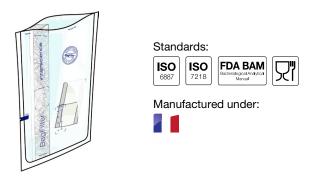
interscience

instaBAG® MILK

Filter bag for mixer with dehydrated media

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



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.

TECHNICAL SPECIFICATIONS

- · Bag with lateral non-woven filter
- For pipetting
- For all types of samples (liquid, fibrous, pasty, ...)
- Multilayer®: multicoated reinforced complex
- Filter porosity < 250 micron
- Rigid and transparent
- No contact between the sample and the mixer during sample homogenization
- · Compatible with any laboratory mixer
- · Pouch of pre-dosed dehydrated media for pre-enrichment
- Type of dehydrated media: skimmed milk powder, from France 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).
- · Mixing time: 3 minutes
- Approved for food contact: #1935/2004 (EC) Regulation
- Gamma ray treated: 25 to 45 kGy, with certificate
- · Shelf life: 28 months
- Storage conditions: temperature (+ 15°C to + 25°C). Reseal the bag after opening to avoid moisture regain.
- Available in 225 g / 900 g / 2250 g / 3375 g
- Complies with ISO 7218, ISO 6887 and FDA-BAM (Bacteriological Analytical Manual) standards
- The performance control of the MILK medium is carried out on each production batch, which is then supplied with its certificate of conformity.
- · Designed and made in France

1/3

instaBAG® MILK_FT _02/24 Pictures and information are not contractually binding. instaBAG® is trademark. INTERSCIENCE reserves the right to change or improve the specifications of its products without notice. Please visit www.interscience.com for current updates and additional information. RCS 950 356 220 Versailles. INTERSCIENCE SARL F78860

SHANGHAL

interscience

COMPOSITION

For 1 L media reconstituted with 100 g of skimmed milk powder, from France:

• Fat: 0.8 g of which saturated fatty acids: 0.5 g

· Carbohydrate: 52 g • Proteins: 36 g Salt: 1.1 q Sodium: 0.42 g Mineral salts: 7.8 q · Calcium: 1230 mg

HOW TO USE

- Drop the sample into an instaBAG® MILK filter bag.
- Add a volume of sterile, purified water, pre-heated between 37 and 41 °C.
- Set the bag into a mixer to dissolve the dehydrated media and homogenize the suspension.
- Blend for 3 minutes to dissolve the skimmed milk powder totally in warm water.

insta BAG® MILK 225 g

Ref: 115 022

- Bag dimensions: 190 x 300 mm
- Weight of dehydrated media: 21.8 g (e.g., a concentration of skimmed milk powder of 100 g/L after reconstitution)
- Weight of sample to analyse: 25 g (± 5 %)
- Volume of water to add (sterile, purified, pre-heated between 37 and 41 °C): 203.2 mL (± 2%)
- · Compatible with lab BagMixer
- Aluminium sleeve of 10 bags: 33 x 24.5 cm
- Box dimensions: 38.5 x 28.5 x 25 cm, weight: 49.5 kg
- Box of 120 bags

insta BAG® MILK 900 g

Ref: 115 090

- Bag dimensions: 230 x 380 mm
- Weight of dehydrated media: 87.4 g (e.g., a concentration of skimmed milk powder of 100 g/L after reconstitution)
- Weight of sample to analyse: 100 g (± 5%)
- Volume of water to add (sterile, purified, pre-heated between 37 and 41 °C): 812.6 mL (± 2%)
- · Compatible with lab JumboMix
- Aluminium sleeve of 5 bags: 39 x 30 cm
- Box dimensions: 37 x 29 x 12 cm, weight: 5.5 kg
- · Box of 40 bags

2/3

instaBAG® MILK_FT _02/24 Pictures and information are not contractually binding. instaBAG® is trademark. INTERSCIENCE reserves the right to change or improve the specifications of its products without notice. Please visit www.interscience.com for current updates and additional information. RCS 950 356 220 Versailles. INTERSCIENCE SARL F78860

SHANGHAL

interscience

insta BAG® MILK 2250 g

Ref: 115 225

- Bag dimensions: 380 x 600 mm
- Weight of dehydrated media: 218.4 g (e.g., a concentration of skimmed milk powder of 100 g/L after reconstitution)
- Weight of sample to analyse: 250 g (± 5%)
- Volume of water to add (sterile, purified, pre-heated between 37 and 41 °C): 2031 mL (± 2%)
- · Compatible with lab JumboMix
- Aluminium sleeve of 5 bags: 54 x 49.5 cm
- Box dimensions: 48.5 x 38.5 x 25 cm, weight: 9.40 kg
- Box of 30 bags

insta BAG® MILK 3375 g

Ref: 115 337

- Bag dimensions: 380 x 600 mm
- Weight of dehydrated media: 327.7 g (e.g., a concentration of skimmed milk powder of 100 g/L after reconstitution)
- Weight of sample to analyse: 375 g (± 5%)
- Volume of water to add (sterile, purified, pre-heated between 37 and 41 °C): 3047 mL (± 2%)
- · Compatible with lab JumboMix
- Aluminium sleeve of 5 bags: 54 x 49.5 cm
- Box dimensions: 48.5 x 38.5 x 25 cm, weight: 8.85 kg
- Box of 20 bags

3 / 3

instaBAG® MILK_FT _02/24 Pictures and information are not contractually binding. instaBAG® is trademark. INTERSCIENCE reserves the right to change or improve the specifications of its products without notice. Please visit www.interscience.com for current updates and additional information. RCS 950 356 220 Versailles. INTERSCIENCE SARL F78860

FRANKFURT