



CombiSart

The economic way
for fast and reliable
colony counting

CombiSart Multibranch Systems

BioSart, 100 Monitors have been specially designed for microbiological testing of food, beverages, water and other liquids. These sterile disposables with an incorporated membrane filter and cellulose pad are ready to use. After filtration, just remove the 100 ml funnel to convert the Monitor into a petri dish. Culture media for wetting the pad are available in individually sterilized, convenient plastic ampoules. Each box contains 50 ampoules, each with 2.5 ml and a lot certificate. If stored under the proper conditions (+4°C), the culture media have a shelf life of one year (except for Endo, which has a 9-month shelf life).

Benefits

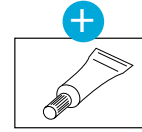
- **Economy**
 - Saves time and money
 - High flow rate
 - Large filtration area
 - High total throughputs
 - Easy handling
 - Reduced volume after autoclaving
- **Safety**
 - Ensures the recovery
 - Sterile-packaged
 - Certified quality
 - Media are poured from the top
 - 2.5 ml media volume per ampoule
 - Ensures identification of all colonies
 - Green membranes for media without color indicator
 - 5 different types available

Stainless steel manifolds, 3- and 6-branch.

Made of high-grade stainless steel (B.S.304S31/AISI 304); accommodates any type of vacuum funnel. Stainless steel three-way valves (taps) allow the vacuum for each filter holder to be individually controlled and each holder to be sterilely vented. The low height of the manifold ports is particularly advantageous for working on a clean bench.

| Ordering Information | Order no. |
|----------------------|-----------|
| 3-branch manifold | 16842 |
| 6-branch manifold | 16843 |

BioSart® 100 Monitors 100 ml



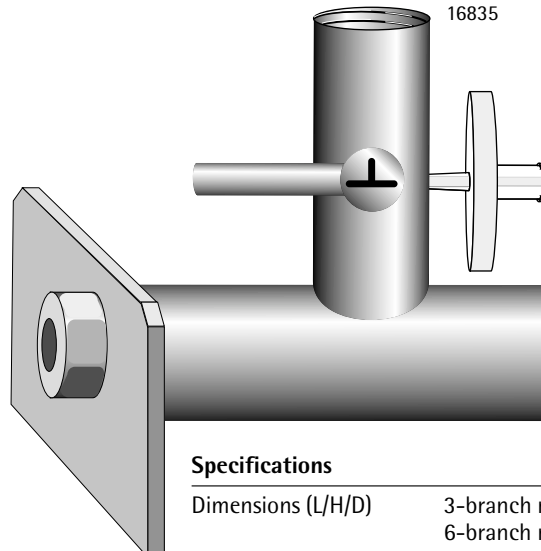
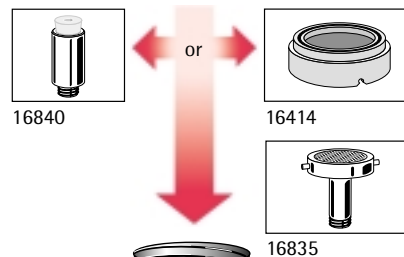
Specifications

| | |
|-------------------------|--|
| Materials | Polystyrene |
| Housing | Cellulose nitrate; choice of green, white or grey, with grid |
| Membrane filter | Cellulose |
| Pad | Polyethylene |
| Plug/adaptor | 14.5 cm ² or 21.2 cm ² |
| Filtration area | Vacuum only |
| Max. operating pressure | Gamma irradiation |
| Sterilization | 6.5 + 1.5 mm |
| Outlet | 50 units, sterile |
| Quantity per package | |

Description

| Description | Order no. |
|----------------------------------|-----------------|
| 0.2 µm, white black, 47 mm | 16401-47-07-ACK |
| 0.45 µm, white black, 47 mm | 16401-47-06-K |
| 0.45 µm, green dark green, 47 mm | 16402-47-06-K |
| 0.45 µm, grey white, 47 mm | 16403-47-06-K |

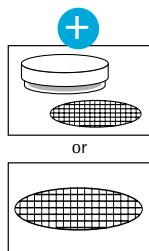
Monitors with 56 mm are available on request



Specifications

| | |
|-------------------------|--|
| Dimensions (L/H/D) | 3-branch manifold: 435 103 120 6-branch manifold: 910 103 120 |
| Max. operating pressure | Vacuum or max. 2 bar (29 psi) pressure |
| Inlets | TR 20 × 2 female threads |

BioSart® 250 Funnel 250 ml



Specifications

| | |
|-------------------------|--------------------------------------|
| Materials | Polypropylene |
| Filter diameter | 47 mm (or 50 mm), prefilter 40 mm |
| Filtration area | 12.5 cm ² |
| Max. operating pressure | Vacuum only |
| Sterilization | Ethylene oxide |

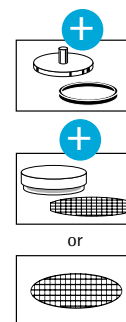
Description

250 ml capacity, 50 units, sterile

Order no.

16407-25-ALK

Stainless steel funnels 40, 100, 500 ml



Specifications

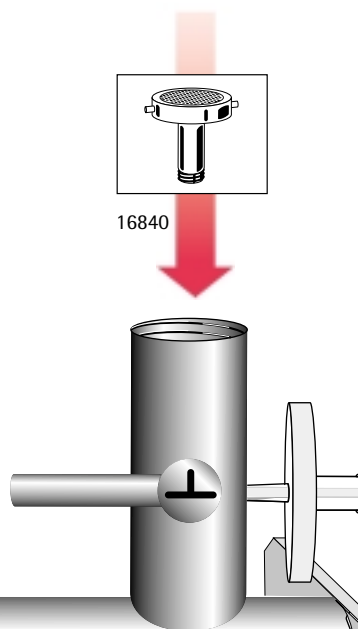
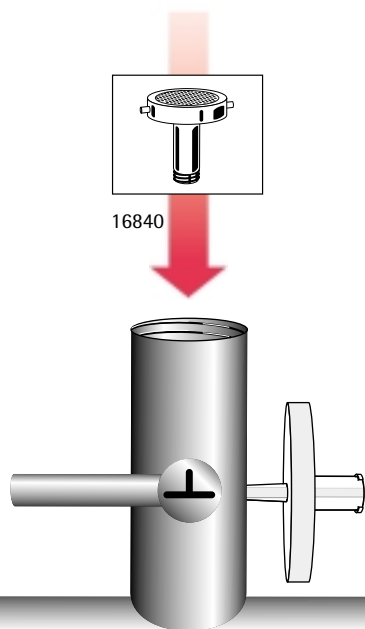
| | |
|-------------------------|---|
| Materials | Stainless steel, AISI 304 (B.S. 304S31) |
| Filter diameter | 47 mm (or 50 mm) |
| Filtration area | 12.5 cm ² |
| Max. operating pressure | Vacuum only |
| Sanitization | By flaming |
| Sterilization: | By autoclaving (134°C max.) By dry heat (180°C max.) |

Description

40 ml capacity
100 ml capacity
500 ml capacity

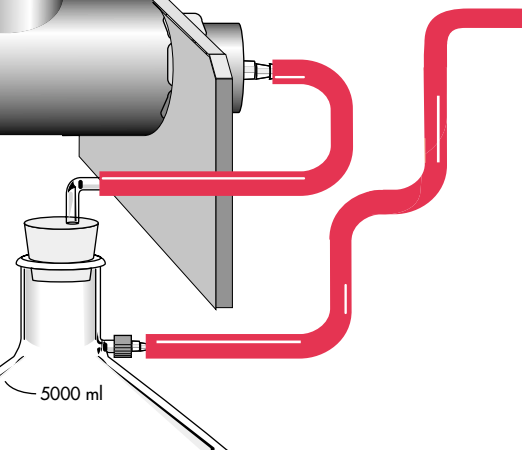
Order no.

6981004
6981065
6981002



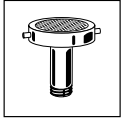
| | |
|-----------------|---|
| Outlet | Hose nipple, DN 10 |
| Sterilization | By autoclaving (134°C max.) By dry heat (180°C max.) |
| Minisart® SRP25 | Order no. 17575-ACK, 0.2 µm, Sterile filter for venting 50 units, individually sterile packaged, can be autoclaved 5 times. |

2| Suction flask, 2 liters with plastic hose nipple



System-components

Single base 16840



For adapting a stainless steel funnel for use on the manifold. The stainless steel frit used as the filter support is designed to ensure uniform distribution of microorganisms and particles on the membrane filter surface. The pins on both sides of the base for holding the funnel clamp can be positioned as required.

Specifications

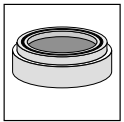
| | |
|-------------------------|---|
| Materials | AISI 304 stainless steel Gasket: Silicone flat gasket (41 × 50 × 1 mm) |
| Filter diameter | 47 mm (or 50 mm) |
| Filtration area | 12.5 cm ² |
| Max. operating pressure | Vacuum only |
| Sanitization | By flaming |
| Sterilization | By autoclaving (134°C max.) By dry heat (180°C max.) |
| Outlet | TR 20 × 2 mm male thread with DN 24 (~ 24 mm) hexagonal nut |

Order numbers

Description

| | |
|---------|---|
| 16840 | Single base for stainless steel manifold |
| 6980103 | Stainless steel frit for 47 mm Ø membrane filters |

BioSart® 100 Monitor adapters



For adapting the BioSart, 100 Monitor for use on the CombiSart manifold or other vacuum filter holder supports. The adapters ensure that the

Monitors are positioned perfectly level minimizing the risk of contamination during filtration.

Specifications

| | |
|-------------------------|--|
| Materials | Silicone (16409/10), polypropylene (16411) |
| Max. operating pressure | Vacuum only |
| Sterilization | By autoclaving (134°C max.) |

Order numbers

Description

| | |
|-------|---|
| 16414 | Adapter for using the BioSart, 100 Monitors on a single base 16480 (or 16481) |
| 16415 | Adapter, for using the BioSart, 100 Monitors on a vacuum filter holder support with a 50 mm Ø |
| 16416 | Adapter, for using the BioSart, 100 Monitors on a vacuum filter holder support with a 59 mm Ø |

Adapter 16835



For adapting BioSart, 100 Monitors for use on a CombiSart stainless steel manifold. This adapter is attached to the polyethylene

adapter – included in the Monitor packaging – which is connected to the outlet of the Monitor.

Specifications

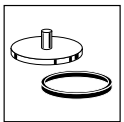
| | |
|-------------------------|--|
| Materials | Base AISI 304 stainless steel Stopper Silicone |
| Max. operating pressure | Vacuum only |
| Sterilization | By autoclaving (134°C max.) By dry heat (180°C max.) |
| Outlet | TR 20 + 2 male thread |

Order number

Description

| | |
|-------|---------------------------------------|
| 16835 | Adapter with 10 mm opening in stopper |
|-------|---------------------------------------|

Lids and gaskets



To avoid secondary contamination, the lid has a small central air port into which a cotton plug can be inserted.

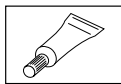
Order numbers

Description

| | |
|---------|--|
| 6981063 | AISI 304 stainless steel lid for 100 ml funnel |
| 6981064 | Silicone lid seal (77.2 + 85.8 mm) for 100 ml funnel |
| 6981001 | AISI 304 stainless steel lid for 500 ml funnel |
| 6981003 | Silicone lid seal (122 + 131 mm) for 500 ml funnel |

BioSart® 100 Culture Media

Which type for which application?



| For Detection of Regulations* | Applications | Media Type | Monitor Type | Incubation Conditions | Results |
|---|---|--|---|--|---|
| Total colony count to APHA (water), TVO | Raw materials, water, waste water | Caso (pH 7,3) 16400-02-CA-K | Green 0.45 µm 16402-56-06-K 16402-47-06-K | 24–72 h 30–37°C | Predominantly bacteria colonies of various sizes, shapes and colour |
| Total colony count to APHA (dairy), APHA (food) and APHA (water), API | Raw materials, water, waste water, beverages, milk, food and other products | TGE (pH 7,0) 16400-02-TC-K | Green 0.45 µm 16402-56-06-K 16402-47-06-K | 24–48 h 32–37°C | Colonies of various sizes, shapes and colour |
| Total colony count to APHA (water) | Water, waste water | R2A (pH 7,2) 16400-02-RA-K | Green 0.45 µm 16402-56-06-K 16402-47-06-K | 24–72 h 32–37°C | Predominantly bacteria colonies of various sizes, shapes and colour |
| Acid-tolerant microorganisms e.g. for "Packmittelprüfung" (testing packaging materials) | Beverages with fruit additives and citrus concentrates | Orange Serum (pH 5,6) 16400-02-OS-K | Green 0.45 µm 16402-56-06-K 16402-47-06-K | 2–5 days 20–37°C aerobic or anaerobic | Acid-tolerant bacteria, yeasts and molds form white, cream-coloured colonies |
| Bacteria in the brewery and fermentation industry recomm. by Gray (1951) | Beer, wine, soft drinks, part. for liquids with a high yeast content and low amount of bacteria | WL Differential (pH 5,5) 16400-02-WL-K | Green 0.45 µm 16402-56-06-K 16402-47-06-K | 18–48 h 32–37°C aerobic or anaerobic | Bacteria form white, cream-coloured colonies |
| E. coli and coliforms to APHA (dairy) and APHA (water), ISO 9308-1, TVO, MTVO, LMBG | Water, waste water, raw materials, beverages, foods and other products | Endo (pH 7,2) 16400-02-EN-K | White 0.45 µm 16401-56-06-K 16401-47-06-K | 18–24 h 35–37°C | Pink colonies; E. coli and some coliforms have a green metallic sheen |
| E. coli and coliforms to APHA (dairy) and APHA (water), ISO 9308-1 | Water, waste water, beverages and other products | M-FC (pH 7,4) 16400-02-MF-K | White 0.45 µm 16401-56-06-K 16401-47-06-K | 18–24 h 32–37°C (44°C in a water bath) | Lactose-positive microorganisms develop blue colonies with blue zones, other colonies are whitish-grey |
| E. coli and coliforms and other bio-indicators of fecal contamination to APHA (food), ISO 9308-1 | Water, waste water, foods, beverages, milk and other products | Tergitol TTC (pH 6,9) 16400-02-TT-K | White 0.45 µm 16401-56-06-K 16401-47-06-K | 18–48 h 35–37°C | E. coli, yellow with yellow zones; coliforms, red colonies, some of which may have yellow zones; others, red colonies |
| Fecal streptococci and enterococci; to APHA (water), APHA (food) and APHA (dairy) | Water, waste water, raw materials, beverages, food and other products | KF-Strep (pH 7,2) 16400-02-KF-K | White 0.45 µm 16401-56-06-K 16401-47-06-K | 18–24 h 35–37°C | Enterococci develop yellow colonies |
| Pseudomonads, particulary Pseudomonas aeruginosa APHA (water), DIN 38411, | Raw materials, water and beverages | Cetrimide (pH 7,2) 16400-02-CE-K | White 0.45 µm 16401-56-06-K 16401-47-06-K | 18–48 h 35–37°C | Pseudomonas aeruginosa usually forms blue colonies with blue zones, fluorescent |
| Yeasts and moulds | Sugar, soft drinks and other beverages | M-Green (pH 4,6) (Schaufus-Pottinger) 16400-02-MG-K | White 0.45 µm 16401-56-06-K 16401-47-06-K | 2–4 days 20–30°C | Sugar fermenters develop whitish-yellow colonies; other colonies are bluish-green |

* For a detailed list of reference literature, please refer to the last page.

Nutrient Pad Sets

| For Detection of Regulations* | Applications | Media Type | Incubation Conditions | Results |
|--|--|--|--|--|
| Colony count to APHA (water), TVO | Raw materials, water, waste water, beverage, food | Standard (pH 7.2) 14064-47-N | min. 48 h at approx. 30 °C | Predominantly bacteria colonies of various sizes, shapes and color |
| Colony count to APHA (water), TVO | Raw materials, water, waste water, beverage, food | Standard TTC (pH 7.2) 14055-47-N 14005-47-K | min. 48 h at approx. 30°C | Predominantly bacteria colonies, mostly red stained, of various shapes and sizes |
| Colony count to APHA (water), TVO | Raw materials, water, waste water, beverage, food | Standard I mod. (pH 7.2) 14085-47-N | min. 48 h at approx. 30°C | Predominantly bacteria colonies, mostly red stained, of various shapes and sizes |
| Colony count to TVO, ISO 6222 | Water, waste water | Yeast extract (pH 7.2) 14084-47-N | 72 h at 35°C | Predominantly bacteria colonies of various sizes, shapes and color |
| Colony count to APHA (water) | Water, waste water | RZA (pH 7.2) 14084-47-N | 48–72 h at 35°C 5–7 days at 22°C | Colonies of different shapes and color. Predominantly bacteria |
| E. coli and coliforms to APHA (dairy), APHA (water), MTVO, LMBG | Water, waste water, raw materials, food, beverage and other products | Endo (pH 7.4) 14053-47-N 14003-47-K | 24 h at 37°C | Red colonies; E. coli usually has a typical metallic sheen; by contrast, coliforms lack a metallic sheen |
| E.coli and coliforms | Water, waste water, raw materials, food, beverage and other products | Chromocult (pH 6.8) 14087-47-N | 24 h at 35–37°C | E.coli dark blue to violett colonies, coliforms red to salmon colonies |
| Escherichia coli to APHA (water) | Raw materials, water, waste water, beverage, food and other products | ECD (pH 7.0) 14082 | 18–24 h at 37°C | E. coli colonies fluoresce under UV light at 360 nm |
| E.coli and coliforms to ISO 9308-1, APHA (dairy) APHA (water) | Raw materials, water, waste water, beverage, food and other products | MFC (pH 7.4) 14068-47-N | 18–24 h at 37°C (44°C in a water bath) | Lactose-positive microorganisms develop blue colonies with a blue zone; lactose-negative colonies are red or colorless |
| E. coli and coliforms to APHA (water) | Raw materials, water, waste water, beverage, food | Teepol (pH 7.2) 14067-47-N | 18–24 h at 37°C | Lactose-positive microorganisms develop yellow colonies with a yellow zone |
| E. coli and coliforms to APHA (food), TVO ISO 9308-1 | Raw materials, water, waste water, beverage, food and other products | Tergitol TTC (pH 8.0) 14056-47-N 14006-47-K | 20 ± 4 h at 37°C | E. coli colonies are yellow with a yellow zone; coliforms have red colonies, some with a yellow zone |
| Enterococci TVO, MTVO, LMBG, APHA (water) | Raw materials, water, waste water, beverage, food | Azide (pH 7.2) 14051-47-N | up to 48 h at 37°C | Brownish-red colonies; diameter up to 1 mm |
| Enterobacteria to MTVO, LMBG | Raw materials, water, waste water, beverage, food | Mac Conkey (pH 7.1) 14097-47-N | 18–24 h at 37°C | Gram-negative enteric bacteria form colonies of various colors |
| Salmonella to APHA (food) | Water, waste water, i.e. samples | Bismuth-Sulfite (pH 7.6) 14057-47-N | up to 48 h at 37°C | Light-colored perimeter surrounding a black center; zone plain black or black with a metallic sheen |
| Staphylococcus aureus to APHA (food) | Raw materials, water, waste water, beverage, food | Chapman (pH 7.4) 14074-47-N | 48 h at 37°C | Staphylococcus aureus develops golden-yellow colonies |
| Pseudomonas aeruginosa to APHA (water), DIN 38411, TVO | Raw materials, water, waste water, beverage, food | Cetrimide (pH 7.2) 14075-47-N | 48 h at 37°C | Pseudomonas aeruginosa usually develops blue colonies with a blue zone |
| Lactobacilli and pediococci and other beer spoiling organisms to MEBAC, EBC | Beer | VLB-S7-S (pH 5,5) 14059-47-N | 5–7 days at 25–28°C anaerobic | Beer spoiling organisms form greenish colonies. Formation of acid changes colour to yellow. |
| Leuconostoc oenos and other wine spoiling lactic acid bacteria | Wine and fruit juice | Jus de Tomate (pH 4,4) 14079-47-N | 4–6 days at 25–30°C anaerobic | Lactic acid bacteria form small, whitish colonies, Ø ≤ 1mm |
| Mesophilic slime-forming bacteria (Leuconostoc mesenteroides) | Sugar, concentrates and soft drinks | Weman (pH 5,5) 14065-47-N | 2–3 days at 20–30°C | L. mesenteroides develops clear colourless colonies, Ø ≥ 5 mm |
| Acid-tolerant microorganisms to APHA (water) | Raw materials, food, softdrinks and other products | Orange Serum 14062-47-N (pH 5,5) 14096-47-N (pH 3,2) | 2–5 days at 25–28°C aerobic or anaerobic | Acid-tolerant bacteria, yeasts and molds |
| Thermophilic spore formers to APHA (food), NCA, ICUMSA | Sugar, sugar products and canned food | Glucose-Tryptone (pH 6,8) 14066-47-N | 2 days at 55°C | Bac. stearothermophilus and other flat sour colonies develops yellowish-green with a yellow zone |
| Yeasts and molds | Softdrinks and sugar | Schaufus-Pottinger (pH 4,3), 14070-47-N 14072-47-N | 2–3 days at 28–30°C | Sugar-fermenter forms whitish-yellow colonies, other colonies grows with blue-green colour |
| Yeasts and molds | Raw materials, food, beverages and other products | Wort (pH 4,4) 14058-47-N 14008-47-K | 2–3 days at approx. 25–30°C | Yeasts smoothy, shiny, white or coloured; cotton-wool-like molds, first white then in different colours |
| Yeasts and molds to AOAC | Soft drinks and other beverages | Malt extract (pH 3,5) 14086-47-N | 2–3 days at approx. 25–30°C | Yeasts smoothy, shiny, mostly white; cotton-wool-like molds |
| Wild yeasts | Beer | Lysin (pH 5,0) 14061-47-N | 2–5 days at 25–28°C | White to creme-coloured colonies, yeasts that decompose Lysin |

** For a detailed list of reference literature, please refer to the last page.

** All NPS are available in 50 mm Ø, e.g. Standard 14064-50-N

Nutrient Pad Sets (NPS)

Microorganisms require the appropriate culture media for optimal reproduction. Ready-to-use Nutrient Pad Sets consist of a pad with culture medium in a petri dish and a gridded membrane filter.

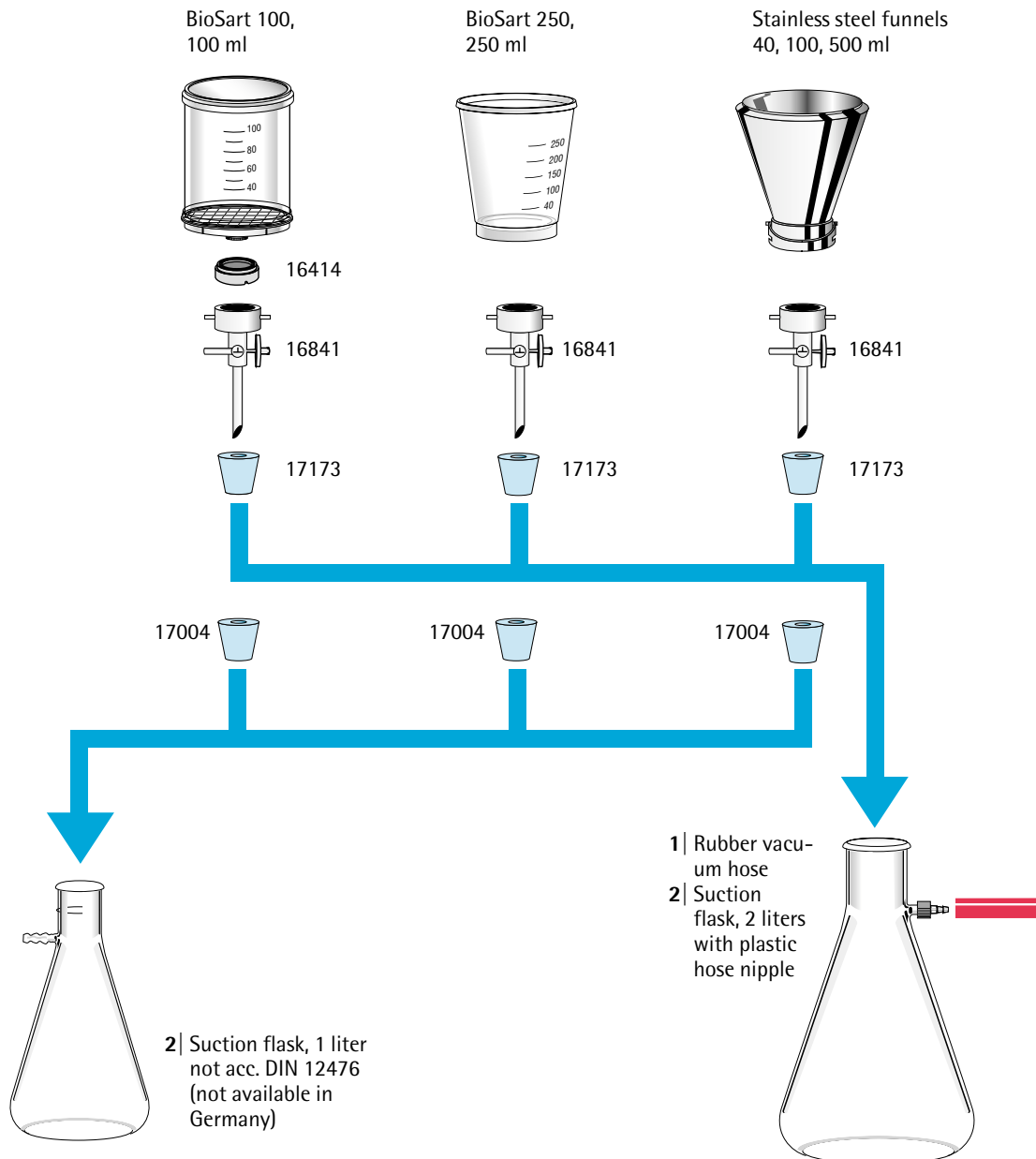
Made of inert cellulose, the nutrient pad is already impregnated with a culture medium of a specific formula and dehydrated.

Each nutrient pad is individually "plated" in a petri dish and sterilized. Just moisten the nutrient pad with 3.5 ml of sterile, deionized water to reactivate the medium. Depending on the type, nutrient pads have a shelf life of up to 24 months. All Nutrient Pad Sets are conveniently supplied with the appropriate membrane filters, which are also individually packaged and sterilized.

These products undergo traceable quality assurance tests on the basis of which a lot certificate is issued and included in every package.

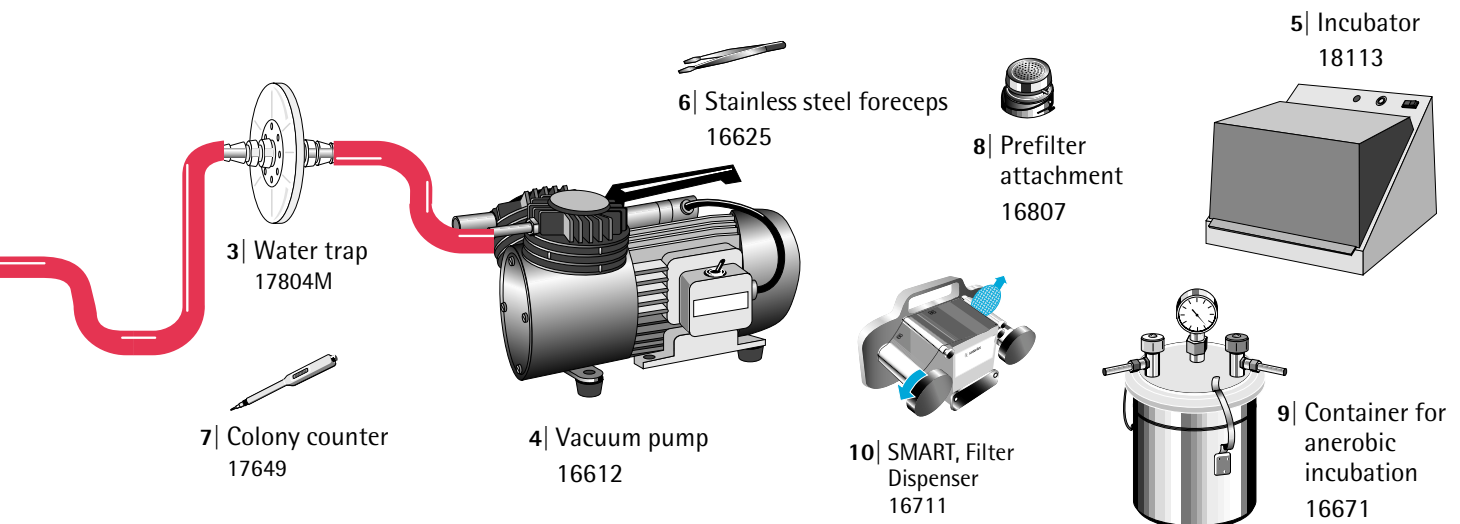
CombiSart individual systems

If you have a low number of samples to test, we recommend that you use our individual systems. In this equipment set-up, you simply use a silicone stopper to fit your choice of glass funnel (described on the previous pages) on a suction flask. To use all other types funnels with a suction flask, Sartorius has specially developed the single base, 16841. The stainless steel frit and silicone gasket are supplied with the single base filter.



Accessories

| Description | Qty. | Order numbers |
|---|------|---------------|
| 1 Rubber vacuum hose for connecting system components | 1 m | 16623 |
| 2 Suction flasks , for collecting the filtrate, vacuum-resistant borosilicate glass, 3.3 Suction flask, 5 liters, to DIN 12476, incl. stopper and glass tube | 1 | 16672-1 |
| Suction flask, 2 liters, to DIN 12476, without stopper | 1 | 16672 |
| Stopper for 2-liter suction flask | 1 | 17173 |
| Tube connector for connecting a CombiSart stainless steel manifold | 1 | 17204 |
| Suction flask, 1 liter (not available in Germany) | 1 | 16606 |
| 3 Water traps , for preventing overflow of filtrate into a vacuum pump Vacusart, ready-to-connect filtration unit with a water-repellent, but air-permeable PTFE membrane | 3 | 17804-M |
| Woulff's bottle, 500 ml, with stop cock | 1 | 16610 |
| 4 Vacuum pumps , neoprene membrane pumps with low noise level, oil- and maintenance-free; reliable sources of vacuum Multiple filtration runs: 13 mbar final vacuum, 26 l/min max., 220 V, 50 Hz | 1 | 16612 |
| Multiple filtration runs: 13 mbar final vacuum, 26 l/min max., 110 V, 60 Hz | 1 | 16615 |
| Individual filtration run: 100 mbar final vacuum, 20 l/min max., 220 V, 50 Hz | 1 | 16692 |
| Individual filtration run: 100 mbar final vacuum, 20 l/min max., 110V, 60 Hz | 1 | 16695 |
| Water jet pump, with G 3/4 male thread | 1 | 16611 |
| 5 Incubator , temperature range 20–50°C, 15 l capacity; designed to hold the following numbers and sizes of petri dishes: 200 × 47 mm, or 160 × 56 mm or 72 × 90 mm. Dimensions (W/H/D) 340/270/431 mm | 1 | 18113 |
| 6 Stainless steel forceps with blunt-edged tips for protection of the membrane filter, can be flamed and autoclaved | 1 | 16625 |
| 7 Colony counter , handy, battery-operated | 1 | 17649 |
| 8 Stainless steel prefilter attachment for removal of coarse particulate substances from samples in a single step along with bacteria-retentive filtration for subsequent bacteriological testing; clips between the filter support, 16840, and a stainless steel funnel (p. 10) or the BioSart®250 HiQ Funnel (p. 15); autoclavable and can be flamed | 1 | 16807 |
| Bacteriological prefilters for the 16807 prefilter attachment, cellulose nitrate, pore size 8 µm, sterile and individually packed, diameter 50 mm | 100 | 12301-050-ACN |
| 9 Container for anaerobic incubation , stainless steel, for holding up to 14 × 60 mm or 6 × 90 mm petri dishes; DN 6 (approx. 6 mm) hose nipple on the inlet and outlet, with two taps and a vacuum gauge | 1 | 16671 |
| 10 SMART Filter Dispenser , filter-dispensing system made of stainless steel and aluminum; weight 2.6 kg, for removing sterile-packed filters from a roll | 1 | 16711 |

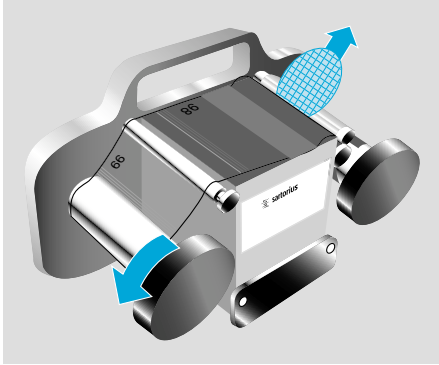


Additional product information

Filter dispenser.

The Smart Dispenser System puts an end to time-consuming unpacking of individual sterile filters. Each turn of the knob releases a new, sterile filter.

Order no.
16711

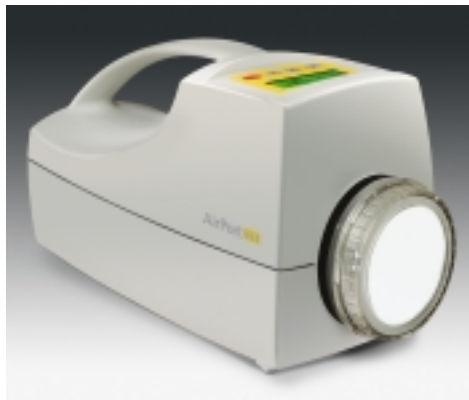


Sampling of airborne microorganisms and viruses.

Together with Gelatin Membrane Filters, the MD8 airscan Air Sampling System is ideal for detection of airborne microorganisms and viruses in conventionally ventilated rooms, in clean rooms with or without laminar flow, air-conditioning systems and in isolators. The MD8 airscan delivers precise and validatable results..

The advantages of the MD8 airscan used together with the Gelatin Membrane Filter method are as follows:

- "Absolute", reliable recovery rate and detection of microorganisms
- The filter maintains the viability of collected microorganisms for a relevant and meaningful sampling time.
- One colony-forming unit can be detected in one m³ of air
- Isokinetic sampling under laminar-flow conditions is possible
- The MD8 airscan can be calibrated and adjusted using a special calibration unit (validation is possible)
- Suitable for use in class A|B cleanrooms and isolators because the MD8 airscan can be positioned outside the critical work area.



Gridded membrane filters.

Sartorius cellulose nitrate membrane filters are offered in a choice of three different colors to suit your specific test application, and provide a high-contrast background.

For simple evaluation of the results, the grid divides the filtration area into 130 squares, each measuring 3.1x3.1 mm. The membrane filters are individually packaged and sterilized, and undergo stringent quality assurance testing. The certificate included in every package documents the quality assurance tests as well as the compliance of the 0.45 µm membrane filter with ISO 7704.

Ordering diagram

| Code | Filter color Grid | Pore size | Diameter in mm | Packaging |
|------|----------------------------------|-----------|---------------------|---|
| 114 | White black | 07 | 0.2 µm | ACN 100 filters, individually sterile wrapped ACR 1,000 filters, individually sterile wrapped SCM 3x100 filters Individually sterile wrapped for filter dispensers |
| 130 | Grey white | 06 | 0.45 µm (High Flow) | |
| 131 | White black and hydrophobic edge | 05 | 0.65 µm | |
| 138 | Green dark green | 04 | 0.8 µm | |
| | | 03 | 1.2 µm | |
| | | | | |
| 06 | | | | |
| 047 | | | | |
| ACN | | | | |

The membrane filters included in a separate package with our NPS are also available in a dispenser pack, e.g., Standard

Order no.
14069-47-SDN
14075-47-SDN
14086-47-SDN
14096-47-SDN

Reference Literature

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| APHA (dairy) | American Public Health Association: Standard Methods for the Examination of Dairy Products, 16th Edition, 1992. |
| APHA (food) | American Public Health Association: Compendium of methods for the microbiological examination of foods, 2nd Edition. |
| APHA (water) | American Public Health Association, American Water Works Association (AWWA) and Water Environment Federation (WEF): Standard Methods for the Examination of Water and Wastewater, 20th Edition, Washington, 1998. |
| API | American Petroleum Institute, 1st Edition, 1959, Recommended Practice for Biological Analysis of Subsurface Injection Waters, Vol. 38. |
| AOAC | Association of Official Analytical Chemists |
| DIN 12476 | Deutsches Institut für Normung e.V.*, Laborgeräte aus Glas, Saugflaschen konische Form, Juni 1983. |
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| EBC | European Brewery Community |
| Gray (1951) | Gray, P.P.: Some advances in microbiological control for beer quality, Wallerstein Lab. Comm., 169-183 (1951). |
| ICUMSA | International Commission of Uniform Methods of Sugar, 1974. |
| ISO 7704 | International Organization for Standardization, Water quality, Evaluation of Membrane Filters used for Microbiological Analysis, March 1985. |
| ISO 9308-1 | International Organization for Standardization, Water quality, Detection and Enumeration of coliform organism, thermotolerant coliform organisms and presumptive E.coli, Part 1: Membrane filtration method, October 1998. |
| LMBG | Lebensmittel- und Bedarfsgegenständegesetz der Bundesrepublik Deutschland*, Bundesgesundheitsamt. |
| MEBAK | Methodensammlung der Mitteleuropäischen Brauerei-Kommission |
| NCA | National Canners Association, A Laboratory Manual of the Canning Industry, 2nd Edition 1956. |
| TVO | Verordnung über Trinkwasser und über Wasser für Lebensmittelbetriebe, 2003. |
| MTVO | Verordnung über natürliches Mineralwasser, Quellwasser und Tafelwasser. |

*) DIN-Normen and the „Amtliche Sammlung von Untersuchungsverfahren nach §35 LMBG“ are available through the German publisher Beuth-Verlag, 10787 Berlin, Burggrafenstr. 6, Germany.

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