

# Product: FRA

#### **Technical Data Sheet**

#### **Product: FRASER LISTERIA SELECTIVE SUPPLEMENT**

#### **Specification**

A sterile selective supplement for the isolation of *Listeria* species.

#### **Presentation**

10 Freeze dried vialsPackaging DetailsShelf LifeStorageVial23x60 mm glass vials, tag labelled, White plastic cap - 10 vials per box.49 months2.25 °C

with: 9 ± 0.1 g

#### Composition

Compositon (g/vial)

**NOTE**: Each vial is sufficient to supplement 500 ml of medium Base: Fraser Borth Base.

Reconstitute the original freeze-dried vial

by adding

#### **Description / Technique**

#### **Description:**

This supplement is added in Fraser broth base in order to obtain a secundary enrichment complete medium.

This medium is a modification of the UVM broth. It gives better results in the detection rate of Listeria monocytogenes in meat products and has the added advantage of only taking 3-4 days.

#### Technique:

Collect, dilute and prepare samples and volumes as required according to specifications, directives, official standard regulations and/or expected results.

Reconstitute the vial with 6 ml of the sterile diluent in aseptic conditions and add it to 500 ml of sterilized Broth base cooled to 50°C.

Do not overheat once suplemented.

Pour the complete medium into tubes and inoculate.

Incubate the tubes in aerobic atmosphere at  $37 \pm 1^{\circ}$ C for  $24\pm 2h$ .

Incubation times longer than those mentioned above or different incubation temperatures may be requied depending on the sample or the specifications.

After incubation, the isolation is carried out on Listeria agar according to Ottaviani & Agosti and a second selective agar for Listeria, eg Oxford, Palcam, or any other selective agar.

In these media, the colonies that present blackening due to the hydrolysis of esculin are presumptively typical strains of Listeria.

#### **Quality control**

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

Color: Yellowish-brown pH: at 25°C

#### Microbiological control

Add 1 vial to 500 ml of medium base. DO NOT HEAT once supplemented. Inoculate 30-300 CFU (productivity) 1.000-10.000 CFU (selectivity)

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

Aerobiosis. Incubation at  $35^{\circ}\text{C} \pm 2^{\circ}\text{C}$ , reading at 24-48 hours

#### Microorganism

L. monocytogenes ATCC<sup>®</sup> 13932, WDCM 00021 Escherichia coli ATCC<sup>®</sup> 25922, WDCM 00013 Listeria monocytogenes ATCC<sup>®</sup> 35152

#### **Sterility Control**

Add 5mL of the sample to 100 mL of TSB and to 100 mL Thioglycollate. 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.

#### Growth

Good. Black medium. Positive esculine
Inhibited. Confirm in TSA at 37°C±1 reading 24 ± 3h
Good. Black medium. Positive esculine

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## Reference: 6001

CE IVD

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