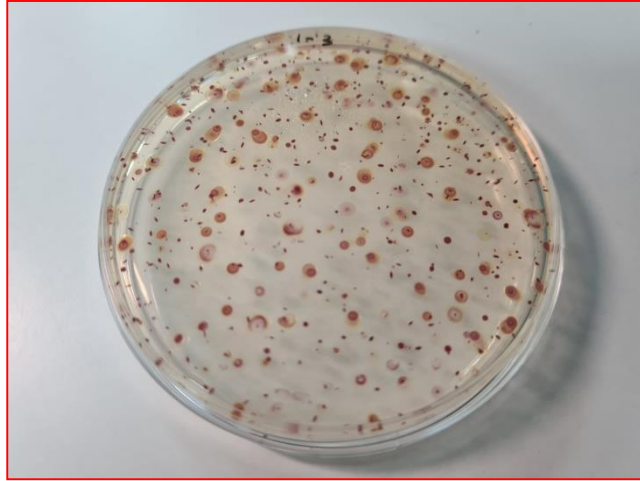


EXCLUSIVE MICROKIT PRODUCTS FOR FOOD ANALYSIS, WITH THEIR DIFFERENTIAL ADVANTAGES

☺ **Rapid method for aerobic:** CHROMOGENIC PLATE COUNT AGAR: PCA culture medium with a thermostable chromogen that allows for a faster and more evident differentiation of aerobic colonies in food samples, due to their red color against the cream medium. Even the smallest colonies can be seen. False positive colonies from sample particles are not observed. An additional doping factor enables counts to be performed within the first 18 hours (at 35°C) and within 48 hours (at 25°C). MICROKIT invented this highly efficient medium in 2007 and has been offering it since then at the same price as classic PCA. It is also referred to as Maxim Cromokit Agar.



☺ **Rapid method for Fungi: Rapid YM Agar:** "Sabouraud optimized for the 21st century" culture medium for rapid detection and enumeration of fungi (both yeasts and molds): from 5 days down to only 22-48 hours. The added doping factors allow fungi to manifest on the plate within 24 hours, characterized by the appearance of yellow spots on a violet background. After an additional 24-hour incubation (total of 48 hours), colonies of slower-growing fungi also become visible. In just 2 days, the productivity compared to Sabouraud agar is 114.7%, meaning that not only is it faster, but it also detects more fungi present in the sample. In the image, *Aspergillus niger brasiliensis* is observed in 29 hours, and the colonies do not invade the plate, allowing for accurate counting. It can be detected before 22 hours based on color changes before the appearance of colonies. If Monsieur Sabouraud were alive today, he would use this medium.

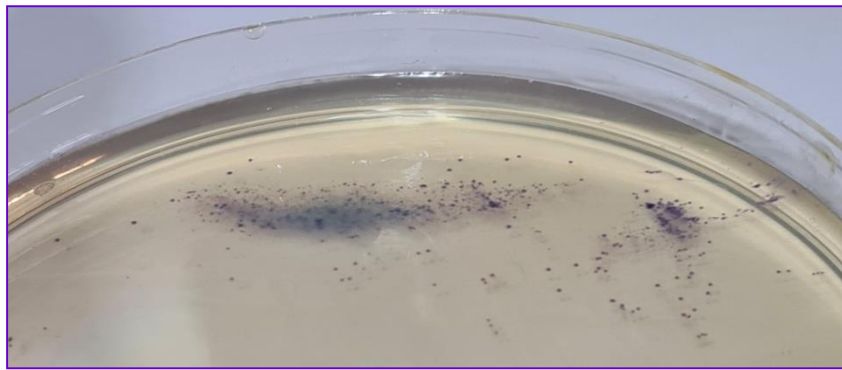


☺ **Effective solution to the matrix effect: Buffered Peptone Neutralizing Water:** The "matrix effect" has been widely discussed, as it inhibits the growth of certain bacteria in specific food matrices (e.g., *Listeria* in paprika), leading to potentially dangerous false negatives. Until now, no one had found a solution to avoid these risks. By using this medium, and sometimes even working with a 1:100 dilution, the matrix effect is neutralized in the vast majority of food samples containing preservatives, flavorings, and spices. This applies to both subsequent bacterial counts and the detection of pathogens after enrichment. Forget about the traditional Buffered Peptone Water and take a step into the 21st century with MICROKIT.



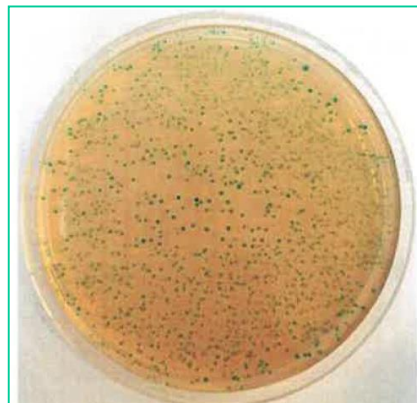
☺ **Chromogenic Baird Parker agar for *Staphylococcus aureus*:** The new Chromogenic BP agar addresses the issue of high false positive rates associated with the classic BP agar, which are not only caused by other staphylococci but also by numerous harmless bacteria (such as *Bacillus subtilis*, *Bacillus amyloliquefaciens*, *Brevibacterium celere*, *Micrococcus luteopaisa*...) and pathogenic bacteria, including Gram-negative strains (some strains of *E.coli*, *Bacillus cereus*, *Proteus mirabilis*, *Shigella flexneri*, *Klebsiella pneumoniae*, *Enterobacter aerogenes*, *Burkholderia cepacia*, *B.cenocepacia*, *B.multivorans*, *Pseudomonas putida*, *Enterococcus faecalis*...) and even certain fungi (*Candida albicans*, *Kluyveromyces marxianus*...).

BP agar is known to be a time-consuming medium for laboratories due to its high false positive rates, ranging from 27.5% to 88.9%, depending on the type of sample being tested. With this new Chromogenic Baird Parker agar, there is no need for confirmatory tests on suspicious colonies that turn out not to be

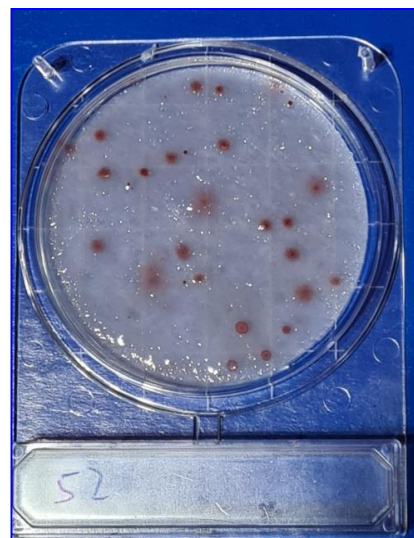


St.aureus. *Staphylococcus aureus* strains can be identified on BPX agar by the presence of violet, gray, or green colonies, depending on the strain and its metabolic conditions.

☺ **Chromogenic MRS agar for *Lactobacillus*:** Interlaboratory proficiency testing has identified the parameter that generates the highest number of false positives in food laboratories: the enumeration of *Lactobacillus*. This is mainly due to the fact that aerobic bacteria also grow on MRS agar, and their colonies are difficult to distinguish from those of *Lactobacillus*, resulting in 1-2 log false positives (90-99% of the colonies are not *Lactobacillus*). Microkit addresses this issue by offering a solution wherein *Lactobacillus* colonies on Chromogenic MRS agar appear as green (*L. acidophilus*) or white, distinct from the colonies of other aerobic bacteria that exhibit different colors (cream, yellow, colorless...).



☺ **DryPlates:** Pre-prepared dehydrated medium plates. From sample to incubator in just 10 seconds! With a shelf life of 1-2 years from manufacturing. They allow for mass seeding of 1 ml of the treated sample dilution for enumeration, without the need to waste time heating and cooling agar (the critical point that causes the most false negatives in microbiology if agar is seeded when too hot). They are also the only plates that allow for streaking to accurately detect pathogens after enrichment. The most comprehensive range in the Universe (covering all necessary microorganisms).



☺ **Salmoquick:** Did you know that you can now detect the presence of *Salmonella* spp in 25 g of food using a kit in just 36 hours (including enrichment), without the need for any special equipment, and at the lowest price on the market? It is the only kit that can also detect *Shigella*! There are two versions available: a kit with dehydrated media (very economical) and a kit with prepared media.



☺ **Listerquick:** All the same arguments as Salmoquick, but for *Listeria monocytogenes*.

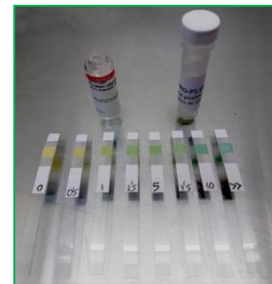
☺ **MBS, the best-selling air sampler in the world:** Is its much lower price compared to other ISO 100.012 impact samplers the reason? Is the greater efficiency of its results a contributing factor? Does its weight of less than 1 kg play a role? Does the use of batteries instead of easily damaged batteries set it apart? Or is it the most comprehensive documentation on aeroplankton sampling, which you will find attached to your order? Finally, you can stop using the archaic method of open plates: bacteria are aeroplankton, they float in the air, they don't "fall". Finally, you can obtain repetitive, reliable, and comparable results across different rooms/factories.



☺ **Listeriswabs-Green:** EU Regulation 2073-2005 requires active monitoring of *Listeria* spp. on surfaces in food factories. Other kits face the following issues: 1) their color change from amber to brown is not clearly evident, 2) they yield many false positives from other Gram-positive bacteria, 3) they require incubation at 30°C... This kit addresses all these problems by utilizing the ISO O&A medium, which, when detecting *Listeria* on surfaces, clearly changes to green within 24 hours using a swab.



☺ **KITPROPLUS: Immediate detection of organic dirt on surfaces:** If you are not convinced by bioluminescence or do not have the budget to invest in a reading device, you can finally assess and validate the cleanliness of your surfaces immediately and without the need for any equipment, through the color change from yellow to green of the KitProPlus strip. And in a more cost-effective manner.



☺ **Maintenance of native strains:** MICROKIT's CRYOTHEQUE is a cryovial system with cryogenic broths that will allow you to preserve the strains obtained in your analyses, frozen for decades, and use them whenever needed by extracting one of the porous beads from the cryovial. 100 Cryotheques take up less space than 40 of other brands. Moreover, the cryogenic liquids are updated for the optimal preservation of all types of strains, including the most challenging and fastidious ones.



☺ **Quantitative strain discs,** manufactured by MICROKIT, the most comprehensive range, traceable to the WDCM of ISO 11133-2. With a shelf life of 2 years from the date of manufacture. Certified for accuracy and maximum precision in each batch, in both general and typical selective media. Highly resistant to transportation at ambient temperature.

