

## CM 22417 - SOYABEAN CASEIN DIGEST AGAR PLATE W/LECITHIN AND POLYSORBATE 80 (TYPTONE SOYA AGAR PLATE W/LECITHIN & POLYSORBATE 80)

### INTENDED USE

For determining efficiency of sanitization of containers, equipments, surfaces, water miscible cosmetics etc.

### PRODUCT SUMMARY AND EXPLANATION

Tryptone Soya Agar with Lecithin and Polysorbate 80 is used in RODAC (Replicate Organism Detection and Counting) plates for the detection and enumeration of microorganisms present on surfaces of sanitary importances.

### COMPOSITION

Ingredients	Gms / Ltr
Casein enzyme hydrolysate	15.000
Agar	15.000
Papaic digest of Soybean	5.000
Sodium chloride	5.000
Lecithin	0.700
Polysorbate 80 (Tween 80)	5:000

### PRINCIPLE

Casein enzymic hydrolysate and papaic digest of soyabean meal provide nitrogenous compounds and other nutrients essential for microbial replication. Lecithin and polysorbate 80 (Tween 80) are neutralizers reported to inactivate residual disinfectants from where the sample is collected (4). Lecithin neutralizes quaternary ammonium compounds and polysorbate 80 neutralizes phenolic disinfectants, hexachlorophene, formalin and with lecithin ethanol.

### INSTRUCTION FOR USE

Either streak, inoculate or surface spread the test inoculum aseptically on the plate. Alternatively, these plates can also be used as settle plates for environmental monitoring.

### QUALITY CONTROL SPECIFICATIONS

Appearance	:	Light to medium amber coloured medium.
Quantity of Medium	:	30 ± 2 ml of medium in 90 mm plates.
pH (at 25°C)	:	7.3 ± 0.2
Sterility Check	:	Passes release criteria

### INTERPRETATION

Cultural characteristics observed after incubation.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Recovery	Incubation Temperature	Incubation Period
Bacillus subtilis	6633	50-100	Luxuriant	≥ 70 %	30-35°C	24 Hours
Streptococcus pneumoniae	6305	50-100	Luxuriant	≥ 70 %	30-35°C	24 Hours



Staphylococcus aureus	25923	50-100	Luxuriant	>=70 %	30-35 °C	24 Hours
Micrococcus luteus	9341	50-100	Luxuriant	>=70 %	30-35 °C	24 Hours
Staphylococcus aureus	6538	50-100	Luxuriant	>=70 %	30-35 °C	24 Hours
Escherichia coli	25922	50-100	Luxuriant	>=70 %	30-35 °C	24 Hours
Escherichia coli	8739	50-100	Luxuriant	>=70 %	30-35 °C	24 Hours
Pseudomonas aeruginosa	27853	50-100	Luxuriant	>=70 %	30-35 °C	24 Hours
Pseudomonas aeruginosa	9027	50-100	Luxuriant	>=70 %	30-35 °C	24 Hours
Salmonella typhimurium	14028	50-100	Luxuriant	>=70 %	30-35 °C	24 Hours
Candida albicans	10231	50-100	Luxuriant	>=70 %	30-35 °C	24 -72 Hours
Candida albicans	10231	50-100	Luxuriant	>=70 %	20-25 °C	24 -72 Hours
*Aspergillus brasiliensis	16404	10-100	Luxuriant	>=70 %	30-35 °C	72-120 Hours
*Aspergillus brasiliensis	16404	10-100	Luxuriant	>=70 %	20-25 °C	72-120 Hours

#### PACKAGING:

Doubledlayered packing containing 5 No. of plates with one silica gel desiccant bag packed inside it.

#### STORAGE

Onreceipt, store the plates at 15–30 °C. Avoid freezing and overheating. Do not open until ready to use. Prepared plates stored in their original sleeve wrapping until just prior to use may be inoculated up to the expiration date and incubated for recommended incubation times. Allow the medium to warm to room temperature before inoculation. Product Deterioration: Do not use plates if they show evidence of microbial contamination, discoloration, drying, cracking or other signs of deterioration.

#### DISPOSAL

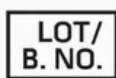
Afteruse,prepared plates, specimen/sample containers and other contaminated materials must be sterilized before discarding.

#### REFERENCES

- Richardson (Ed), 1985, Standard Methods for the Examination of Dairy Products, 15th ed., APHA, Washington, D.C.
- MacFaddin J.F., 1985, Media for Isolation-Cultivation-Identification-Maintenance of Medical Bacteria , Vol. I, Williams and Wilkins, Baltimore.
- Brummer, 1976, Appl. Environ. Microbiol., 32:80.
- Favero (Chairm), 1967, Biological Contamination Control Committee, a state of the art report., Am. Assoc. for contamination control.



Quantity



Lot / Batch Number



Temperature Unit



Best Before



Manufacturer



Certification of  
Good Manufacturing Practices



Catalogue No.



European Conformity



QR  
Code



Consults Instructions for use :

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

\*For LabUse Only

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