CM 22233 – BUFFERED PEPTONE WATER

INTENDED USE

Forpre-enrichment of injured Salmonella species prior to selective enrichment and isolation.

PRODUCT SUMMARYANDEXPLANATION

Buffered PeptoneWater is a non-selective pre-enrichment medium for the isolation for the Salmonella species from food and associated samples. The medium is designed to be used prior to selective enrichment. As Salmonella may be present in low number or in sub-lethally injured conditions, pre- enrichment allows cells to repair and multiply before being introduced to selective culture, thereby improving the chances of recovery from sample.

COMPOSITION

Ingredients	Gms / Ltr
Peptone	10.000
Sodium chloride	5.000
Sodium phosphate dibasic	3.500
Potassium phosphate monobasic	1.500

PRINCIPLE

The mediacontains Peptone as a source of carbon, nitrogen, vitamins and minerals. Sodium chloride maintains the osmotic balance and phosphates buffer the medium. The broth is rich in nutrients and produces high resuscitation rates for sub lethally injured bacteria and supports intense growth. The phosphate buffer system prevents bacterial damage due to changes in the pH of the medium.

INSTRUCTION FOR USE

Label the readyto usebottle. Inoculate the sample and Incubate at specified temperature and time.
Note: It is a ready to use solid media in glass bottle. The medium is pre sterilized; hence the sterilization is not required.

QUALITY CONTROL SPECIFICATIONS

Appearance ofPreparedmedia	: Light yellow coloured clear solution.
Sterility test	: Passes the release criteria.
pH (at 25°C)	: 7.2±0.2

INTERPRETATION

Culturalcharacteristics observed after incubation.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Incubation Temperature	Incubation Period
Salmonella enteritidis	13076	50 – 100	Luxuriant	35-37°C	18-24 Hours

Salmonella typhi	6539	50 – 100	Luxuriant	35-37°C	18-24 Hours
Salmonella typhimurium	14028	50 – 100	Luxuriant	35-37°C	18-24 Hours
Escherichia coli	25922	50 - 100	Luxuriant	35-37°C	18-24 Hours

PACKAGING:

Inpacksizeof225 X20 ml bottles.

STORAGE

Onreceipt, store bottles in the dark at 10–25 °C. Avoid freezing and overheating. Do not open until ready to use. Minimize exposure to light. Bottled media stored as labeled until just prior to use may be inoculated up to the expiration date and incubated for the recommended incubation times. Allow the medium to warm to room temperature before inoculation

DISPOSAL

Afteruse,prepared plates, specimen/sample containers and other contaminated materials must be sterilized before discarding.

REFERENCES

1. Angelotti, Academic Press, New York, N.Y. (1963).
2. Edel and Kampelmacher, Normative UNE-EN ISO 6579. Microbiology of food stuff for humans and animals. Horizontal method to detect Salmonella spp. Bull. W.H.O., 48:167. (1973).
3. M.R. Pascual Anderson. Techniques for Microbiological Analysis of Foods and Drinks, CeNAN. (1982).
4. Juven, Cox, Bailey, Thomson, Charles and Schutze, J. Food Prot., 47:299. (1984).
5. Sadovski, J. Food Technol., 12:85. (1977)
6. International Organization for Standardization (ISO), Draft ISO/ DIS. 6579. (1993).
7. ISO 6579-1:2017 Microbiology of the food chain -- Horizontal method for the detection, enumeration and serotyping of Salmonella -- Part1: Detection of Salmonella spp.
8. ISO 11133:2014 Microbiology of food, animal feed and water - Preparation, production, storage and performance testing of culture media.

GMP Good Manufacturing Practices Certified
Best Before
QTY. Quantity
REF Catalogue Number
Manufacturer
Temprature Unit
LOT/ B. NO. Lot / Batch Number
Consults Instructions for Use
QR Code

NOTE: Please consult the Material Safety Data Sheet for information regarding hazards and safe handling Practices.

*For LabUse Only