

CM 21,421 – PLATE COUNT AGAR W/ TWEEN 80 AND LECITHIN (STANDARD METHODS AGAR W/ TWEEN 80 AND LECITHIN)

INTENDED USE

Forsanitary examination of surfaces that is for counts before and after application of disinfectants.

PRODUCT SUMMARY AND EXPLANATION

Standard Methods Agar with Tween 80 and Lecithin is formulated as per APHA for the enumeration of microorganisms from flat and nonporous surfaces. For the purpose of this medium the plates should be prepared carefully to ensure the presence of meniscus of agar extending above the top of the poured plate.

COMPOSITION

Ingredients	Gms / Ltr
Casein enzymic hydrolysate	5.000
Yeast extract	2.500
Dextrose	1.000
Lecithin	0.700
Polysorbate 80 (Tween 80)	5.000
Agar	15.000

PRINCIPLE

This medium consists of Casein enzymic hydrolysate which provides amino acids while yeast extract supplies vitamin B complex and dextrose gives energy to microorganisms. Polysorbate 80 and lecithin act as neutralizers to inactivate the residual disinfectants where the samples are collected. Lecithin inactivates quaternary ammonium compounds whereas polysorbate 80 neutralizes formalin, phenolic disinfectants, hexachlorophene etc.

INSTRUCTION FOR USE

Dissolve 29.2 grams in 1000 ml purified/distilled water.
Heat to boiling to dissolve the medium completely.
Sterilize by autoclaving at 15 psi pressure (121°C) for 15 minutes.
Mix well and pour into sterile petri plates.

QUALITY CONTROL SPECIFICATIONS

Appearance of Powder	: Cream to yellow homogeneous free flowing powder.
Appearance of prepared medium	: Light yellow coloured, clear to slightly opalescent gel forms in petri plates.
pH (at 25°C)	: 7.0 ± 0.2

INTERPRETATION

Cultural characteristics observed after incubation.



Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Recovery	Incubation Temperature	Incubation Period
Escherichia coli	25922	50-100	Luxuriant	>=70 %	35-37°C	24-48 Hours
Staphylococcus aureus	25923	50-100	Luxuriant	>=70 %	35-37°C	24-48 Hours

PACKAGING:

In pack size of 100 gm and 500 gm bottles.

STORAGE

Dehydrated powder, hygroscopic in nature, store in a dry place, in tightly-sealed containers between 25-30°C and protect from direct sunlight. Under optimal conditions, the medium has a shelf life of 4 years. When the container is opened for the first time, note the time and date on the label space provided on the container. After the desired amount of medium has been taken out replace the cap tightly to protect from hydration.

Product Deterioration: Do not use if they show evidence of microbial contamination, discoloration, drying or any other signs of deterioration.

DISPOSAL

After use, prepared plates, specimen/sample containers and other contaminated materials must be sterilized before discarding.

REFERENCES

1. Richardson S. D. (Ed.), 1985, Standard Methods for the Examination of Dairy Products, 15th ed., APHA, Washington, D.C.
2. Erlandson A. L. and Lawrence C. A., 1953, Science, 118:274.
3. Brummer B., 1976, Appl. Environ. Microbiol., 32:80.

 Good Manufacturing Practices Certified	 Best Before	 Quantity	 Catalogue Number	 Manufacturer
 Temperature Unit	 Lot / Batch Number	 Consults Instructions for Use	 QR Code	

NOTE: Please consult the Material Safety Data Sheet for information regarding hazards and safe handling Practices.

*For Lab Use Only

