

# PhageGuard Listex™ Product Specification Sheet

Version: 21041503

Released: 15 April 2021

## Product

Product name : PhageGuard Listex™  
Product number : 106 (100 mL), 105 (1000 mL)

## Physical properties

Description : Liquid P100 phage culture which kills *Listeria monocytogenes* in food.  
Visual characteristics: : Clear to slightly opaque, colourless to slightly yellow liquid  
Activity phage P100 :  $2 \times 10^{11}$  PFU / mL  
pH : 6.0 – 8.0  
Source : Fermentation  
Conductivity of 1% (V/V) solution: : > 0.5 mS\*

\*Solution is diluted in deionized water and measured at 20°C.

## Chemical properties

Water : 80 – 83%  
Potassium lactate : 17 - 20% (w/w)  
Ferment : < 0.1%

## Heavy metals:

Mercury : < 0.5 ppm\*\*  
Arsenic : < 0.1 ppm\*\*  
Lead : < 0.1 ppm\*\*  
Cadmium : < 0.05 ppm\*\*

\*\* These values are not analysed each batch but have been established based on the results of several batches in line with our regular monitoring program.

## Microbiological properties

Aerobic plate count 30°C : < 1 CFU/mL  
*coliforms* : < 10/g\*\*\*  
*E. coli* : < 10/g\*\*\*  
*Salmonella* : Negative/25 g\*\*\*  
Yeast and mold : < 10 CFU/mL\*\*\*

\*\*\* These micro-organisms are not tested individually, but the used analysis method has been validated for *Coliforms*, *E. coli*, *Yeast and mold* and *Salmonella*.

## Packaging and storage

Packaging : One-way containers of 100 and 1000 mL.  
Storage temperature : To be stored at refrigerated conditions 36 - 46°F (2 – 8°C).  
Storage stability : Kept in the original packaging under recommended conditions 36 - 46°F (2 – 8°C), the product's shelf-life is 8 months.

For more information please contact:



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