

Specification

General purpose medium with neutralisers., for enumeration of total aerobics in surfaces.

Presentation

30 Contact Plates/Ird.
Contact Plates - Double Wrapping
with: 15 ± 2 ml

Packaging Details

1 box with 5 blisters (PET laminated base, PVDC and bag) with 6 contact plates/blister. Every pack exhibits an irradiation indicator (8-14kGy).

Shelf Life

7 months

Storage

2-25 °C

Composition

Composition (g/l):

Peptone from casein	15.00
Soya peptone.....	5.00
Sodium chloride.....	5.00
Polysorbate 80.....	15.00
Lecithine.....	0.70
Sodium lauryl sulfate.....	1.56
Agar.....	15.00

Description /Technique

Description

TSA is a widely used medium containing two peptones which support the growth of a wide variety of organisms, even that of very fastidious. It is a classical media for microbiological examination of non-sterile products according to Pharmacopeial Harmonised Methods. The addition of the neutralizing agents TL (Tween®80 (Polysorbate 80) - Lecithin) may inactivate a variety of disinfectants.

- The combination of lecithin and polysorbate 80 neutralizes the quaternary ammonium compounds.
- The polysorbate 80 neutralizes hexachlorophene and mercurial derivatives
- Lecithin neutralizes chlorhexidine.

Note: Contact plates are used for monitoring the microbiological contamination of surface and air inside cleanrooms, isolators, RABS, food industries and hospitals. The double/triple irradiated wrapping ensures that the package itself doesn't contaminate the environment as the first wrapper is removed just before entering the clean area.

Technique:

In the microbiological control of cleaning and disinfection of surfaces in the "clean zones" the contact plates are used as a plug or copy-pad that acts simultaneously as a sampler and culture medium to be incubated, without other intermediate operations. For this, the 65 mm diameter plates are filled so that the medium forms a suitable meniscus to produce a contact surface of approximately 25 cm².

At the time of use the plates remove the outer shell, remove the cover of the plate and support the culture medium on the surface to be controlled, exerting a gentle pressure for about 10-15 seconds, to ensure good contact between the two surfaces. The plate is removed without rubbing and covered with its cover to avoid contamination. They are labeled appropriately with the sampling data (place, date and time) and are incubated. The inoculated plates are incubated at 35 ± 2° C for 18-24 h (bacteria).

When the effectiveness of a cleaning and / or disinfection process is verified, sampling with the contact plates should be done within two hours of the completion of the process, ensuring that the surfaces to be sampled are dry. Positive controls should always be included, sampling the area prior to disinfection or simultaneously monitoring unclean areas adjacent to the disinfected. The frequency of cleaning / disinfection and subsequent sampling will be established by the responsible technician, depending on the results obtained and the proposed objectives.

The plates must be kept in their original packaging (blisters) to guarantee their stability at the end of their expiration date.

Quality control

Physical/Chemical control

Color : Straw-coloured yellow

pH: 7.0 ± 0.2 at 25°C

Microbiological control

Microorganism

Growth

Sterility Control

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