

BIO C+C AGAR COD L2000737

Add of CEX

READY-TO-USE PLATE TO CULTURE AND COUNT LACTIC ACID BACTERIA

COMPOSITION

Yeast extract	5.0 g/L
Tryptone	10.0 g/L
Glucose	10.0 g/L
Apple juice	250 mL/L
Cycloeximede	0,01 g/L
Cysteine HCl	0,5 g/L
Magnesium sulfate	0.2 g/L
Manganese sulfate	0.05 g/L
Agar n°2	20.0 g/L
Final pH	4,8 ± 0,2

WHEN TO USE

BIO C+C AGAR is a culture plate suitable for the control of lactic acid bacteria. The presence of CEX inhibit the growth of yeasts.

The BIO C+C AGAR is ready for use. It does not require any initial preparation, such as rehydration in the case of freeze-dried plates, or the pouring on absorptive pads of liquid media packaged in single doses. Therefore, no manipulations are necessary that could cause contamination.

Because it is in the form of agar, the BIO C+C AGAR guarantees a better result thanks to the greater amount of medium present in each dish (about 15 mL per dish).

HOW TO USE

BIO C+C AGAR is a ready-to-use substrate. It can be used in all cases in which detection of a possible presence of micro-organisms is required.

When the concentration of cells per sample is high, and, therefore, a small amount of sample is sufficient for analysis, the sample can be spooned directly onto the surface of the plate.

When the number of cells is very low, a preliminary concentration of the sample must be put on white membrane filters, and then incubated on the surface of BIO C+C AGAR (as in checking microbiological stability in a bottled sample).

BIO C+C AGAR can also be used to check surfaces by collecting with a sterile swab and then smearing on the agar.

For the growth of the lactic acid bacteria, the use of white membrane filters and anaerobic incubation times of at least 15 days at a temperature of 30°C are recommended.

STORAGE

Store overturned in a refrigerator between 2 and 8 °C.

Store in a dark place.

For further information on the storage and transport of the product, please consult the leaflet enclosed in each package.

PACKAGING

Boxes of 35 Petri dishes.

WARNING

The product is classified as not hazardous.