Fapas® – Food Microbiology

INSTRUCTIONS FOR THE PREPARATION OF SAMPLES

Notes

Find the Product Matrix Code appropriate to your sample by logging in at fapas.com and clicking ‘Go to Results’ then looking at the second half of the Product Code.

Prepare your sample according to Sample Preparation Procedure (A to H) shown for that Product Matrix Code.

Product Matrix Code	Sample Preparation Procedure
AFE1	B
CCP22	A
CCP28 Flour (detection of E. coli 0157:H7)	B
CCP28 Flour (enumeration of Yeasts and Moulds)	C
CON2	C
CON3	C
DRN17	F
DRY14	B
DRY18	H
DRY7	G
EGG3	A
INF10	C
MRP14	A
MRP2	A
MRP35	A
MRP47	A
NUT12	C
PRO40	A
SEA11	A
SEA28	A
SPI11	C
SPI17	C
UNF11	D
UNF12	E
VEG47	A
VEG61	A
VEG71	A
VEG88	A

INSTRUCTIONS FOR THE PREPARATION OF SAMPLES

Procedure A

Beef, Chicken, Meat, Fish, Herbs (parsley), Egg, Salad, Rice, Mixed vegetables, Sprouting Seeds and Lettuce and Ready To Eat (RTE) Meal

These samples require a **rehydration** stage before you start the analysis.

TREAT EACH SAMPLE AS A WHOLE – DO NOT SUB-SAMPLE and ensure you rinse the container thoroughly.

For each sample for an **ENUMERATION test:** add 10 ml (+/- 0.2 ml) buffered peptone water.
Important Note: this gives you a sample which is equivalent to 10 g of a routine sample.

For each sample for a **DETECTION test EXCEPT for *Vibrio parahaemolyticus*:** add 20 ml (+/- 0.2 ml) buffered peptone water.
Important Note: this gives you a sample which is equivalent to 25 g of a routine sample.

For each sample for a **DETECTION test ONLY for *Vibrio parahaemolyticus:*** add 20 ml (+/- 0.2 ml) **ASPW** (Alkaline Saline Peptone Water) or equivalent
Important Note: this gives you a sample which is equivalent to 25 g of a routine sample.

Then:

- Gently invert the sample a few times to aid rehydration.
- Leave the sample to stand at room temperature for 30 minutes (+/- 2minutes).

The sample is now ready to test using your usual procedure.

Procedure B

Flour (detection of *E. coli* 0157:H7), Milk Powder and Animal Feed Test Materials

These samples require a **resuscitation** stage before you start the analysis.

TREAT EACH SAMPLE AS A WHOLE – DO NOT SUB-SAMPLE and ensure you rinse the container thoroughly.

Add the sample to the blender / homogeniser bag.

For each sample for an **ENUMERATION test:** add 90 ml (+/- 2 ml) of your usual diluent, rinsing the sample container with part of the diluent.
Important Note: this makes a 1/10 dilution.

For each sample for a **DETECTION test**: add 225 ml (+/- 5 ml) of your usual pre-enrichment / enrichment broth, rinsing the sample container with part of the broth.
Important Note: this makes a 1/10 dilution.

Then:

- Leave the sample to stand at room temperature for 30 minutes (+/- 2 minutes).

The sample is now ready to test using your usual procedure.

Procedure C

Flour (enumeration of Yeasts and Moulds), Ground Pepper, Chocolate, Chocolate Powder, Spices, Peanuts and Infant Formula

These samples can be analysed without any special preparation.

TREAT EACH SAMPLE AS A WHOLE – DO NOT SUB-SAMPLE and ensure you rinse the container thoroughly.

For each sample for an **ENUMERATION test** OR a **DETECTION test.**

The sample is ready to test using your usual procedure.

Procedure D

Swab (Sponge) for Detection and Enumeration

TREAT EACH SAMPLE AS A WHOLE – DO NOT SUB-SAMPLE and ensure you rinse the container thoroughly.

Add 10 ml (+/- 0.2 ml) buffered peptone water directly to the sponge in the container.

Then:

- Leave the sample to stand at room temperature for 30 minutes (+/- 2 minutes).

The sample is now ready to test using your usual procedure.

Procedure E

Swab (Cotton)

TREAT EACH SAMPLE AS A WHOLE – DO NOT SUB-SAMPLE and ensure you rinse the container thoroughly.

Add 10 ml (+/- 0.2 ml) buffered peptone water to the sample and vortex thoroughly for 30 seconds.

Then:

- Leave the sample to stand at room temperature for 30 minutes (+/- 2 minutes) to rehydrate.
- Vortex the sample for 10 seconds.

The sample is now ready to test using your usual procedure.

Procedure F

Fruit Juice

TREAT EACH SAMPLE AS A WHOLE – DO NOT SUB-SAMPLE and ensure you rinse the vial thoroughly.

Add 1ml (from a 10ml (+/- 0.2 ml) aliquot) of buffered peptone water to the sample vial.

Then:

- Leave the sample to stand at room temperature for 1 minute (+/- 10 seconds).
- Carefully rinse the vial contents twice with a pastette (Pasteur pipette).
- Transfer the full contents from the vial into the 10ml buffered peptone water (from which the initial 1ml amount was taken) to give a final volume of 10ml (+/- 0.2 ml).

The sample is now ready to test using your usual procedure.

Procedure G

Cheese

These samples require a **rehydration** stage before you start the analysis.

TREAT EACH SAMPLE AS A WHOLE – DO NOT SUB-SAMPLE and ensure you rinse the container thoroughly.

For each sample for a **DETECTION test** add 20 ml (+/- 0.2 ml) buffered peptone water.
Important Note: this gives you a sample which is equivalent to 25 g of a routine sample.

Then:

- Gently invert the sample a few times to aid rehydration.
- Leave the sample to stand at room temperature for 30 minutes (+/- 2minutes).

The sample is now ready to test using your usual procedure.

Procedure H

Soft Cheese (detection of *Listeria monocytogenes*)

These samples can be analysed without any special preparation.

TREAT EACH SAMPLE AS A WHOLE – DO NOT SUB-SAMPLE and ensure you rinse the container thoroughly.

For each sample for an **ENUMERATION test** OR a **DETECTION test.**

The sample is ready to test using your usual procedure.