

## SUGAR FREE AGAR

A standard medium for the enumeration of contaminants in dairy products according to ISO 13559.

Dehydrated media	
Code number:	500 g: SFA20500, 5 kg: SFA25000
Colour:	Yellowish
Appearance:	Homogeneous hygroscopic powder
pH before autoclaving (25 °C):	6,6 – 7,0

**Direction:** Suspend **35 g** in one litre of distilled water and heat with frequent agitation until the medium boils well. Sterilise by autoclaving at 121 °C for 15 minutes.

Prepared media	
Bottled media:	100 ml: SFA30100, 500 ml: SFA30500
Plated media:	55 mm: SFA50055, 90 mm: SFA50090
Colour:	Yellowish
pH (25 °C):	6,7 – 6,9

**Direction:** Dispense the melted bottled media aseptically into sterile Petri-dishes. Media in Petri-dishes are ready to use.

### FORMULA in g/l

Casein peptone	7,5
Gelatin peptone	7,5
Sodium chloride	5,0
Agar	15,0

**Note:** The typical formula can be adjusted to obtain optimal performance.

**Storage conditions:** Store the dehydrated media tightly closed in a dry place at room temperature. Store the bottled media protected from light at room temperature. Store the plated media protected from light at 2-8 °C. Use before the expiry date on the label.

#### Quality control:

Test strains	Incubation temp: 37 °C	Growth	Incubation time: 24 h
<i>Escherichia coli</i> ATCC 25922		Good	
<i>Staphylococcus aureus</i> ATCC 29213		Good	

**References:** I. D. F. (1964). International Standard FIL-IDF 30.  
ISO 13559:2002

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