PRODUCTINFO Dehydrated culture media







✓ Raw materials from animal origin are BSE free. The certificates (CoA and BSE) guarantee the absence of the causative agent of bovine spongiform encephalopathy in these raw materials.

✓ Scharlab has an **extensive range** of dehydrated culture media including broths and agars.

✓ Scharlab manufactures its dehydrated culture media following its own quality management system, according to **ISO 9001:2000** and also the requirements of a number of validated methods, standards and microbiological guidelines such as ISO 11133:2014, AFNOR, EP, USP, FDA, etc.

✓ Scharlab offers a complete CoA for every batch. It includes physical, chemical and biological parameters such as appearance,



pH, colour, recovery rate, selectivity, differentiation and microbial load and fertility test (including pictures in colour of typical growth) with appropiate strains according to different standards and norms.

✓ Stability studies have allowed the increase of the shelf life of several media from 4 to 5 years. Scharlau dehydrated culture media are formulated using a selection of high quality raw material that is only sourced from validated suppliers. This guarantees reproducible and excellent final product with high performance rates.

✓ Scharlab has available **supplements** in freeze dried form to be used with all dehydrated culture media that needs one.

✓ Our 500 g presentation is presented vacuum packed in a special bag called **Pac-o-Vac®**. It offers protection against moisture, dust particles, microorganisms and the alteration of physical and organoleptic properties of the product allowing prolonged storage, even in unfavourable climate conditions.

✓ Scharlau dehydrated culture media are suitable for **long term storage** in cool, dry conditions being the optimum storage temperature of 15°C - 25°C.

✓ **Preweighed sachets** to prepare 0,5L of media are also available. They are an ideal solution for those media used in smaller quantities, thus saving time and avoiding the mistakes associated with the weighing process.



