



**WHIRL-PAK®**

### **Hi Capacity Broth Formulation Features**

**Used in Whirl-Pak® bags B01590WA, B01591WA, & B01592WA**

- Has high neutralizing capacity for all sanitizers commonly used by food industry (including quats, peroxide/peroxyacetic, chlorine and chlorine compounds, phenolics, alcohols, and acid sanitizers)
- Has sufficient buffering capacity to handle low pH (high acid) sanitizers
- Only includes components that are found on U.S. Food and Drug Administration's EAFUS (Everything Added to Food in the United States) list, as materials acceptable for inclusion in food
- Only includes components that are considered to be non-allergenic
- Does not contain agents (citrate, bisulfite and thiosulfate) that are reported to interfere with 3M™ Petrifilm™
- Includes vegetable peptones (not digested with animal-derived enzymes) and yeast extract, instead of meat peptones or meat extracts
- Does not interfere with established immunoassays or newer generation molecular diagnostic tests with genetic amplification
- Can be stored at a temperature range of 2 to 30°C
- 2-year shelf life