

CM 22635 - VIOLET RED BILE GLUCOSE AGAR PLATE

INTENDED USE

For selective isolation, detection and enumeration of coli-aerogenes bacteria in water, milk and other dairy, food products.

PRODUCT SUMMARY AND EXPLANATION

Violet Red BileA gar is used fortheisolationand confirmation of coli-aerogenes in water, milk and other dairy products. It can be utilized for the presumptive identification of coliforms in milk and other food materials according to the APHA (Standard Methods for the Examination of Milk Products).

COMPOSITION

Ingredients	Gms / Ltr
Agar	15.000
Glucose	10.00
Pancreatic digest of gelatin	7.000
Sodium chloride	5.000
Yeast extract	3.000
Bile salt mixture	1.500
Neutral red	0.030
Crystal violet	0.002

PRINCIPLE

Pancreaticdigest of gelatin andyeast extract provide nitrogenous, carbonaceous compounds, long chain amino acids, vitamins and other nutrients essential for bacterial metabolism. This media is selective due to presence of the inhibitors for bile salts positive organismsespecially Staphylococci. Neutral red indicator helps to detect glucose fermentation. Enterobacteriaceae, such as *Escherichia coli* and *Salmonella spp.*, are able to ferment glucose and this results in production of acid and a decrease in pH that is indicated by neutral red which causes growth of the bacteria as pink colonies. Enough acid production will cause the precipitation of bile salts resulting in bile precipitate or halo around glucose fermenting bacteria. Bile salts and crystal violet act as selective agents inhibiting many Gram-positive bacteria.

Sodium chloride maintainsthe osmotic equilibrium in the medium and agar acts as a solidifying agent.

INSTRUCTION FOR USE

Eitherstreak,inoculateorsurface spread the test inoculum aseptically on the plate.

QUALITY CONTROL SPECIFICATIONS

Appearance	:	Reddish purple color, clear to slightly opalescent gel.
Quantity of Medium	:	25ml of medium in 90mm plates.
pH (at 25°C)	:	7.4± 0.2
Sterility Check	:	Passes release criteria



INTERPRETATION

Cultural response was observed after.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Recovery	Appearance of colony	Incubation Temperature	Incubation Period
<i>Escherichia coli</i>	25922	50-100	Luxuriant	>=50%	Pinkish red with bile ppt.	35-37°C	18-24 hours
<i>Escherichia coli</i>	8739	50-100	Luxuriant	>=50%	Pinkish red with bile ppt.	35-37°C	18-24 hours
* <i>Klebsiella aerogenes</i>	13048	50-100	Luxuriant	>=50%	Pink to pinkish red	35-37°C	18-24 hours
<i>Salmonella enteritidis</i>	13076	50-100	Luxuriant	>=50%	Light pink	35-37°C	18-24 hours
<i>Pseudomonas aeruginosa</i>	9027	50-100	Luxuriant	>=50%	Pink to Red	35-37°C	18-24 hours
<i>Staphylococcus aureus</i>	25923	≥1000	Inhibited	0%	-	35-37°C	18-24 hours

*Formerly known as *Enterobacter aerogenes*

PACKAGING:

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

STORAGE

On receipt, 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.


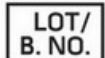








Product Deterioration: Do not use plates if they show evidence of microbial contamination, discoloration, drying, cracking or other signs of deterioration.

DISPOSAL

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

REFERENCES

1. D.A.A. Mossel, et al., J. Bact. 84, 381. (1962).
2. D.A.A. Mossel, et al., J. Appl. Bact. 26, 444. (1963).
3. D.A.A. Mossel, et al., Appl. Microbiol. 20, 273. (1970).
4. D.L. Cousins, F. Marlatt, Enumeration of Enterobacteriaceae in milk, J. Food Protect., 53, 568 (1990).
5. American Public Health Association, Standard Methods for the Examination of Dairy Products, 15th ed. (1995).
6. J.G. Davis, Milk Testing - Dairy Industries Ltd., London, (1951). 7. R.G. Druce et al., J. Appl. Bact. 20, 1. (1957).

 Quantity	 Lot / Batch Number	 Temperature Unit	 Best Before	 Manufacturer
 Certification of Good Manufacturing Practices	 Catalogue No.	 European Conformity	 QR Code	 Consults Instructions for use :