Easy-to-use BACTASLYDE® Microbe Detection Device







Pouch Products



BACTASLYDE: Comparison with Other Methods

Methods	No. of Steps involved	Trained manpower	Pre treatment of sample	Maintenance	Convenience	Capital Investment
Plate Count Method	6	Required	Not Required	Required	Tedious	Required
Most Probable Number	6	Required	Not Required	Required	Tedious	Required
Membrane Filter	6	Required	Not Required	Required	Tedious	Required
Direct Counts	4	Required	Required	Required	Convenient	Required
Bioluminescence	3	Required	Essential	Required	Convenient	Required
Direct Epifluorescence Technique (DEFT)	6	Required	Essential	Required	Convenient	Required
BACTASLYDE	1	Not Required	Not Required	Not Required	Most Convenient	Not Required

Easy-to-use BACTASLYDE®

SALMONELLA BS PP2

Microbe Detection Device

Salmonella bacteria are zoonotic and can be transferred between humans and other animals. These are intestinal pathogens and cause many diseases viz. typhoid, paratyphoid, food poisoning etc. Classic typhoid fever is a serious and life-threatening infection which has a mortality approaching 20%. Cases of enteric fever almost always occur from the ingestion of contaminated food or water. These bacteria can survive for some time without a host for weeks outside a living body and they are not destroyed by freezing. They are frequently found in polluted water, contamination from the excrement of carrier animals being particularly important. This organism enters through the digestive tract due to ingestion of contaminated food. The "food infection" is generally thru' eating or handling contaminated raw or not properly cooked meat of cattle, swine, poultry, fish etc. FDA has laid down mandatory testing norms to control risk of salmonella contamination in foodstuff like spices, fish and eggs etc. BS PP2 is supplied in packs of 5 along with complete instructions for a qualitative analysis of the contamination.



How to use

Wash hands thoroughly with soap & water before handling BACTASLYDE BS-PP2



1. Media pouches & sterile bottle



2. Cut open both the pouches carefully



 Pour the contents of both pouches into the bottle



4. Pour water upto the red arrow mark.

5. Keep in a warm place for 18 to 24 hours. (If incubator is available then incubate at 37°C.)



6. Then observe the colour of the liquid in the bottle



Observations

- Initially the sample alongwith the media will be a light green, grey or buff coloured turbid liquid.
- If Salmonella species are present, the liquid will turn dark green, dark brown or black.

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BACTASLYDE: Application in Different Industries

Industry	Application	Bactaslyde Code
Paint & Pigments	Process & production waters, raw materials, Finished products (water based paint & pigments)	BS 101, BS 102, BS 103
Metal Working Fluids	Cutting oils, coolants in the sump, raw water (make-up)	BS 101, BS 103, BS 115
Cooling Water Systems	Make-up waters, cooling waters, (recirculating water, basin water) Close systems	BS 103, BS 115, BS PP1 BS 125, BS 130
Food Processing Industry	Raw materials (e.g. cream, milk, meat, fish, vegetables), Water used for production and cleaning purpose, finished products (e.g. meat / fish preparations, cakes, soups, sauces, jams, squashes,spices)	BS 101, BS 102, BS 103, BS PP2, BS PP3, BS PP4
Pulp & Paper Industry	White waters (slurry and pulp mixtures), process waters	BS 101, BS 103, BS 115 BS 125
Sugar Industry	Primary, mixed, clarified juice, process waters, finished sugar	BS 101, BS 103, BS 115
Water Treatment Chemical Manufacturers	Laboratory and onsite, evaluation of biocides	BS 103, BS 115, BS PP 1 BS 125, BS 130

Industry	Application	Bactaslyde Code		
Manufacturers Bulk Drug	Process waters, production water, (demineralized water)	BS 103, BS 115		
Manufacturers Water & Waste Water Treatment Systems	Monitoring of waste water at different stages	BS 102, BS 103, BS 115 BS 125		
Cosmetics	Process waters. (demineralized water) raw materials, finished product.	BS 101, BS 102, BS 103, BS PP 2, BS PP 3		
Dairy	Raw milk, pasteurised milk, evaluation of the cleaning-in-process.	BS 101, BS 102, BS 103 , BS PP 2, BS PP 3		
Brewery	Process waters, pasteurised Beer fermentation broth.	BS 101 , BS 102, BS 103, BS 115		
Water Based Adhesives	Process waters, raw materials, finished product	BS 101, BS 103, BS 115		
Oil and Petroleum	Injection waters, fuel (petrol, aviation)	BS 101, BS 103, BS 115		
Fisheries	Ponds, Sea water, Processed products	BS 102, BS PP 2, BS PP 3, BS PP4		

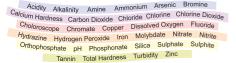
BS 101 - Yeasts & Fungi + TBC BS 102 - Escherichia coli + TBC BS 103 - Pseudomonas + TBC BS 115 - SRB BS 125 - Algae Species
BS PP1 - Iron Bacteria BS PP 2 - Salmonella Species BS PP 3 - Staphylococcus Species BS PP 4 - Vibrio Species. BS130 : Nitrifying / Denitrifying Bacteria
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Our Other Product Range





Our range encompasses all known water parameters.





Drinking water test kit

AQUAS@L

Electrochemistry Solutions for all your applications with a wide range of Digital Instruments.



Bench Top

Analyzers







Online Meters



Pen Type Meters

Controllers



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