

instaBAG MILK

Filter bag with dehydrated media

Ref. 115 022 (225 g) - **Ref. 115 090** (900 g) - **Ref. 115 225** (2250 g) - **Ref. 115 337** (3375 g)



Standards:



Manufactured under:



instaBAG MILK is a bag with non-woven lateral filter for microbiological analyses of chocolate products. It integrates pouches of dehydrated skimmed milk powder, from France, used for the pre-enrichment or dilution of the sample. Simply add the sample and hot sterile water before mixing. The skimmed milk powder will totally dissolve during mixing. The filtration is instantaneous without cross-contamination risk.

OVERVIEW

- Ideal for the analysis of chocolate products

SPECIFICATIONS

- Type of bag: Bag with lateral filter
- Bag composition: Multilayer: multicoated reinforced complex
- Type of filter: Non-woven
- Filter porosity: < 250 µm
- Type of dehydrated media: Skimmed milk powder
- The skimmed milk powder is used for non-selective pre-enrichment and dilution of chocolate and cocoa samples, to detect *Salmonella spp* (ISO 6579) and *STEC* (ISO 6887-4).
- Blending time: 3 minutes
- Gamma ray treated: 25 to 45 kGy, with certificate
- Shelf-life: 36 months
- In compliance with: ISO 7218, ISO 6887 and FDA BAM (Bacteriological Analytical Manual)
- Approved for food contact: Regulation (EC) No 1935/2004
- Storage conditions: Temperature from 15 °C to 25 °C (59 °F to 77 °F). Close the pouch after opening to avoid humidity
- Designed and made in France

COMPOSITION

For 1 L media:

- Total fat: 0.8 g of which saturated fatty acid: 0.5 g
- Carbohydrates: 52 g
- Proteins: 36 g
- Salt: 1.1 g
- Sodium: 0.42 g
- Mineral salts: 7.8 g
- Calcium: 1230 mg
- 100 g of powder + 930 ml of water gives 1L of skimmed milk (100 g/L)

OPERATING MODE

- Place the sample in the *instaBAG*
- Add water (sterile, purified, at room temperature)

- Place the bag in a lab blender to dissolve the culture media and homogenize the sample
- Blend for 3 minutes to perfectly dissolve the powder in the water

instaBAG MILK 225 g

Ref.: 115 022

- Precut for pipetting
- Marking zone
- Volume index
- Bag volume: 400 mL
- Weight of dehydrated media: 21.8 g
- Sample weight: 25 g ($\pm 5\%$)
- Volume of water to be added (sterile and purified, at room temperature): 203.2 mL ($\pm 2\%$)
- Bag dimensions: 190 x 300 mm
- Aluminum pouch of 10 bags
- Box of 120 bags
- Box dimensions (w x d x h): 38.5 x 28.5 x 25 cm, Gross weight: 4.95 kg

instaBAG MILK 900 g

Ref.: 115 090

- Precut for pipetting
- Bag volume: 2000 mL
- Weight of dehydrated media: 87.4 g
- Sample weight: 100 g ($\pm 5\%$)
- Volume of water to be added (sterile and purified, at room temperature: 812.6 mL ($\pm 2\%$)
- Bag dimensions: 250 x 380 mm
- Aluminum pouch of 10 bags
- Box of 40 bags
- Box dimensions (w x d x h): 37 x 29 x 12 cm, Gross weight: 5.50 kg

instaBAG MILK 2250 g

Ref.: 115 225

- Bag volume: 3500 mL
- Weight of dehydrated media: 218.4 g
- Sample weight: 250 g ($\pm 5\%$)
- Volume of water to be added (sterile and purified, at room temperature: 2031 mL ($\pm 2\%$)
- Bag dimensions: 380 x 600 mm
- Aluminum pouch of 5 bags
- Box of 30 bags
- Box dimensions (w x d x h): 48.5 x 38.5 x 25 cm, Gross weight: 9.40 kg

instaBAG MILK 3375 g

Ref.: 115 337

- Bag volume: 3500 mL
- Weight of dehydrated media: 327.6 g
- Sample weight: 375 g ($\pm 5\%$)
- Volume of water to be added (sterile and purified, at room temperature: 3047 mL ($\pm 2\%$)
- Bag dimensions: 380 x 600 mm
- aluminum pouch of 5 bags
- Box of 20 bags
- Box dimensions (w x d x h): 48.5 x 38.5 x 25 cm, Gross weight: 8.85 kg