



Reference: 064-PA0031

Scharlau Microbiology - Technical Data

Product: Tryptone Soy Agar (TSA) (Eur. Ph.)

Specification

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

Presentation

20 Prepared Plates
90 mm
with: 21 ± 2 ml

Packaging Details

1 box with 2 packs of 10 plates/pack. Single cellophane.

Shelf Life

3 months

Storage

2-14 °C

Composition

Composition (g/l):

Peptone from Casein	15.00
Soya peptone.....	5.00
Sodium chloride.....	5.00
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 ones such as *Neisseria*, *Listeria*, *Brucella*, etc. It is frequently used for routine diagnostic purposes due to its reliability and its easily reproducible results.

Classical media for microbiological examination of non-sterile products according to Pharmacopoeial Harmonised Methods.

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 than 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.



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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

Inoculate: 50-100 CFU (productivity) according to harmonized Eur. Pharmacopoeia and ISO 11133 standard.

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

Growth

<i>Escherichia coli</i> ATCC® 8739, WDCM 00012	Good (≥70%)
<i>Staphylococcus aureus</i> ATCC® 6538, WDCM 00032	Good (≥70%)
<i>Bacillus subtilis</i> ATCC® 6633, WDCM 00003	Good (≥70%)
<i>Candida albicans</i> ATCC® 10231, WDCM 00054	Good (≥70%)
<i>Ps. aeruginosa</i> ATCC® 9027, WDCM 00026	Good (≥70%)
<i>Salmonella typhimurium</i> ATCC® 14028, WDCM 00031	Good (≥70%)
<i>Aspergillus brasiliensis</i> ATCC® 16404, WDCM 00053	Good (≥70%)
<i>L. monocytogenes</i> ATCC® 13932, WDCM 00021	Good (≥70%)
<i>Bacillus cereus</i> ATCC® 11778, WDCM 00001	Good (≥70%)
<i>Enterococcus faecalis</i> ATCC® 29212, WDCM 00087	Good (≥70%)
<i>Clostridium perfringens</i> ATCC® 13124, WDCM 00007, NCTC® 8237	Good (≥70%)
<i>Clostridium sporogenes</i> ATCC® 19404, WDCM 00008	Good (≥70%)
<i>Stph. aureus</i> ATCC® 25923, WDCM 00034	Good (≥70%)

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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