



High Capacity™ Neutralizing Broth

Eurofins Technologies delivers another innovative solution to solve everyday sampling challenges. Collection broths play a critical role in environmental monitoring programs, yet each of the three broths traditionally used by the food industry, suffers from some deficiency. Our specially formulated High Capacity™ Neutralizing Broth offers a superior alternative.

HiCap has excellent neutralizing capability for all sanitizers commonly used by the food industry, is formulated using only components that are accepted for use in foods, and is compatible with 3M™ Petrifilm™ plates and commercial pathogen test kits. Contact us for copies of our white paper and reports on HiCap.

Compare HiCap™ to Your Current Solutions

	HiCap Neutralizing Broth	Neutralizing Buffer	Lethen Broth	D/E Neutralizing Broth
Ability to neutralize quats ¹	Highest	Moderate	Weakest	Highest
Ability to neutralize	Highest	Weakest	Moderate	Highest
Ability to neutralize high acid	Highest	Weakest	Moderate	Highest
Ability to neutralize	Highest	Weakest	Weakest	Highest
Ability to buffer low pH (high acid) sanitizers ²	Yes	No	No	No
All components are compatible with 3M Petrifilm plates ³	Yes	No	Yes	No
Compatible with molecular detection assays	Yes	No ⁴	Yes	Yes
All components listed in EAFUS ⁵ as acceptable for use in food	Yes	No	Yes	No
All components are identified as non-allergenic	Yes	Unknown ⁶	Unknown ⁷	No ⁸
No meat peptones or extracts	Yes ⁹	Yes	No	No
Store at ambient temp 2-30°C	Yes	Yes	Yes ¹⁰	No ¹¹

1. Technical data available upon request. 2. Technical data available upon request. 3. 3M recommends avoiding solutions that contain bisulfite, citrate and thiosulfate when working with Petrifilm. 4. Possibly due to the presence of aryl sulfonate complex in the neutralizing buffer. 5. EAFUS - Everything Added to Food in the U.S. (U.S. FDA). 6. Contains aryl sulfonate complex of unknown allergenicity. 7. Lethen broth contains lecithin. Lecithin used in microbiological culture media is typically derived from soy or egg. 8. Contains peptone from milk and lecithin, which is typically derived from soy or egg. 9. Includes vegetable peptones (not digested with animal-derived enzymes) and yeast extract. 10. Some suppliers of lethen broth specify refrigerated storage. 11. D/E shows pH instability with ambient storage. 3M and Petrifilm are trademarks of 3M, St. Paul, MN.

Product	Shelf life	Article No.
EZ Reach™ Sponge Sampler, Polyurethane, 10 ml HiCap™ Neutralizing Broth, 24 oz bag, 100 units/case	24 months	EUR EZ-10HC-PUR
PUR-Blue™ Swab Sampler with 1 ml Hi-Cap™ Neutralizing Broth	24 months	EUR BLU-HC-P