

Reference: 5152

**Technical Data Sheet** 

# Product: EGG YOLK EMULSION

### **Specification**

Egg yolk emulsion for microbiological media formulation

#### **Presentation**

1 Prepared bottle Bottles 125 ml with: 100 ± 3 ml

#### **Packaging Details**

**Shelf Life** 

Storage

1 box with 1 bottle 125 ml. Injectable cap: Plastic screw inner cap. The use of syringes needles with a diameter greater than 0.8 mm is not recommended.

24 months

8-14 ºC

#### Composition

Composition (g/l):

Egg Yolk ..... Sterile water...... 800 ml

(according to ISO 7932:2004)

## **Description / Technique**

Egg emulsion for different culture media supplementation (5%). Add asseptically to melted bottles of Bacillus cereus base medium cooled to 50°C, before pouring into Petri dishes when cooled to room temperature.

Once solidified on a flat surface, Spread the plates by streaking methodology or by spiral method. Incubate the plates right side up aerobically at 35-37°C for 24-48 hours.

(Incubation times longer than those mentioned above or different incubation temperatures may be required depending on the sample, on the specifications,... This medium can be inoculated directly or after any enrichment broth)

After incubation, enumerate all the colonies that have appeared onto the surface of the agar.

Selective supplementation of the medium supresses almost all the accompanying flora.

Each laboratory must evaluate the results according to their specifications.

Presumptive isolaton of Bacillus sp must be confirmed by further microbiological and biochemical tests.

Calculate total microbial count per ml of sample by multiplying the average number of colonies per plate by the inverse dilution factor if streaked a diluted sample. Report results as Colony Forming Unit (CFU's) per ml or g along with incubation time and temperature.

#### **Quality control**

#### **Physical/Chemical control**

Color: yellow pH: at 25°C

## Microbiological control

Add 10 ml of product to 90 ml of Bacillus Cereus Agar base Inoculate: Practical range 100 ± 20 CFU. Min. 50 CFU (Productivity).

Aerobiosis. Incubation at 37  $^{\circ}$ C ± 1, reading after 24-48 ± 2h

#### Microorganism

Growth

Bacillus cereus ATCC® 11778, WDCM 00001 Good. Lecithinase (+) opaque halo.

#### **Sterility Control**

Inoculate 10 ml of product in 100 ml THIO USP / TSB. Incubate and verify in TSA. Incubation 7 days at 30-35 °C: NO GROWTH.

# **Bibliography**

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- · NYGREN, B. (1962) Acta Path. Microbiol. Scand. 56, Suppl. 1-160.
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