

# METHOD STATEMENT



## Determinand:

*Pseudomonas* spp.

## Matrix:

Raw and Potable waters

## Principle of Method:

A known volume of the water sample is filtered through a membrane filter with 0.45µm pores upon which the bacteria are retained. The filter is then placed on a selective growth medium and incubated at 30°C for 48 hours after which colonies characteristic of *Pseudomonas* spp. are counted and then tested for a positive Oxidase reaction.

## Definitions:

The term "*Pseudomonas* species" in the context of food and environmental analysis methods encompasses a wide range of bacteria. This may include bacteria not currently classified in the genus *Pseudomonas*. This is due to historical classifications which have been revised over several decades. The term "Pseudomonads" is also used synonymously. This method is therefore not limited to the detection of bacterial species within the genus *Pseudomonas* but is a consistent application of a well-established method, and consistent with published standards.

## Sampling and Sample Preparation:

Once taken, microbiological samples should be transferred immediately to dark storage conditions and kept at a temperature between 2 - 8°C for transport to the laboratory. If samples are not analysed immediately on receipt in the laboratory, they should be kept at a temperature between 2 - 8°C, in dark conditions until analysis commences.

Samples should be analysed as soon as practicable on the day of collection. In exceptional circumstances, if there is a delay, storage under the above conditions should not exceed 24 hours before the commencement of analysis.

## Interferences:

Chlorine and chloramines. Neutralise by adding sodium thiosulphate which at a concentration of 18mg/l<sup>1</sup> should counteract up to 5mg/l<sup>1</sup> of free and combined residual chlorine.

## Performance of Method:

Range of Application:	0 - 100 cfu/100ml without dilution
Limit of Detection:	1 cfu/100ml
Normal Reporting Level:	0 cfu/100ml = Not Detected

## References:

BS EN ISO 13720:2010 Meat and meat products - Enumeration of presumptive *Pseudomonas* spp.  
The Microbiology of Drinking Water (2002) - Part 1 - Water Quality and Public Health.

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