Staphylococcus Aureus Test Kit

SKU: BSPP3 | Range: 5 Test Pack

Staphylococcus species are found on the skin and hair of a large proportion of the population and are the common cause of pyogenic infections and food poisoning. They spread through various housekeeping activities generally in domestic environment and in hospitals. Infection in food can occur through workers from infected cuts abrasions boil or from nasal carriers. Foods with high salt content are generally contaminated with staphylococcus species like meat ham synthetic cream sauces fresh fish canned f and cheeses especially cheddar. Staphylococci produce several enterotoxins which can withstand high temperature. Many species of staphylococcus are pathogenic and cause food poisoning diarrhea and prostration while the other make useful indicators of sewage pollution. Foods especially the high salt content ones are contaminated with staphylococcus species viz. meats synthetic cream and sauces fresh fish and canned vegetables and cheeses. Staphylococci produce several enterotoxins which withstand heating at 1000C for 30 min. BACTASLYDE is supplied in boxes of 5 along with the complete instructions set for a complete quantitative analysis of the contamination.



KEY PRODUCT FEATURES

- Microbiology Laboratory Not Required
- Can Be Used by Non-Technical People
- No Need for an Incubator
- Can Be Used at Site Very Effectively

TECHNICAL SPECIFICATIONS

Product Code: BSPP3
No of Tests: 5
Type: Presence / Absence
HSN: 90275090
Packing: Plastic Case