

CERTIFICATE OF ANALYSIS

BPW SWAB

Lot	Manufacturing date	Shelf-life
7380624SBPW	17-jun-2024	01 year

Sterilization method

Gamma irradiation

Physical characteristics	Specification	Results
pH (25°C)	7.0 ± 0.2	7.0
Visual appearance	Sponge: yellow to orange-yellow, free of impurities, may contain dark spots. Medium: liquid, light yellow to very clear, clear.	Conform

Microbiology analysis

Sterility tests

Incubation	Specification	Results
35±2°C for 24h	Absence of microbial growth	Conform

Growth promotion tests

Strain	Inoculum	Incubation	Specification	Results
<i>Salmonella typhimurium</i> ATCC 14028	≤10 ² CFU	Aerobic, 35±2°C for 18-24h	Good growth	Conform
<i>Escherichia coli</i> ATCC 25922	≤10 ² CFU	Aerobic, 35±2°C for 18-24h	Good growth	Conform

Conclusion

This lot was analyzed and satisfy all the product specifications; therefore, it was **APPROVED** for use. bioBoaVista guarantees the quality of its products with sealed packages. The Instructions For Use are displayed overleaf.

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Document available on: www.bioboavista.com.br

BPW SWAB

Presentation

Tube with 10ml of sterile BPW and cap with sterile nasal-tipped swab.

Sterilization method

Gamma irradiation.

Application

Culture medium used in pre-enrichment of samples for *Salmonella* spp research in food and other products.

Principle

Non-selective enrichment medium that allows the growth of various microorganisms, particularly pathogenic Enterobacteria such as *Salmonella*. It promotes the recovery of injured cells by incubating the sample under non-selective conditions for at least 18 hours.

How to use

Scrub the swab over the desired surface according to the adopted sampling plan. At the end of the collection, place the swab into the tube, break off the handle, and close the cap. Send the sample to the laboratory and proceed with the analysis according to the adopted methodology.

Quality Control

Test	Result
Sterility	Absence of microbial growth
<i>Salmonella enterica</i> ATCC 14028	Good growth with turbidity of the medium
<i>Escherichia coli</i> ATCC 25922	Good growth with turbidity of the medium
Visual appearance	Liquid medium, light yellow to very light yellow, clear, may present slight precipitate
pH at 25°C	7.0 ± 0.2

Results interpretation

Microbial growth is evidenced by the turbidity of the medium. If growth is observed, perform microscopic analysis, subculture on selective media, and biochemical tests to identify isolated genera and species, if necessary.

Precautions and special care

Product intended for *in vitro* diagnostic use only.

Restricted for use by professionals. Do not inhale or ingest.

Do not use the product beyond the expiration date, with signs of contamination, or if it has changed color. In the presence of contamination, the product should be immediately discarded.

Do not use the product if the packaging is damaged or tampered with.

Storage

Store between 2-35°C in a dry place and protect from light.

Shelf-life

1 year.

Disposal of the product

After use, the product must be handled at the generating unit before environmentally appropriate final disposal, in accordance with official regulations.

Quality Guarantee

bioBoaVista guarantees the quality of its products as long as they are used according to their respective instructions and in accordance with national and international references. bioBoaVista does not take responsibility for the use of its products for purposes other than those described and approved by the company. All clinical diagnoses should be analyzed in conjunction with clinical evidence and not solely based on laboratory results.

References

1. Becton, Dickinson and Company. Difco & BBL Manual. Manual of Microbiological Culture Media, 2nd ed., 2009.
2. ISO 6579-1:2017. Microbiology of food chain – Horizontal method for the detection, enumeration and serotyping of *Salmonella*. Part 1: Detection of *Salmonella* spp.
3. ISO 11133:2014. Microbiology of food, animal feed and water - Preparation, production, storage and performance testing of culture media.
4. Manual de Métodos de Análise Microbiológica de Alimentos, Livraria Varela, 3ª ed., 2007.
5. Merck Microbiology Manual. 12th ed.