

## CM 22666 – PEPTONE WATER 0.1%

### INTENDED USE

Use as diluent for microbial enumeration purposes.

### PRODUCT SUMMARY AND EXPLANATION

Peptonewater is used as a diluent for microbial enumeration purposes and as well as for cultivation of non-fastidious microorganisms, carbohydrate fermentation studies and indole production test. Peptone used in Peptone water is rich in tryptophan content and can be used to demonstrate the presence of indole using Kovac's reagent. Carbohydrate studies are also possible with the addition of sugars and indicators such as bromocresol purple, phenol red or bromothymol blue.

### COMPOSITION

Ingredients	Gms / Ltr
Peptone	1.000

### PRINCIPLE

Medium contains Peptone which provides nitrogen and carbon source for the growth of microorganisms.

### INSTRUCTION FOR USE

Label the ready-to-use bottle. Inoculate the sample and incubate at specified temperature and time.

### QUALITY CONTROL SPECIFICATIONS

Appearance of Prepared media	: Clear solution in a glass bottle
Sterility test	: Passes the release criteria.
pH (at 25°C)	: 7.0±0.2

### INTERPRETATION

Cultural characteristics observed after incubation.

<i>Microorganism</i>	<i>ATCC</i>	<i>Inoculum (CFU/ml)</i>	<i>Growth</i>	<i>Indole production</i>	<i>Incubation Temperature</i>	<i>Incubation Period</i>
Escherichia coli	25922	50 – 100	Luxuriant	Positive	35-37°C	24-48 Hours
Salmonella Typhimurium	14028	50 – 100	Luxuriant	Negative	35-37°C	24-48 Hours
Salmonella Typhi	19430	50 – 100	Luxuriant	Negative	35-37°C	24-48 Hours
<i>Staphylococcus aureus</i>	25923	50 - 100	Luxuriant	Negative	35-37°C	24-48 Hours



**PACKAGING:**

Inpacksizeof100 ml X 25.

**STORAGE**

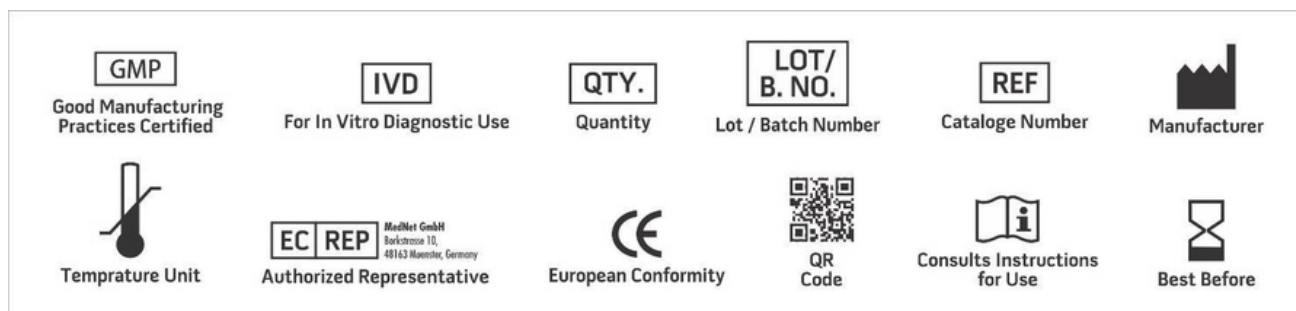
Onreceipt, store bottles in the dark at 10–25 °C. Avoid freezing and overheating. Do not open until ready to use. Minimize exposure to light. Bottled media stored as labeled until just prior to use may be inoculated up to the expiration date and incubated for the recommended incubation times. Allow the 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. Edel,W., and E. H. Kampelmacher. Bull World Hlth. Org. 48:167-174. (1973).
2. Angelotti, R. Microbiological quality of foods. Academic Press, New York. (1963).



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