

Read this package insert carefully before use

CyStain™ Elution Buffer **REF** **BN701127**

INTENDED USE

The intended use of the CyStain™ Elution Buffer kit is the elution of microorganisms from a membrane filter after enrichment by vacuum filtration of wine. CyStain™ Elution Buffer is intended to be used by trained personnel.

PRINCIPLE OF THE PROCEDURE

CyStain™ Elution Buffer is used to elute microorganisms from a membrane filter which is used within an enrichment assay to collect microorganisms from wine samples that have been filtered prior to bottling. Vacuum filtration can be used to enrich the microorganisms on the membrane filter. An optional washing and second enrichment step via centrifugation can be performed using CyStain™ Elution Buffer.

The enriched and eluted sample is ready to be stained, e.g., with the CyStain™ OenoCount kit.

STORAGE AND STABILITY

Unopened product

Store reagents at 2-8 °C. Keep away from sunlight. Do not use after the expiration date stated on the label.

Product after first opening

The reagents can be used for 2 months after first opening. Do not use after the expiration date stated on the product label.

KIT COMPONENTS

Package contains the following reagents:

- 4 x 220 mL CyStain™ Elution Buffer

EVIDENCE OF DETERIORATION

Avoid contamination of reagents. In case of component deterioration or contamination seen as turbidity of the reagent or if data obtained show any performance alteration, please contact the Technical Support of your local Sysmex representative.

HAZARD AND PRECAUTIONARY STATEMENTS

Important information regarding the safe handling, transport, and disposal of this product is contained in the Safety Data Sheet (available at <http://www.sysmex-partec.com/services>).

Always meet the national and international guidelines and regulatory standards for personal protective equipment (PPE).

ADDITIONAL REQUIRED EQUIPMENT

- Vacuum filtration unit with vacuum pump
- Vortex mixer
- 0.4 µm membrane filter
- 5 mL test tube
- Forceps
- Optional: centrifuge

INSTRUCTIONS

Vacuum Filtration

NOTE: Use sterile materials to process the wine samples to avoid contamination.

1. Provide 250 to 750 mL of bottled wine.
2. Load the membrane filter into the vacuum filtration unit and set the vacuum pump to 400 mbar.

NOTE: Depending on the membrane filter and wine used, the membrane filter may become clogged. In this case, reduce the initial volume of wine used to 250 mL.

3. Add the wine and filter it through the filter.
4. Take off the filter and transfer it into the 5 mL test tube.

Elution of microorganisms

1. Add 3 mL CyStain™ Elution Buffer to the test tube.
2. Vortex the test tube for 60 seconds to elute the cells.
3. Remove the filter using forceps.
4. The enriched and eluted sample is now ready for staining, e.g., with CyStain™ OenoCount.

NOTE: We recommend using the CyStain™ OenoCount kit for counting of viable microorganisms in the eluted wine sample. Please refer to the package insert of the CyStain™ OenoCount kit (Ref. No. AN192657) for further information.

Optional washing and enrichment

NOTE: To further reduce debris and for further enrichment an optional centrifugation may be performed.

1. Centrifuge the enriched and eluted sample as received in step 4 for 10 minutes at 4500 g.
2. Discard the supernatant.
3. Resuspend the pellet in 900 µL CyStain™ Elution Buffer.
4. Vortex the tube for 30 seconds.
5. The sample is ready to be stained and analysed.

DISPOSAL PROCEDURE

Disposal procedure should meet requirements of applicable local regulations.

MANUFACTURER



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SYMBOLS



Reference number



Consult instructions for use



Batch code



Manufacturer



Use-by date



Temperature limit



Keep away from sunlight