

FOOD-SYSTEM

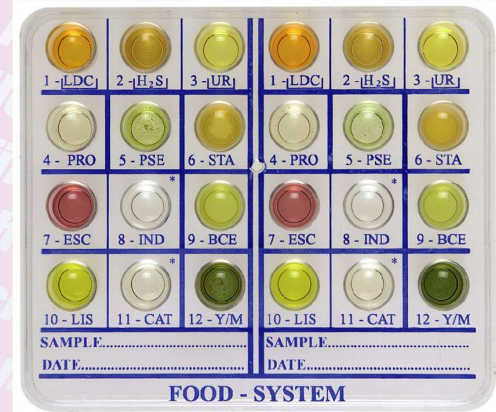


SYSTEM FOR DETECTION AND PRESUMPTIVE IDENTIFICATION OF PATHOGENIC MICROORGANISMS FROM FOODSTUFFS

DIRECT INOCULATION FROM FOODSTUFFS SUSPENSION

RESULTS AFTER 18-24 HOURS INCUBATION AT 36 ±1 °C

EVALUATION OF PATHOGENIC MICROORGANISMS PRESENCE



PRESUMPTIVE IDENTIFICATION OF PATHOGENIC MICROORGANISMS

The presence of **Salmonella spp** is shown by colour change of wells:

- 1 - LDC from yellow to red
- 2 - H₂S from yellow to black

Salmonella spp.



Positive



Negative

The presence of **Citrobacter spp** is shown by colour change of well:

- 2 - H₂S from yellow to black

Citrobacter spp.



Positive



Negative

The presence of **Proteus/Providencia spp** is shown by colour change of wells:

- 2 - H₂S from yellow to black
- 3 - UR from yellow to red-fuchsia
- 4 - PRO from yellow to black

Proteus / Providencia spp.



Positive



Negative

The presence of **Pseudomonas spp** is shown by colour change of well: 5 - PSE from yellow to green

Pseudomonas spp.



Positive



Negative

Staphylococcus aureus



Positive



Negative

The presence of **Staphylococcus aureus** is shown by colour change of well: 6 - STA from yellow to black

The presence of **Escherichia coli** is shown by colour change of wells:

- 7 - ESC from red to blue
- 8 - IND from colourless to pink-red

Escherichia coli



Positive



Negative

The presence of **Bacillus cereus** is shown by colour change of well: 9 - BCE yellow to turbid green

Bacillus cereus



Positive



Negative

Yeast/Moulds



Positive



Negative

The presence of **Yeast/Moulds** is shown by colour change of well: 12 - Y/M from green to yellow

The presence of **Listeria spp** is shown by colour change of well:

- 10 - LIS from yellow to black
- 11 - CAT development of bubbles

Listeria spp



Positive



Negative



LIOFILCHEM Bacteriology Products

Via Scozia - Zona Ind.le - 64026 ROSETO D. A. (TE) ITALY - Phone +39 085 8930745 - Fax +39 085 8930330
Internet: www.liofilchem.net - E-mail: liofilchem@liofilchem.net



FOOD-SYSTEM

Cod. 71680

40 test

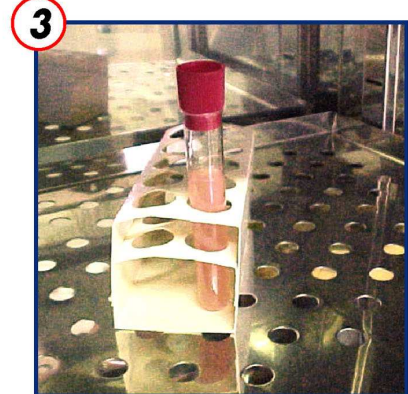
TEST PROCEDURE



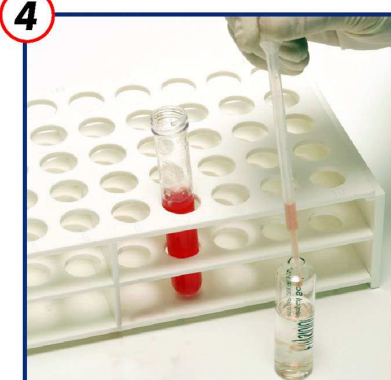
Homogenize a quantity of foodstuff (1, 10 or 25 g) in an appropriate volume (9, 90 or 225 ml) of BUFFERED PEPTONE WATER or RINGER'S Solution in accordance with the standard procedures for the food sample in question. The final dilution of the sample should be 1:10.



Take 10 ml of homogenized sample (dil. 1:10) and transfer into a suitable tube.



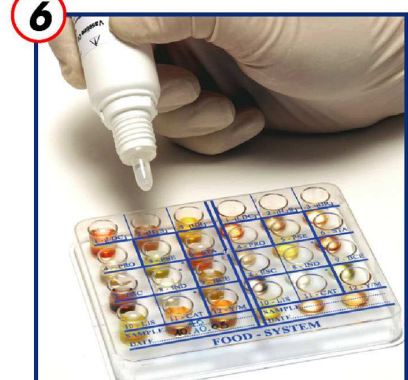
Cover the tube and incubate at $36 \pm 1^\circ\text{C}$ for 4-6 hours.



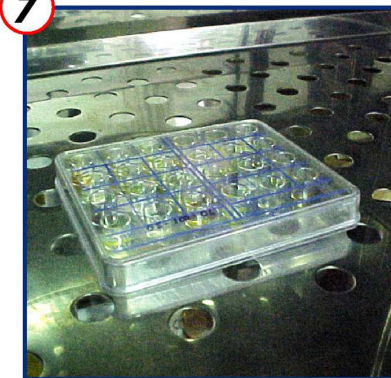
Transfer 0.5 mL, from the pre-incubated tube containing sample suspension, into a vial of Physiological Solution contained in the kit.



Distribute 0.2 mL (4-5 drops) of suspension in each well of the system.



Cover the first 3 wells **1-LDC**, **2-H₂S** and **3-UR** with 2 drops each of Vaseline oil.



Cover the system with the lid provided and incubate at $36 \pm 1^\circ\text{C}$ for 18-24 hours.



Add 2 drops of Kovac's Reagent to well **8-IND** and await the appearance of a pink-red ring (immediate reaction).



Add 2 drops of Reagent H_2O_2 to well **11-CAT** and await the formation of bubbles (immediate reaction).