

Technical Data Sheet

Product: Tryptone Soy Agar (TSA) (Ph. Eur.) triple wrap, for microbiology

Specification

General purpose solid medium containing animal and plant peptone according to Pharmacopoeial Harmonised Method and ISO Standards.

Presentation

20 Plates/Irradiated 90 mm - Triple Wrapping with: 21 ± 2 ml	Packaging Details 1 box with 2 BOPP bags (triple wrapping) with 10 plates/bag. Every pack exhibitis a irradiation indicator stacked on the side of the bag (8-14 KGy) with desiccant. LATERAL LABELLING	Shelf Life 9 months	Storage 15-25 °C	
Composition				

Composition

Composition (g/I):	
Peptone from casein	15.0
Soya peptone	5.00
Sodium chloride	5.00
Agar	15.0

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 ones such as Neisseria, Listeria, Brucella, etc. It is frequently used for routine diagnostic purposes due to its reliability and its easily reproducible results.

Technique

This medium can be inoculated directly or after enrichment broth.

Spread the plates by streaking methodology or by spiral method.

The inoculated plates are incubated at 30-35 ° C for 24-72 h (bacteria) and 3-5 days for fungi (yeast & molds). Examined daily. (Incubation times greater then those mentioned above or different incubation temperatures may be required depending on the sample, on the specifications).

Each laboratory must evaluate the results according to their specifications.

Attention: Petri 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. Wrapping resistant to hydrogen peroxide vapors penetration.



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Quality control

Physical/Chemical control Color : Straw-coloured yellow

pH: 7.3 ± 0.2 at 25°C

Microbiological control

Growth Promotion Test 50-100 CFU according to harmonized Pharmacopoeia monographs (EP) and test methods & ISO 11133:2014/A1:2018 Spiral Spreading: Practical range 50 - 100 CFU (productivity).

Growth

Analytical methodology according to ISO 11133:2014/A1:2018; A2:2020.

Aerobiosis. Incubation at 30-35 °C. Read after 18-24 h to 72 h for bacteria and 3-5 days for fungi.

Microorganism

-	
Escherichia coli ATCC® 8739, WDCM 00012	Good (≥70%)
Staphylococcus aureus ATCC® 6538, WDCM 00032	Good (≥70%)
Bacillus subtilis ATCC® 6633, WDCM 00003	Good (≥70%)
Candida albicans ATCC® 10231, WDCM 00054	Good (≥70%)
Aspergillus brasiliensis ATCC® 16404, WDCM 00053	Good (≥70%)
Ps. aeruginosa ATCC® 9027, WDCM 00026	Good (≥70%)
L. monocytogenes ATCC® 13932, WDCM 00021	Good (≥70%)
Salmonella typhimurium ATCC® 14028, WDCM 00031	Good (≥70%)
Stph. aureus ATCC® 25923, WDCM 00034	Good (≥70%)
Starility control	

Sterility control

Incubation 48 h at 30-35 °C and 48 h at 20-25 °C: NO GROWTH. Check at 7 days after incubation in same conditions.

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