

Food Stamp Standard Desoxycholat Agar (DESO)

Simple and Easy Stamp Medium for Food Hygiene test: Coliforme

Code 100025 – 100 plates
100026 – 30 plates

Formula (in 1 liter)

Sodium Desoxycholate	1.0g	Dipotassium Phosphate	2.0g
Sodium Chlorid	5.0g	Ferric Ammonium Citrate	2.0g
Peptone	10.0g	Lactose	10.0g
Neutral Red	0.033g	Agar	15.0g

Directions

Food Stamp is a prepared agar medium for Stamp method, on which agar stands up slightly above the rim of special Petri dish of 10 cm². Take off the cap of Food Stamp and gently press the medium against the surface of specimen. The surface of agar is elastic enough to be pressed firmly against the specimen. Press against the different parts of the specimen when several kinds of Food Stamps are tested simultaneously. Put the cap again immediately after pressing.

Incubate at 37°C for 24 - 48 hours or room temperature for 48 hours

Interpretations

Count all colonies on the surface

Storage

Keep at 4 – 10°C. Do not freeze.
Four (4) months after manufacturing.