



INCUBATION TIME
24
HOURS

SHELF LIFE
18
MONTHS

STORAGE
RT
+1°C to +30°C



HyServe

Compact Dry X-SA

for detection of Staphylococcus aureus

The »ready-to-use« Compact Dry X-SA plate from HyServe combines the properties of chromogenic dry media and gel contact plates. It is used for the quantitative detection of *Staphylococcus aureus* in food samples. After applying the sample (1 ml), the dehydrated Compact Dry X-SA plate becomes gel-like. The sample self diffuses evenly. Further steps, for example manual spreading, are not required.

Compact Dry X-SA has been validated to ISO 16140 against the reference method (EN ISO 6888-1:1999) for the detection of *Staphylococcus aureus*. The plate has been approved by MicroVal (certificate no. 2008LP14), AOAC (certificate no. 081001) and NordVal (certificate no. 042). The ready-to-use plate can therefore be routinely applied also by certified users.

Compact Dry X-SA plates are incubated at 37°C for 24 hours. The quantitative detection of the bacterium *Staphylococcus aureus* is then based on the typical blue *Staphylococcus aureus* colonies. Compact Dry X-SA plates do not require a confirmatory test for the detection of *Staphylococcus aureus*. If other bacteria grow on the Compact Dry X-SA plate, they have a different colouring (white or magenta) and are easy to differentiate from *Staphylococcus aureus* colonies.



ISO 16140



MicroVal



AOAC



NordVal

Production:

ISO 9001+ ISO 13485

Validations:

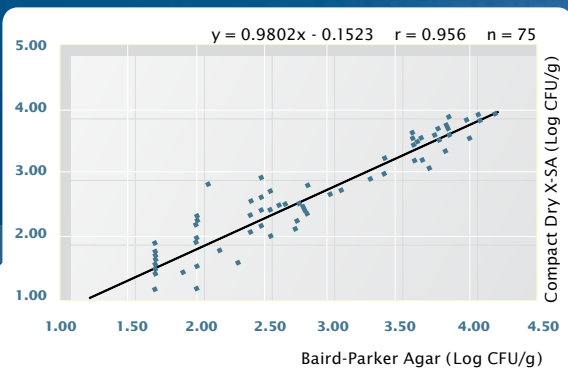
ISO 16140

Certificates:

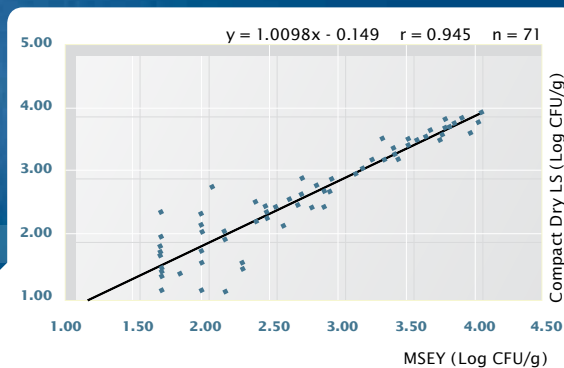
MicoVal Nr. 2008LP14

AOAC Nr. 081001

NordVal Nr. 042



Compact Dry X-SA vs Baird-Parker Agar



Compact Dry X-SA vs MSEY

Compact Dry X-SA

Independent international laboratory tests against the ISO method have confirmed the Compact Dry X-SA plate's reliability and user friendliness. Meat products, fish and seafood, milk products, pasta and bakery products were tested at five different degrees of dilution. The test was carried out simultaneously at ten laboratories in five countries. The results were analysed in accordance with standard EN ISO 16140 and provided excellent validation: The correlation coefficient for all food samples was 0.99. The selectivity of Compact Dry X-SA was identical to the reference method. Compact Dry X-SA is therefore a very »easy-to-use« method that provides the same results as the standard ISO method for detecting *Staphylococcus aureus* in all the tested food samples. The application of Compact Dry X-SA is impressive due to its time-saving nature, as the incubation period is only 24 hours and a confirmatory test is no longer necessary.

Compact Dry X-SA is available in four package sizes:

40, 240, 500 or 1200 plates per order.

Compact Dry X-SA can, as with all Compact Dry plates, be stored at room temperature. Refrigeration is not required.

The shelf life of Compact Dry X-SA is currently 18 months from the time of production.

References:

Hajime Termura, Masafumi Uchida, Hidemasa Kodaka (2011)
Compact Dry X-BC for the enumeration of *Bacillus cereus* in Food Samples. *Biocontrol Science*, 2011, Vol 16., No. 2, 73 – 77

ID-Number	Packaging	
1 002 960	40 plates	Compact Dry X-SA
1 002 961	240 plates	
1 402 961	500 plates	
1 402 990	1200 plates	
1 002 953	40 swabs	Compact Dry Swab
1 002 952	240 swabs	
1 402 954	600 swabs	
1 000 888/889	128 wells	Dilution Rack for Compact Dry PBS/MRD
1 000 887	1 piece	Opener for Dilution Rack

Weitere Compact Dry Testverfahren unter: www.hyserve.com

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