

# PhageGuard S™ Product Specification Sheet

Version: 13032003  
Released: 13 March 2020

## Product

Product name : PhageGuard S™  
Product number : 221 (100 mL), 222 (1000 mL)

## Physical properties

Description : Liquid F01a and S16 phage cultures which kill *Salmonella spp* in food.  
Visual characteristics: : Clear to slightly opaque, colourless to slightly yellow liquid  
Activity phage F01a + S16 :  $2 \times 10^{11}$  PFU / mL  
Source : Fermentation

## Chemical properties

Water : > 95%  
Potassium chloride : < 4%  
Yeast Extract : < 0.5%  
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 / g  
*coliforms* : < 10 CFU / g\*\*  
*E. coli* : < 10 CFU / g\*\*  
*Salmonella* : Negative / 25 g\*\*  
Yeast and mold : < 10 CFU / g\*\*

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

## Packaging and storage

Packaging : One-way containers of 100 mL or 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 the product's shelf-life is 12 months (36 - 46°F (2 – 8°C)).

For more information please contact:



### FMCG Industry Solutions Pty Ltd

ABN 22 135 446 007

Factory 11A, 1 – 3 Endeavour Rd, Caringbah NSW 2229

[www.fmcgis.com.au](http://www.fmcgis.com.au)

[sales@fmcgis.com.au](mailto:sales@fmcgis.com.au)

1300 628 104 or 02 9540 2288