

ICS 07.100.01
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**INDUSTRY STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

SN/T 1538.1-2016

Replacing SN/T 1538.1-2005

**Guidelines on preparation and production of culture
media??Part 1: General guidelines on quality assurance for the
preparation of culture media in the laboratory
(English Translation)**

Issued on: August 23, 2016

Implemented on: March 1, 2017

**Issued by: General Administration of Quality Supervision, Inspection and
Quarantine**

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Foreword

SN/T 1538 "Medium Preparation Guide" is divided into two parts.

--- Part 1. Laboratory culture preparation quality assurance General;

--- Part 2. Practical guide to performance testing of media.

This part of SN/T 1538 Part 1.

This section drafted in accordance with GB/T 1.1-2009 given rules.

This section replaces SN/T 1538.1-2005 "Guide for the preparation of culture medium - Part 1. Preparation of quality assurance laboratory media General", Compared with SN/T 1538.1-2005, the main technical changes are as follows.

--- The scope of the original standard has been revised;

--- "Normative references" were revised;

--- Modify and add some terms and definitions;

- Modify the "4.1.2 product delivery acceptance";
 - Modify the "4.3 medium preparation laboratory" and "4.4 medium use" part of the content;
 - Revised "5 quality control strains of storage and maintenance";
 - Modify "6.1 Physical Index Control";
 - Modify Appendix C this section uses the redrafted law Amendment uses ISO/T S11133-1:2009 "food and animal feed Microbiology Medium Preparation Guide laboratory medium preparation quality assurance rules. " this part of the national certification and accreditation supervision and management committee proposed and centralized.
- This part of the drafting unit. Fujian Entry-Exit Inspection and Quarantine of the People's Republic of China.

1 Scope

This part of SN/T 1538 specifies the general terms related to quality assurance of media preparation and microbiological analysis of food and animal feed the minimum requirements for medium preparation.

This section applies to the following four media.

- commercial ready-to-use medium;
- Need to re-thaw, add supplements, sub-filled medium;
- commercial dehydration synthetic medium;
- Preparation of individual components of the medium.

This section also applies to a variety of water samples used in microbial analysis of the medium.

2 Normative references

The following documents for the application of this document is essential. For dated references, only the dated version applies to this article Pieces. For undated references, the latest edition (including all amendments) applies to this document.

GB/T 5750.12 Standard Test Method for Drinking Water - Microbial Index SN/T 1538.2-2016 Medium Preparation Guide Part 2. Practical guide to performance testing of media

3 Terms and definitions

The following terms and definitions apply to this document.

3.1 Overview

3.1.1

Quality control the technical operations and activities taken to meet the quality requirements.

3.1.2

Medium batch batch culture medium Medium complete traceability unit. Refers to meet the product requirements (internal control) and quality assurance, product type and quality of a certain the amount of semi-finished or finished product. These products are produced in a specific production cycle and have the same lot number.

3.1.3

Media performance performanceculturemedia the reaction of the medium to the test strain under certain conditions.

3.2 Media Terms

3.2.1

Medium culturemedium Liquids for the growth of microorganisms (including/not including inhibition of some microorganisms), natural and/or synthetic ingredients identified and preserved, semi-solid