



Contact Slide

Rose Bengal CAF Agar + Neutralizing / PCA + TTC + Neutralizing

Flex Dip-slide with a selective medium for detection of yeasts and moulds and a non selective medium for total bacterial count.

DESCRIPTION

Contact Slide is a ready-to-use device with two different media coated onto a plastic support used for the microbial monitoring of surfaces and liquids even in the presence of residues of disinfectants.

The selective medium allows the isolation and enumeration of yeasts and moulds. The other medium is used for enumeration of bacteria.

TYPICAL FORMULA

Rose Bengal CAF Agar + Neutralizing Side 1	(g/l)	PCA + TTC + Neutralizing Side 2	(g/l)
Enzymatic Digest of Soybean Meal	5.0	Enzymatic Digest of Casein	5.0
Glucose	10.0	Yeast Extract	2.5
Monopotassium Phosphate	1.0	Glucose	1.0
Magnesium Sulphate	0.5	Triphenyl Tetrazolium Chloride	0.1
Rose Bengal	0.05	Neutralizing	*
Chloramphenicol	0.1	Agar	15.0
Agar	15.0	Final pH 7.0 ± 0.2	
Neutralizing	*		
Final pH 7.2 ± 0.2			

*Histidine, 1.0 Lecithin, 0.7 Tween 80, 5.0 Sodium Thiosulfate, 0.5

METHOD PRINCIPLE

Rose Bengal CAF Agar + Neutralizing includes Rose Bengal and Chloramphenicol as selective agents to inhibit bacterial growth while restricting the colony sizes of rapidly growing moulds. Rose Bengal is also a stain and it is incorporated in the cells of yeasts and moulds, turning these colonies pink.

PCA + TTC + Neutralizing contains triphenyltetrazolium chloride as growth indicator forming a red insoluble compound which may easily be observed.

TEST PROCEDURE

1. Take a slide from the refrigerator and leave it at ambient temperature for about 5 minutes
2. Unscrew and extract the slide from its cylindrical container. Avoid any contact with the agar surface.
3. For surfaces monitoring, flex the cap forming a 90° angle and press each side of the slide firmly against the surface to be examined for 10 seconds. Alternatively, use a swab for sampling the area, afterwards roll the swab gently over the agar surface.
For examination of liquids, hold the slide by the cap and immerse it completely into the test fluid.
4. Reinsert the slide into its tube, screw it tight and incubate at 30 ± 1°C for up to 5 days (record the count on PCA + TTC + Neutralizing after 72 h incubation).

RESULTS INTERPRETATION

Count the total number of colonies on PCA + TTC + Neutralizing (**Side 2**) to obtain the total bacterial count. Total number of colonies grown on Rose Bengal CAF Agar + Neutralizing (**Side 1**) gives an assessment of the fungal contamination.

See table at the end of this document.

APPEARANCE

Side 1. Slightly opalescent, bright pink.

Side 2. Slightly opalescent, light amber.

STORAGE CONDITIONS

10-25°C away from light, until the expiry date on the label. Eliminate if signs of deterioration or contamination are evident.

SHELF LIFE

9 months

QUALITY CONTROL

Slides are inoculated with the microbial strains indicated in the QC table.

Inoculum for productivity: 50-100 CFU.

Inoculum for selectivity: 10^4 - 10^6 CFU.

Incubation conditions: $30 \pm 1^\circ\text{C}$ for 3-5 days.

QC Table.

Microorganism		Growth on Side 1	Growth on Side 2
<i>Escherichia coli</i>	ATCC® 25922	Partially to completely inhibited	Good, red colonies
<i>Staphylococcus aureus</i>	ATCC® 25923	Partially to completely inhibited	Good, red colonies
<i>Candida albicans</i>	ATCC® 10231	Good, pink colonies	Good, red colonies
<i>Aspergillus niger</i>	ATCC® 16404	Good	Good
<i>Saccharomyces cerevisiae</i>	ATCC® 9763	Good, pink colonies	Partially to completely inhibited

WARNING AND PRECAUTIONS

The product does not contain hazardous substances in concentrations exceeding the limits set by current legislation and therefore is not classified as dangerous. It is nevertheless recommended to consult the safety data sheet for its correct use. The product must be used by properly trained operators only.

DISPOSAL OF WASTE

Disposal of waste must be carried out according to national and local regulation in force.

BIBLIOGRAPHY

- ISO 18593:2018. Microbiology of food chain- Horizontal method for surface sampling.
- ISO 4833-1:2013. Microbiology of the food chain -- Horizontal method for the enumeration of microorganisms -- Part 1: Colony count at 30 degrees C by the pour plate technique.
- ISO 4833-2:2013. Microbiology of the food chain -- Horizontal method for the enumeration of microorganisms -- Part 2: Colony count at 30 degrees C by the surface plating technique.
- Marshall R.T. ed. (1993). Standard methods for the examination of dairy products, 16th ed. American Public Health Association, Washington, D.C.
- Jarvis B. (1973). Comparison of an improved rose bengal-chlortetracycline agar with other media for the selective isolation and enumeration of molds and yeasts in foods. J. App. Bacterial. 36:723-727.
- Koburger J.A. (1972). Fungi in foods. Effect of plating medium pH on counts. J. Milk Food Technol. 35:659-660.

PRESENTATION**Packaging****Ref.**

Rose Bengal CAF Agar /
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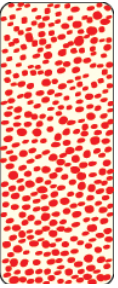
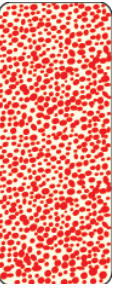
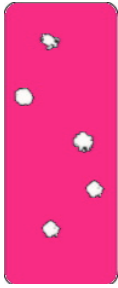
20 Contact Slides

525272V

TABLE OF SYMBOLS

LOT Batch code	 Use by	 Do not reuse
REF Catalogue number	 Temperature limitation	 Contains sufficient for <n> tests

Table.

Bacteria/Yeasts					Moulds			
								
<25	25-50	50-200	>200	CFU/side	<10	10-20	>20	
<200	200-400	400-1600	>1600	Surfaces (CFU/100cm²)	<80	80-160	>160	
10 ³	10 ⁴	10 ⁵	10 ⁶	Liquids (CFU/ml)	10 ²	10 ³	10 ⁴	

Manufactured for: VWR International bvba

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