Tween 80

LQ520CS

Intended Use:
Recommended as a surfactant and emulsifier.

Composition**
Ingredients
Tween 80 (Polysorbate 80)

Directions
Label the bottle of Tween 80 (LQ520CS) containing 100 ml solution ready to use as an emulsifier.

Principle And Interpretation
Tween 80 is a non-ionic surfactant that is widely used as an emulsifier in cosmetics, pharmaceuticals and food products (1).

Type of specimen
Cosmetics, pharmaceuticals and food products.

Specimen Collection and Handling:
For food samples, follow appropriate techniques for sample collection and processing as per guidelines (2).
After use, contaminated materials must be sterilized by autoclaving before discarding.

Warning and Precautions :
Read the label before opening the container. Wear protective gloves/protective clothing/eye protection/face protection. Follow good microbiological lab practices while handling specimens and culture. Standard precautions as per established guidelines should be followed while handling specimens. Safety guidelines may be referred in individual safety data sheets.

Limitations :
N.A.

Performance and Evaluation
Performance of the medium is expected when used as per the direction on the label within the expiry period when stored at recommended temperature.

Quality Control
Appearance
Sterile clear Tween 80 in screw cap glass bottles.
Colour
Yellow coloured viscous, oily liquid.
Quantity
100 ml of solution in bottles.
Sterility test
Passes release criteria

Storage and Shelf Life
Store between 15-30°C. Use before expiry date on the label. Product performance is best if used within stated expiry period.

Disposal
User must ensure safe disposal by autoclaving and/or incineration of used or unusable preparations of this product. Follow established laboratory procedures in disposing of infectious materials and material that comes into contact with sample must be decontaminated and disposed of in accordance with current laboratory techniques (3,4).

Reference
1.Chassaing B., Koren O., Goodrich J. K., Poole A. C., Srinivasan S., Ley R. E., et al. (2015). Dietary emulsifiers impact the mouse gut microbiota promoting colitis and metabolic syndrome. Nature 519 92–96. 10.1038/nature14232.
2.Salfinger Y., and Tortorello M.L., 2015, Compendium of Methods for the Microbiological Examination of Foods, 5th Ed., American Public Health Association, Washington, D.C.

3.Isenberg, H.D. Clinical Microbiology Procedures Handbook 2nd Edition.
4.Jorgensen, J.H., Pfaller , M.A., Carroll, K.C., Funke, G., Landry, M.L., Richter, S.S and Warnock., D.W. (2015) Manual of Clinical Microbiology, 11th Edition. Vol. 1.

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