

## Reference Material Datasheet

Version:	9.0
Issue date:	2025-03-24
Designation:	RM Food 2021:8
Batch no:	356
Date of production:	2020-10-21
Manufacturer:	Swedish Food Agency, Sweden
Storage:	-18 °C or lower (but not lower than -55 °C)
Batch expiry date:	2025-12-31

### Manufacturer and contact information

Swedish Food Agency	
Company name	Swedish Food Agency (Livsmedelsverket)
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### Intended use

This reference material is designed for internal quality control of analytical work at food microbiology laboratories. After reconstitution, the test material can be used for control of quantitative food microbiology analyses, as well as for direct or indirect quality control of microbiological media.

### Content

**Table 1.** Microorganisms included in RM Food 2021:8

Microorganism	Strain*
<i>Penicillium roqueforti</i>	SLV-510
<i>Cladosporium cladosporioides</i>	SLV-488
<i>Saccharomyces cerevisiae</i>	SLV-375

\* Internal strain identification number, Swedish Food Agency

### Quality control

The reference material has been tested for homogeneity at the Swedish Food Agency. No statistically relevant difference has been observed between vials.

## Property values

**Table 2.** Quality control of RM Food 2021:8. The results are from analysis of 5 individual vials, and are valid for a reconstitution volume of 104 ml. All values are expressed in  $\log_{10}$  cfu ml<sup>-1</sup>.

Analysis	$\bar{x}_{RM}$	$s_{RM}$	$u_{RM}$	Acceptance limits	Method
Yeasts	3.39	0.07	0.36	2.67 – 4.10	NMKL 98:2005 (DG18)
Moulds	3.15	0.07	0.36	2.42 – 3.87	NMKL 98:2005 (DG18)

$\bar{x}_{RM}$ : Property value, to be used for start-up control chart.

$s_{RM}$ : Standard deviation of the property value, can be used for start-up control chart.

$u_{RM}$ : Standard uncertainty of the property value (includes uncertainty contributions from characterisation, homogeneity, transportation and method differences).

The lower/upper acceptance limits are calculated as:  $\bar{x}_{RM} \pm 2 * u_{RM}$  (expanded uncertainty at a 95 % confidence interval, with  $k = 2$ )

## Traceability

Homogeneity, property values, standard deviations and control limits are calculated in accordance with ISO 17034 and ISO Guide 35. All values are metrologically traceable to the respective strains in the Swedish Food Agency's internal culture collection (Table 1).

## Preparation of simulated food sample

Reconstitute the vial content according to the instructions on the last page.

Please note that the final 104 ml corresponds to the undiluted sample to be analysed.

*The Swedish Food Agency uses peptone water (0.1 %) with NaCl (0.85 %) as diluent. Laboratories are however advised to use the same diluent as they normally use for the analysis of yeasts and moulds.*

## Analyses

The analyses should be performed in accordance with the methods used by the individual laboratory.

## Control charts

Instructions for the construction of control charts are available at our website:

[www.livsmedelsverket.se/RM-micro](http://www.livsmedelsverket.se/RM-micro)

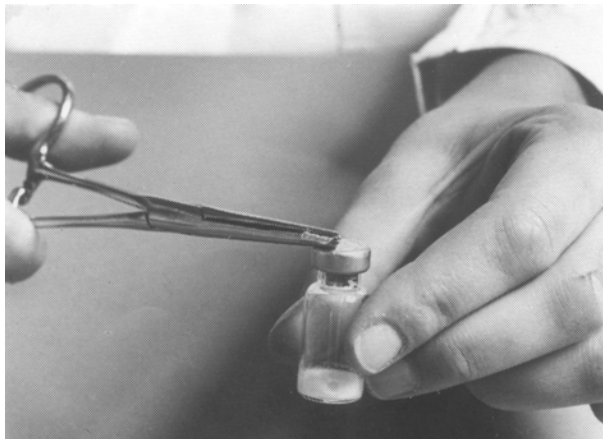
## Approved by



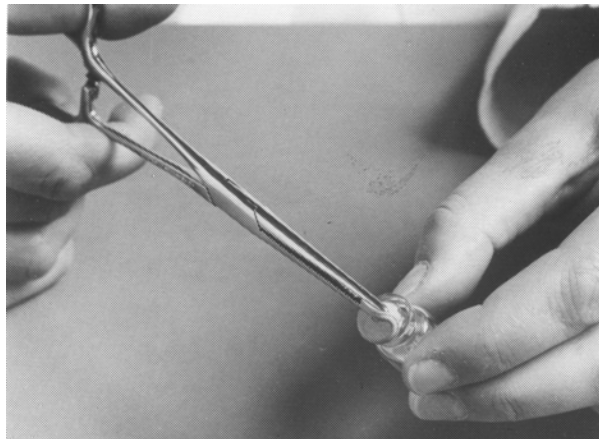
Jonas Ilbäck

PT/RM Food Coordinator

### Sample preparation of freeze-dried cultures in glass vial (RM Food)



1. Twist the flap on the aluminium cap in the direction of the arrow.
2. Remove the aluminium cap.



3. Remove the rubber plug.
4. Carefully burn the opening of the vial over a gas flame.



5. Add 1 ml diluent with a sterile pipette.
6. Let the content dissolve (1-5 minutes).
7. Using a sterile Pasteur pipette, transfer the suspension to a sterile bottle containing 100 ml room temperature diluent.
8. Add another 1 ml and carefully rinse the walls of the vial with the Pasteur pipette.



9. Transfer the suspension to the bottle containing 100 ml diluent.
10. Repeat steps 8 and 9 two more times with the same Pasteur pipette.
11. After thorough intermittent mixing, the 104 ml sample is ready for analysis.
12. Perform the analyses within 60 minutes.\*

*\* From experience, for analysis of moulds more accurate results are often obtained if the final 104 ml sample is allowed to rest for 30 minutes (followed by a new mixing) prior to analysis.*