperature. Protect it from moisture and light. The dehydrated medium should be discarded if it is not free flowing or if the color has changed from the original light beige color.

LIMITATIONS AND PRECAUTIONS:
FOR LABORATORY USE ONLY

SIZES AVAILABLE: M1272 (500g), M1273 (2Kg), M127-2.5 (2.5K), M1274 (10Kg) & 50Kg

REFERENCES:

1. FDA BAM, 8th Edition, Revision A, 1998. Updated and revised: 29-DEC-2000.
2. Bull. WHO, 48:167-174,1973.
3. J. Food Technol., 12:85-91, 1977.