Maximum Recovery Diluent

For the preparation of an isotonic diluent for maximum recovery of organisms, especially in milk and meat testings.

Mode of Action

The diluent complies with the recommendations of ISO 6887 and the German § 35 Lebensmittelgesetz (German food law). This diluent can be used as an alternative to RINGER solution for milk and liquid milk products, dried milk, cheese, butter, meat and meat products, ice cream and chilled food based on milk.

Maximum Recovery Diluent is of isotonic strength to ensure recovery of organisms from various sources and combines the protective effect of peptone in the diluent with the osmotic support of physiological saline.

Within 1-2 hours of dilution of the sample there is no multiplication of organisms due to the low concentration of peptones.

Typical Composition (g/litre)

Peptone 1.0; sodium chloride 8.5.

Preparation

Suspend 9.5 g in 1 litre of demin. water and autoclave (15 min at 121 °C).

pH: 7.0 ± 0.2 at 25 °C.

The prepared diluent is clear and colourless.

Experimental Procedure

According to appropriate examination procedures.

Literature

Amtliche Sammlung von Untersuchungsverfahren nach §35
LM BG 01.00/1; 02.07/1; 03.00/1; 04.00/1; 06.00/16; 42.00/1; 48.01/6.

ISO 6887. Microbiology - General guidance for the preparation of dilutions for microbiological examination; 1st edition (1983).

Ordering Information

Product	Merck Cat. No.	Pack size
Maximum Recovery Diluent	1.12535.0500	500 g

Quality control

Test strains	Colony count (at room temperature) after:
Escherichia coli ATCC 25922	0, 2, 4, 6 hours
Enterococcus faecalis ATCC 11700	0, 2, 4, 6 hours