

Easy-to-use
BACTASLYDE[®]
Microbe Detection Device



Dip Slides



Pouch Products

RAKIRO BIOTECH SYSTEMS PVT LTD
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BACTASLYDE : Comparison with Other Methods

Methods	No. of Steps involved	Trained manpower	Pre treatment of sample	Maintenance	Convenience	Capital Investment
Plate Count Method	6	Required	Not Required	Required	Tedious	Required
Most Probable Number	6	Required	Not Required	Required	Tedious	Required
Membrane Filter	6	Required	Not Required	Required	Tedious	Required
Direct Counts	4	Required	Required	Required	Convenient	Required
Bioluminescence	3	Required	Essential	Required	Convenient	Required
Direct Epifluorescence Technique (DEFT)	6	Required	Essential	Required	Convenient	Required
BACTASLYDE	1	Not Required	Not Required	Not Required	Most Convenient	Not Required

Easy-to-use

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Microbe Detection Device

Staphylococcus species are found on the skin and hair of a large proportion of the population and are the common cause of pyogenic infections and food poisoning. They spread through various housekeeping activities, generally in domestic environment and in hospitals. Infection in food can occur through workers from infected cuts, abrasions, boil or from nasal carriers. Foods with high salt content are generally contaminated with staphylococcus species like meat, ham, synthetic cream, sauces, fresh fish, canned food and cheeses especially cheddar. Staphylococci produce several enterotoxins, which can withstand high temperature. Many species of staphylococcus are pathogenic & cause food poisoning, diarrhea and prostration, while the others make useful indicators of sewage pollution. Foods especially the high salt content ones are contaminated with staphylococcus species viz. meats, synthetic cream and sauces, fresh fish and canned vegetables and cheeses. Staphylococci produce several enterotoxins, which withstand heating at 100°C for 30 min. BS PP3 is supplied in packs of 5 along with complete instructions for a qualitative analysis of the contamination.

STAPHYLOCCUS BS PP3



How to use

Wash hands thoroughly with soap & water before handling BACTASLYDE BS-PP3.



1. Media pouches & sterile bottle



2. Cut open both the pouches carefully



3. Pour the contents of both pouches into the bottle



4. Pour water upto the red arrow mark.

5. Keep in a warm place for 18 to 24 hours. (If incubator is available then incubate at 37°C.)



Observations

- Initially the sample alongwith the media will be a reddish pink.
- If Staphylococcus species are present, the liquid will turn from red to yellow.**

6. Then observe the colour of the liquid in the bottle



BACTASLYDE : Application in Different Industries

Industry	Application	Bactaslyde Code
Paint & Pigments	Process & production waters, raw materials, Finished products (water based paint & pigments)	BS 101, BS 102, BS 103
Metal Working Fluids	Cutting oils, coolants in the sump, raw water (make-up)	BS 101, BS 103, BS 115
Cooling Water Systems	Make-up waters, cooling waters, (recirculating water, basin water) Close systems	BS 103, BS 115, BS PP1 BS 125, BS 130
Food Processing Industry	Raw materials (e.g. cream, milk, meat, fish, vegetables), Water used for production and cleaning purpose, finished products (e.g. meat / fish preparations, cakes, soups, sauces, jams, squashes,spices)	BS 101, BS 102, BS 103, BS PP2, BS PP3, BS PP4
Pulp & Paper Industry	White waters (slurry and pulp mixtures), process waters	BS 101, BS 103, BS 115 BS 125
Sugar Industry	Primary, mixed, clarified juice, process waters, finished sugar	BS 101, BS 103, BS 115
Water Treatment Chemical Manufacturers	Laboratory and onsite, evaluation of biocides	BS 103, BS 115, BS PP 1 BS 125, BS 130

Industry	Application	Bactaslyde Code
Manufacturers Bulk Drug	Process waters, production water, (demineralized water)	BS 103, BS 115
Manufacturers Water & Waste Water Treatment Systems	Monitoring of waste water at different stages	BS 102, BS 103, BS 115 BS 125
Cosmetics	Process waters. (demineralized water) raw materials, finished product.	BS 101, BS 102, BS 103, BS PP 2, BS PP 3
Dairy	Raw milk, pasteurised milk, evaluation of the cleaning-in-process.	BS 101, BS 102, BS 103 , BS PP 2, BS PP 3
Brewery	Process waters, pasteurised Beer fermentation broth.	BS 101 , BS 102, BS 103, BS 115
Water Based Adhesives	Process waters, raw materials, finished product	BS 101, BS 103, BS 115
Oil and Petroleum	Injection waters, fuel (petrol, aviation)	BS 101, BS 103, BS 115
Fisheries	Ponds, Sea water, Processed products	BS 102, BS PP 2, BS PP 3, BS PP4

BS 101 - Yeasts & Fungi + TBC **BS 102** - Escherichia coli + TBC **BS 103** - Pseudomonas + TBC **BS 115** - SRB **BS 125** - Algae Species
BS PP1 - Iron Bacteria **BS PP 2** - Salmonella Species **BS PP 3** - Staphylococcus Species **BS PP 4** - Vibrio Species. **BS130** : Nitrifying/Denitrifying Bacteria

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