

## BCP PLATE COUNT SKIM MILK AGAR with 0,2% STARCH

**(ISO/TS 27265)**

Medium recommended for the enumeration of heat resistant spores of thermophilic bacteria in milk and dairy products.

### DESCRIPTION

Bromocresol purple (BCP) plate count skim milk agar with 0.2% starch is a non-selective medium recommended for the enumeration of heat-resistant spores of thermophilic bacteria present in milk and dairy products (ISO / TS 27265).

### PRINCIPLE

The nutrients provided by skimmed milk and tryptone, the vitamins of the yeast extract, and glucose as an energy source, favor the growth of most of the bacteria. The BCP added to the medium improves the visibility of the colonies.

### COMPOSITION

	g/L
Yeast Extract	2.5
Tryptone	5.0
Dextrose	1.0
Skimmed milk (free from antibiotics)	1.0
Starch	2.0
Bromocresol purple	0.04
Agar	15.0

Final pH 7,0 ± 0,2 at 25°C

### WARNING AND PRECAUTIONS

#### For in vitro diagnostic use.

Observe the precautions normally taken when handling laboratory reagents.

**Dehydrated medium: HIGHLY HYGROSCOPIC.** During the handling, wear dust protection mask. Avoid the eye contact. Do not use beyond the expiration date or if the product shows signs of deterioration, an altered color or has compacted.

**Prepared Medium:** The product does not contain hazardous substances in concentrations exceeding the limits set by current legislation and therefore is not classified as dangerous.

**Safety Data Sheet** is available on request for professional users.

All waste must be disposed of according to local directives.

### STORAGE AND STABILITY

<b>Dehydrated medium:</b>	10-30°C
<b>Prepared medium:</b>	10-25°C

The product is stable until the expiration date indicated on the label under the recommended storage conditions.

### PREPARATION

**Prepared medium (bottles):** Melt the content of the bottle in a water bath at 100°C until completely dissolved. Then screw the cap and check the homogeneity of the dissolved medium, if it is the case turning the bottle upside down. Cool at 45-50°C, mix well avoiding foam formation and aseptically distribute into Petri dishes.

### PROCEDURE

1. Prepare a primary dilution (10<sup>-1</sup>) according to ISO 6887-5;
2. Using a sterile pipette, transfer 10 mL of the primary dilution (10<sup>-1</sup>) of each sample into a tube;
3. Heat the sample at 106°C for 30 minutes;
4. After 30 minutes, cool the sample in a water bath at 15-25°C;
5. Transfer 1 mL of the product to be analyzed, and its serial dilutions, into sterile Petri dishes.
6. Pour about 15 mL of medium, previously dissolved and kept in a water bath at 45°C, into each of the prepared Petri dishes. Homogenize with circular movements. Leave to solidify on a cold surface.
7. Incubate at 55°C for 48 hours under aerobic conditions.

### RESULTS

Use only plates containing less than 300 colonies and express test results according to ISO 7218.

### QUALITY CONTROL

**Prepared medium:** purple agar

### Typical response after incubation at 55°C for 48±2 hours, in aerobiosis

MICROORGANISM	GROWTH
Escherichia coli ATCC® 25922	Luxuriant/Good
Staphylococcus aureus ATCC® 25923	Luxuriant/Good

### REFERENCES

- ISO 7218:2013 – Microbiology of food and animal feeding stuffs – General requirements and guidance for microbiological examinations.
- ISO 6887-5:2010 - Microbiology of food and animal feeding stuffs — Preparation test samples, initial suspension and decimal dilutions for microbiological examination — Part 5: Specific rules for the preparation of milk and milk products.
- ISO/TS 27265:2009 – Dried milk – Enumeration of the specially thermoresistant spores of thermophilic bacteria.
- ISO/TS 11133-1:2009 - Microbiology of food and animal feeding stuffs — Guidelines on preparation and production of culture media — Part 1: General guidelines on quality assurance for the preparation of culture media in the laboratory.
- ISO 707/IDF 50:2008, Milk and milk products – Guidance on sampling
- ISO 5725-1:2004, Accuracy (trueness and precision) of measurement methods and results. Part 1: General principles and definitions.

### PRESENTATION

**Packaging**
**REF.**

#### Prepared medium:

**BCP PLATE COUNT SKIM MILK AGAR with 0,2% STARCH**

12 x 200 mL bottles

70084

### SYMBOLS



Read the instructions



Biological hazard



CE Mark (product complies with the requirements of Regulation (EU) 746/2017)



Temperature limitation



Use by



For in vitro diagnostic use



Manufacturer