



FMPTS-25

Food Microbiology Proficiency Testing Scheme

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Food Microbiology Proficiency Testing Scheme

Preparation Instruction sheet

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PT-FM-101	FM-1V-1M (A) (10g)	4-6
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PT-FM-090		
PT-FM-095		
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PT-FM-093	FM-2V	14-15
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GENERAL INFORMATION

Receipt and Storage

- On receipt of the test material, record the date and store refrigerated at 2-8°C until ready to test.
- The test material should be analyzed in accordance with the deadlines shown on the contract/registration form.
- The test materials represent 'real' food samples, which may or may not contain the target organism(s), at a range of inoculum levels. Test materials may also contain background flora.
- Please consider all dilution factors when calculating the level of the target organisms in the original sample Where relevant guidance is given in the instructions.
- The test materials should be treated in the same way as routine samples and should therefore be tested using your routine laboratory equipment, reagents and methods.
- Where the instruction mentions a **resuscitate** step, the lyophilized test material should be left at room temperature for 45 minutes before proceeding with the test.
- Do not sub-divide samples prior to dilution unless stated in the instructions.
- Please treat the sample as contaminated material and use aseptic technique throughout the test procedure.
- Please ensure samples are mixed well at all stages before proceeding with testing.
- Reconstitute the test material according to the appropriate instructions for each sample type.

Precautions

- Microbiological test materials contain viable micro-organisms and are supplied on the understanding that the purchaser has suitably competent and qualified personnel to handle them safely. Test materials must only be opened in a laboratory by qualified personnel.
- Refer to the Safety Data Sheet for information on the safe handling and disposal of the test materials.

Reporting Results

- All results should be submitted using the NLPTS reporting form.

- If you need any help at all, please do not hesitate to contact our support team using the Details below.

Tel: +962 6 5506539

Email: pt-coordinator@naratechlab.com

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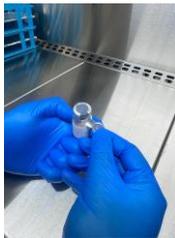
Preparation Instruction sheet

Protocol FM1V1M (A)	Sample code:			Description: 1 vial + 10g food matrix (milk powder)	
	PT-FM-101	PT-FM-100	PT-FM-098		
	PT-FM-097	PT-FM-090			

Step 1: prepare 90ml of your chosen diluent.



Step 2: add 10 ml from the broth prepared in step 1 to the vial after aseptically remove cap and rubber stopper.



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Step 3: replace the vial stopper and shake gently to dissolve, allow to resuscitate before proceeding (45 min resuscitation).



Step 4: weigh 10g milk powder in sterile container



Step 5: Reconstitute the milk powder with the remaining amount of diluent prepared in step 1.



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Step 6: after resuscitation add the vial content prepared in step 3 to the reconstituted Matrix from step 5. back wash 2 or 3 times to ensure all the freeze-dried material is recovered from the vial. (This represents the first dilution)



Step 7: proceed with your routine testing.

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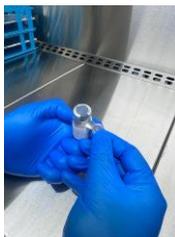
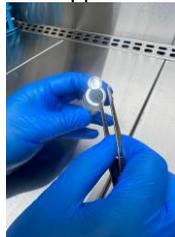
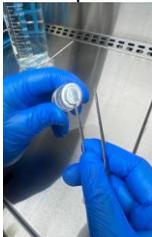
Preparation Instruction sheet

Protocol FM1V1M (B)	Sample code:	Description: 1 vial + 10g food matrix (milk powder)
	PT-FM-095	 

Step 1: prepare 90ml of your chosen diluent.



Step 2: add 10 ml from the broth prepared in step 1 to the vial after aseptically remove cap and rubber stopper.



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Step 3: replace the vial stopper and shake gently to dissolve.



Step 4: Bring Anaerobic Jar



Step 5: Open the cap vial partially



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Step 6: Put the vial in the anaerobic jar



Step 7: Open anaerobic sachet and load it into anaerobic jar then close the jar immediately



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Step 8: Leave the test material to resuscitate (45 min anaerobic resuscitation).



Step 9: weigh 10g milk powder in sterile container



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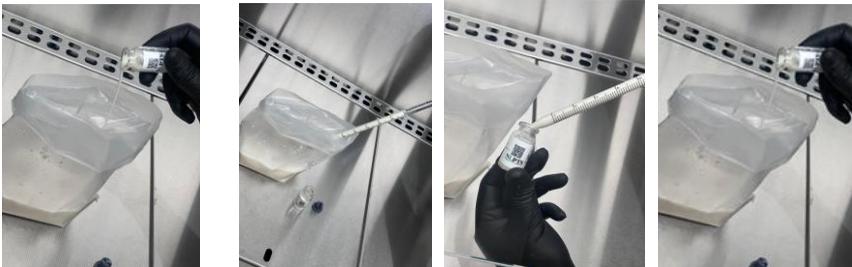
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Step 10: Reconstitute the milk powder with the remaining amount of diluent prepared in step 1.



Step 11: After anaerobic resuscitation open the jar carefully and add the vial content prepared in step 8 to the reconstituted Matrix from step 10. Back wash 2 or 3 times to ensure all the freeze-dried material is recovered from the vial. (This represents the first dilution).



Step 12: proceed with your routine testing.

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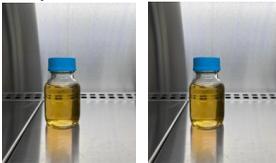
Preparation Instruction sheet

Protocol FM2V1M	Sample codes: PT-FM-096, PT-FM-094, PT-FM-092	Description: 2 vials +50g milk powder	
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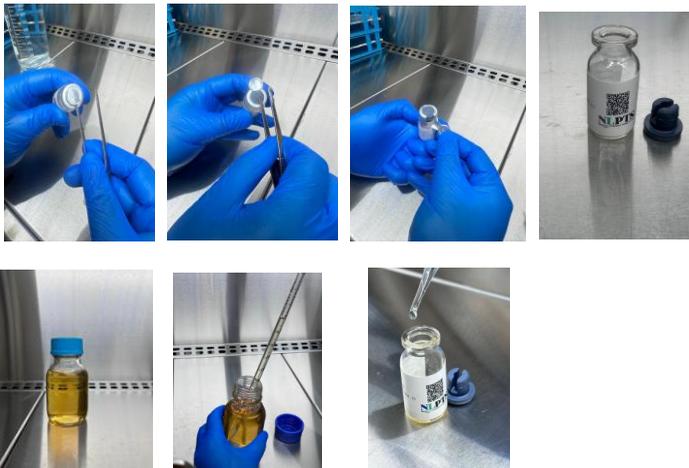
Step 1: For each vial (A+B) weight out 25g of milk powder.



Step 2: Prepare 2*225ml of suitable microbiological diluent.



Step 3: For each vial take 10ml of the 225ml diluent and add it to the vial after aseptically removing cap and rubber stopper.



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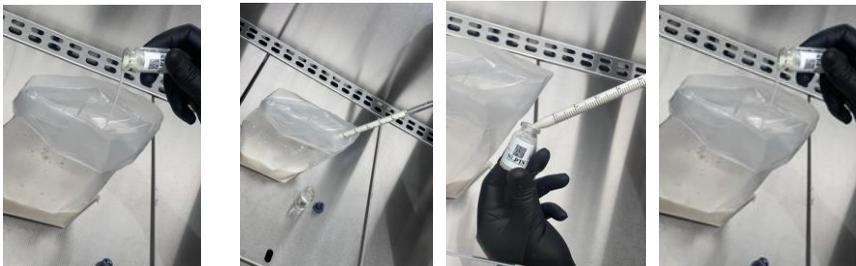
Step 4: Replace the stopper and shake to dissolve and leave the test material to resuscitate (45 min resuscitation).



Step 5: Reconstitute the 25g matrix with the remaining amount of diluent prepared in step 2



Step 6: After resuscitation add the vial contents to the matrix preparation (step5) and do back-washing 2-3 times.



Step 7: Proceed with your routine testing.

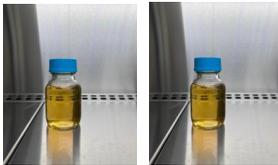
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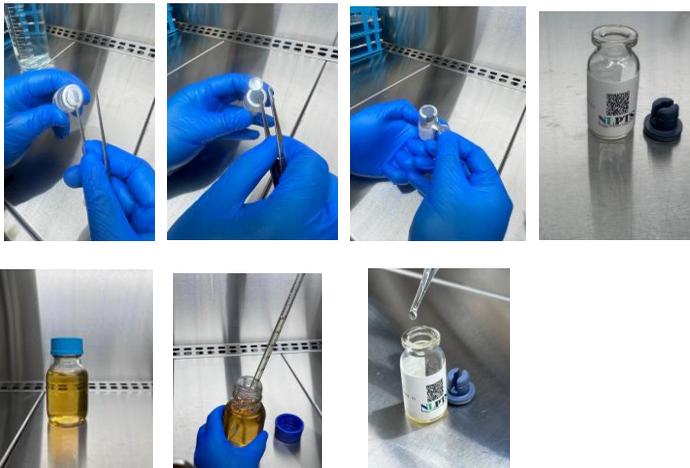
Preparation Instruction sheet

Protocol FM2V	Sample codes: PT-FM-093, PT-FM-091	Description: 2 vials	
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Step 1: Prepare 2*225ml of suitable microbiological diluent.



Step 3: For each vial take 10ml of the 225ml diluent and add it to the vial after aseptically removing cap and rubber stopper.



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Step 4: Replace the stopper and shake to dissolve and leave the test material to resuscitate (45 min resuscitation).



Step 7: Proceed with your routine testing.