

16 October 2023

 Division for Laboratory Investigation and Analysis
 Unit for Microbiology

Reference materials for analyses of drinking water and food

Description and storage

Instructions for the reference materials are available on our webpage (www.livsmedelsverket.se/en/RM-micro). The instructions include tables with the concentrations of the microorganisms, and tolerance intervals, within which a single result should be found.

Storage prior to delivery: All vials are kept in the dark at $-55\text{ }^{\circ}\text{C}$.

Storage after delivery: Keep the vials in the dark at $-18\text{ }^{\circ}\text{C}$ or lower. (But not lower than $-55\text{ }^{\circ}\text{C}$).

Table 1. Reference materials (RM) for drinking water analyses

Reference material	Content	Suitable analyses
Dw 2023:A	<i>Escherichia coli</i> <i>Citrobacter freundii</i> <i>Clostridium perfringens</i> <i>Pseudomonas aeruginosa</i> <i>Enterococcus faecalis</i>	Coliform bacteria <i>Escherichia coli</i> <i>Clostridium perfringens</i> <i>Pseudomonas aeruginosa</i> Intestinal enterococci Culturable microorganisms
Dw 2023:B	<i>Cladosporium cladosporioides</i> <i>Saccharomyces cerevisiae</i> <i>Streptomyces sp. (griseus group)</i>	Micro fungi – moulds Micro fungi – yeasts Actinomycetes
Dw 2023:C	<i>Sphingomonas sp.</i>	Slow-growing bacteria $22\text{ }^{\circ}\text{C}$, 7 days

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Table 2. Reference materials (RM) for food analyses

Reference material	Content	Suitable analyses
Food 2023:12	<i>Kocuria rhizophila</i> <i>Klebsiella oxytoca</i> <i>Escherichia coli</i> <i>Bacillus cereus</i> <i>Clostridium perfringens</i> <i>Staphylococcus aureus</i> <i>Enterococcus faecalis</i> <i>Candida sp.</i>	Aerobic microorganisms Contaminating microorganisms Lactic acid bacteria Coliform bacteria, 37 °C Coliform bacteria, 44 °C Enterobacteriaceae <i>Escherichia coli</i> Anaerobic sulphite-reducing bacteria <i>Clostridium perfringens</i> Coagulase-positive staphylococci Enterococci Presumptive <i>Bacillus cereus</i> Yeasts
Food 2023:7	<i>Rhizopus stolonifer</i> <i>Penicillium verrucosum</i> <i>Cladosporium cladosporioides</i> <i>Kluyveromyces marxianus</i>	Moulds and yeasts
Food 2021:8	<i>Saccharomyces cerevisiae</i> <i>Penicillium roqueforti</i> <i>Cladosporium cladosporioides</i>	Moulds and yeasts
Food 2023:P-CS	<i>Campylobacter jejuni</i> <i>Salmonella</i> Enteritidis Background flora	Thermotolerant <i>Campylobacter</i> <i>Salmonella</i>
Food 2023:P-LE	<i>Listeria monocytogenes</i> <i>E. coli</i> O157 (VT-negative) Background flora	<i>Listeria monocytogenes</i> <i>E. coli</i> O157