

Gelatin phosphate buffer

Cat: RL100150

Specification: 10*30ml

Storage: Store at 2-25°C, avoid light

Introduction:

I. Product use:

For the dilution of clostridium botulinum samples in food.

II. Inspection principle:

Gelatin is an antigen stabilizer and can be used as a thickening agent. Disodium hydrogen phosphate is a buffer.

III. Composition: g/L

Gelatin 2.0g

Disodium hydrogen phosphate 4.0g

Purified water 1000mL

Final pH 6.2±0.2

IV. Instructions for use: (for reference only)

Ready-to-use product: Unpacked and ready to use, pay attention to aseptic operation.

V. Quality Control:

The following quality control strains were inoculated into the test medium at 35-37°C for 24 hours, and the results are as follows:

Index	Quality control strain and number	Standard value
Growth rate	Clostridium perfringens ATCC13124	placed at room temperature, the change in colony count before and after 45 minutes does not exceed 50%
	Clostridium sporogenes CMCC(B)64941	

VI. Note:

Operate in a clean environment to avoid contamination of the culture medium.

VII. Waste disposal:

After testing, the contaminated items are placed under high-pressure sterilization at 121°C for 30 minutes.