



# User manual

**TransFast®-Gel (Product No.2.04731.782)**

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## 1. Information

### **Culture medium for the detection of**

*yeasts, moulds, lactic acid bacteria, acetic acid bacteria*  
**in the soft drink, dairy and winery industry.**

**TransFast®-Gel (pH 4.3 ± 0.2)** is a ready-to-use liquid and transparent gel for a fast and safe detection of beverage spoiling microorganisms in the soft drink, dairy and wine industry. It is used to examine rinse water samples, ready-to-drink beverages and membrane filters directly. Turbid drinks, drinks with a juice content higher than 10%, basic ingredients and concentrates should be previously pre-enriched with TransFast®-Broth (see User manual TransFast® -Broth).

## 2. Handling

### **Required Material**

Microbiological workbench

TransFast®-Gel-Test Tubes (Product No. 2.04730.001)

Incubator or TransFast®-Incubation Light Box (Product. No. 4.40000.000)

TransFast®-Broth (Product No. 2.04727.782) (for pre-enrichment)

### **Application**

Handle the samples under sterile conditions to avoid secondary contaminations.

For analysis use 20 mL for rinse water, 5-10 mL for soft drinks or 1 mL of the pre-enriched sample in TransFast®-Broth (see User Manual TransFast®-Broth).

It is recommended to degas soft drink samples before application to facilitate the evaluation.

Place the test sample to be examined in a sterile 80 mL test tube and fill up with TransFast®-Gel to 50-60 mL under sterile conditions.

### **Incubation**

Place the test samples into an incubator with interior lighting for 2-3 days at a temperature of 25-29°C/77-84°F. Incubate at aerobic conditions. Depending on the microorganism concentration first results can be seen after just 24 hours.

### **Evaluation**

For evaluation check the samples by using the interior lighting in the incubator (TransFast®-Incubation Light Box).

TransFast®-Gel with its special growth pattern for every microorganism category allows the user to evaluate the samples macroscopically without taking them out of the incubator. Bacteria form an opaque cloud, yeasts show clearly visible streaks and moulds form snowflake-like mycelia in the middle of the gel. In course of the incubation a lawn-like growth of moulds on top of the gel can be observed.



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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/40-45°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 gel can be disposed 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 the product.

## 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