

Food Stamp Standard Method Agar (SMA)

Simple and Easy Stamp Medium for Food Hygiene test: Total Viable Bacterial Count

Code 100029 – 100 plates
100030 – 30 plates

Formula (in 1 liter)

Peptone.....	5.0g	Yeast Extract.....	2.5g
Dextrose.....	1.0g	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.

This Food Stamp is designed to measure and detect the degree of contamination of the specimen.

Incubate at 37°C for 24 - 48 hours or at Room Temperature for 48 – 96 hours.

Interpretations

Count all colonies grown on the surface.

Storage

Keep at 4 – 10°C. Do not freeze.
Six (6) months after manufacturing.