LICKSON®

CE

TECHNICAL SHEET

MAXIMUM RECOVERY DILUENT (PEPTONE SALT SOLUTION)

(ISO 6887-1)

IVD in Class A, EU Reg. 2017/746

For in vitro diagnostic use **IVD**

Diluent for preparation of food samples for microbiological examination.

DESCRIPTION

Maximum Recovery Diluent is a protective and isotonic diluent used to maximize the recovery of microorganisms in the preparation of the initial suspension and decimal dilutions of test samples. This diluent is also known as Peptone Salt Solution and complies with the recommendations of ISO 6887 for the microbiological examination of food.

PRINCIPLE

Enzymatic digest of casein provides amino acids, nitrogen, carbon and minerals. Sodium chloride maintains the osmotic balance of the medium.

COMPOSITION	g/L
Enzymatic Digest of Casein	1.00
Sodium Chloride	8.5

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 wast must be disposed of according to local directives.

STORAGE AND STABILITY	
Dehydrated medium:	10-30°C
Prepared medium:	10-25°C

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

PREPARATION

Dehydrated medium: Suspend 9.5 g of the powder in 1 liter of distilled or deionized water. Mix well. Heat to boil shaking frequently until completely dissolved. Sterilize in autoclave at 121°C for 15 minutes.

Prepared medium (bottles, tubes): Ready to use.

PROCEDURE

Use this diluent according to specific procedures for microbiological examination of food samples. For ISO method, put 10 g or 10 ml of the test sample into a sterile vessel or sterile plastic bag. Add 90 ml of Maximum Recovery Diluent and homogenize with a blender or Stomacher. Transfer 1 ml of the macerate, within 15 minutes, to 9 ml of sterile diluent and mix well. The number of further decimal dilutions depends on the expected contamination of the sample.

RESULTS

Due to the isotonic propriety of the diluent, several organisms, even stressed or injured cells are allowed to recover and maintain their viability for 1-2 h without multiplication.

QUALITY CONTROL

Dehydrated medium: free-flowing, homogeneous, beige.

Prepared medium: clear, light amber.

Typical response after incubation at 18-27°C for 45-60 minutes:

MICROORGANISM	GROWTH (on Tryptic Soy Agar)
Escherichia coli WDCM 00012	± 30% colonies of original count
Staphylococcus aureus WDCM 00034	± 30% colonies of original count

REFERENCES

1. ISO 6887-3:2017+Amd1:2020. Microbiology of food the food chain s – Preparation of test samples, initial suspension and decimal dilutions for microbiological examination – Part 3: Specific rules for the preparation of fish and fishery products.
2. EN ISO 11133:2014+Amd1:2018. Microbiology of food, animal feed and water – Preparation, production, storage and performance testing of culture media.
3. ISO 6887-4:2017. Microbiology of food the food chain – Preparation of test samples, initial suspension and decimal dilutions for microbiological examination – Part 4: Specific rules for the preparation of products other than milk and milk products, meat and meat products, and fish and fishery products.
4. ISO 6887-2:2017. Microbiology of food the food chain – Preparation of test samples, initial suspension and decimal dilutions for microbiological examination – Part 2: Specific rules for the preparation of meat and meat products.
5. ISO 6887-1:2017. Microbiology of food the food chain – Preparation of test samples, initial suspension and decimal dilutions for microbiological examination – Part 1: General rules for the preparation of the initial suspension and decimal dilutions.
6. Vanderzant, C., and D. F. Splittstoesser (eds.). Compendium of methods for the microbiological examination of foods, 3rd ed. American Public Health Association, Washington, D.C.
7. U.S. Food and Drug Administration. Bacteriological analytical manual, 8th ed., AOAC International, Gaithersburg, MD

PRESENTATION	Packaging	REF.
Dehydrated medium:		
MAXIMUM RECOVERY DILUENT		
	100 g (10,5 L)	**11279**
	500 g (52,6 L)	**10279**
Prepared medium:		
MAXIMUM RECOVERY DILUENT		
	6 x 90 mL bottles	**63139**
	12 x 225 mL bottles	**63539**
	100 x 9 mL Tubes	**5168/100**

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

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