



# User manual

**TransFast®-Broth (Product No. 2.04727.782)**

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## 1. Information

**Fast enrichment broth for the detection of yeasts, moulds, lactic acid bacteria, acetic acid bacteria in the soft drink, dairy and winery industry.**

**TransFast®-Broth (pH 6.3 ± 0.2)** is a ready-to-use broth for a fast and safe enrichment of beverage spoiling microorganisms in the soft drink, dairy and wine industry. It is used for pre-enrichment of ready-to-drink beverages and base ingredients of fruit concentrates before the analysis with TransFast®-Gel. Furthermore, TransFast®-Broth is suitable to detect even larger sample volumes (200 mL) for increased quality statements.

## 2. Handling

### Required Material

Microbiological workbench  
Sterile flask  
Incubator

### for further analysis:

TransFast®-Gel (Product No. 2.04731.782)  
TransFast®-Gel tubes (Product No. 2.04730.001)  
Incubator or TransFast®-Incubation Light Box with interior lighting (Product No. 4.40000.000)

### Application

Handle the samples under sterile conditions to avoid secondary contamination.  
For ready-to-use drinks apply the sample in a ratio of 4+1 with TransFast®-Broth into a sterile flask, e.g. 200 mL sample plus 50 mL TransFast®-Broth. It is recommended to degas soft drink samples.  
Base ingredients are mixed in a ratio of 1+2 with TransFast®-Broth (e.g. 40 mL of base ingredients in 80 mL broth).

### Incubation

Place the test sample into an incubator for 1-3 days at a temperature of 25-29°C/79-84°F.  
Breed at aerobic conditions.

### Evaluation

For evaluation incubate 1 mL of enriched TransFast®-Broth in 50-70 mL TransFast®-Gel according to the TransFast®-Gel User Manual.

### Important note:

After the addition of samples to TransFast®-Broth, the medium may show in rare cases precipitation or turbidity. This can occur due to reaction of natural ingredients in the sample and is not caused by microorganism contamination. In these cases, it is required to use a microscope or perform further analysis using an adequate detection medium, e.g. TransFast®-Gel for the microbiological evaluation.



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## 3. Storage and Packaging Information

### Packaging and Content

unit	Cardboard Box (9x250 mL in glass bottles)
unit size (Box)	approx. 22 cm x 22 cm x 18 cm / 8.7 in x 8.7 in x 7.1 in
unit gross weight (Box)	approx. 4.1 kg/ 9 lbs.

### Storage

Store at 4-8°C/40-46°F according to product specification.  
Store under dry and dark conditions. Do not freeze product.

### Waste Disposal

No dangerous good.  
No hazardous material.  
Please consider your local waste regulations.  
Not inoculated broth can be disposed of with normal laboratory waste.  
Inoculated and incubated samples are to be sterilized before disposal at a temperature of 121°C /250°F for 20 min.

### Warnings

Do not cook or freeze product.



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## 4. Related Products

### *TransFast® - Method*

	Water	Beverages		Beverage raw materials	Membrane filtered samples
DMD® culture media	Rinsing water	Clear beverages < 10% juice	Clear beverages > 10 % juice Cloudy beverages	Beverage compounds Fruit juice concentrates	Membrane filtered samples
TransFast® Broth	-	-	4 + 1 (sample + broth) e.g. 200 ml + 50 ml	1 + 2 (sample + broth) e.g. 40 ml + 80 ml	-
TransFast® Gel	20 ml sample + 50 ml TF-Gel in TF tube	5 ml sample + 50 ml TF-Gel in TF tube	1 ml of enriched sample + 50 ml TF-Gel in TF tube	1 ml of enriched sample + 50 ml TF-Gel in TF tube	Membrane filter, rolled + 50 ml TF-Gel in TF tube
TransFast® Incubation Lightbox	27-29 °C, < 48 h	27-29 °C, < 48 h	27-29 °C, < 72h	27-29 °C, < 72h	27-29 °C, < 48 h