Colorex[™] E.coli

For detection and enumeration of *E. coli*



● Colorex[™] E.coli



Plate Reading

- E. coli
- → blue
- Other gram negative bacteria
- \rightarrow colourless
- Gram positive
 → inhibited



For detection and enumeration of *E. coli* in food and water samples

Background

Contamination by faecal material from animals can be shown by the detection of *Escherichia coli* in the sample. *E. coli* can contaminate drinking water when the water treatment system is inadequate or during periods of very high rainfalls.

Monitoring of food and water production is essential. High contamination may lead to the suspension of the water supply and food recall by supermarkets.

- Concerning bathing water, regulations are more and more strict:
 - European directive from 1976: 2.000 *Escherichia coli (E. coli)* bacteria for 100 mL of water.
 - New directive in 2006: 500 *E. coli* per 100 mL.

The presence of *E. coli* indicates faecal contamination and potential presence of dangerous pathogens such as bacteria like *Vibrio cholerae, Salmonella, Pseudomonas* etc..., or viruses and intestinal parasites. The infections resulting from ingestion of contaminated matter can be dangerous and life-threatening.

Medium Performance

18-24H DETECTION

) EASY READING AND INTERPRETATION

The general food and water standards limits' are usually from zero to single figure *E. coli* CFU per gram and thus it is important to detect and enumerate them accurately. With ColorexTM E.coli, colonies of *E. coli* develop with an intense blue colour - thus making detection and enumeration of this important hygiene indicator as simple as possible.

LIGHTER WORKLOAD

Traditional *E* .*coli* detection methods are extremely tedious and labor-intensive, requiring studies of many colonies.

QUALITY

3

(4)

Colorex[™]E.coli media contain 5 % more agar than other media on the market. This helps considerably with the application and streaking of the sample onto the plate. The media is also suitable for the membrane filtration technique or the pouring technique.

Medium Description

Total
Peptone and Yeast extracts
Chromogenic mix
Storage at 15/30 °C - pH: 6.0 +/- 0.2
Shelf Life 4 years
Processed food, raw materials, water, milk & environment
Pouring, Isolation or membrane filtration technique. Incubation 18-24 h, 37 °C. Aerobic conditions.



P.O. Box 788 Waterville, Maine 04903-0788 Toll Free Phone: (866) 591-7120 Telephone: (207) 873-7711 Fax: (207) 873-7022 Email: info@nelabservices.com

Ready to use plates made with the original CHROMagar[™] powder base

CHROMagar, Paris - France www.CHROMagar.com