



## TECHNICAL DATA SHEET

**DESCRIPTION** MILK PLATE COUNT AGAR, 90MM PLATES  
**SGL PRODUCT CODE** 7565

A medium for the determination of the total microbial content of milk and dairy products.

The medium complies with the specifications given in EN ISO 4833, ISO 6730, ISO 8552, ISO 17410, IDF 101, IDF 132 and APHA standard methods.

### FORMULATION

Typical product composition\*:

COMPONENT	WEIGHT / VOLUME
Enzymatic digest of casein	5.0 g
Yeast extract	2.5 g
Glucose	1.0 g
Antibiotic free skim milk powder	1.0 g
Agar	10.0 g
Purified water	1000 ml

\*Product may be adjusted and/or supplemented to meet performance criteria

### QUALITY CONTROL SPECIFICATION

PHYSICAL TESTS	SPECIFICATION CRITERIA
Appearance	Opaque, pale yellow coloured gel
pH at 20-25°C	6.9 ± 0.2

STERILITY TESTS	SPECIFICATION CRITERIA
Incubation at 20-25°C for 5 days	No growth detected
Incubation at 35-37°C for 5 days	No growth detected
Incubation at 42-45°C for 5 days	No growth detected

GROWTH PROMOTION / INHIBITION TESTS	SPECIFICATION CRITERIA
<i>Bacillus subtilis</i> ATCC 6633 NCTC 10400 NMT 100 CFU inoculum	≥70% CFU recovery compared to control at 29-31°C incubation after 69–75 hours
<i>Escherichia coli</i> ATCC 8739 NCIMB 8545 NMT 100 CFU inoculum	≥70% CFU recovery compared to control at 29-31°C incubation after 69–75 hours
<i>Staphylococcus aureus</i> ATCC 25923 NCTC 12981 NMT 100 CFU inoculum	≥70% CFU recovery compared to control at 29-31°C incubation after 69–75 hours

NMT = Not more than

NLT = Not less than

CFU = Colony forming units

Additional specification testing may be performed as requested by the customer.



Manufactured in compliance with ISO 9001 (Ref No FM37824) and tested in accordance with ISO 11133 by a UKAS (ISO 17025) accredited laboratory (Ref No. 4356).