CM 22765 – TRYPTONE SOYA BROTH (SOYA CASEIN DIGEST MEDIUM)

INTENDED USE

For sterility testing and cultivation of fastidious and non-fastidious microorganisms.

PRODUCT SUMMARY AND EXPLANATION

Buffered PeptoneWater is a non-selective pre-enrichment mediumfor the isolation forthe 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
Tryptone	17.000
Soya peptone	3.000
Sodium chloride	5.000
Glucose monohydrate	2.500
Dipotassium hydrogen phosphate	2.500

PRINCIPLE

Themediacontains 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

Note: It is a ready to use media in Bag. The medium is pre sterilized; hence the sterilization is not required.

QUALITY CONTROL SPECIFICATIONS

Appearance of Prepared media	: Cream to yellow colour homogeneous free flowing powder
Sterility test	:Passesthe release criteria.
pH (at 25°C)	: 7.3±0.2

INTERPRETATION

Culturalcharacteristics observed after incubation.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Incubation Temperature	Incubation Period
Escherichia coli	8739	50 – 100	Luxuriant	30-35°C	18-24 Hours
Escherichia coli	25922	50 – 100	Luxuriant	30-35°C	18-24 Hours
Staphylococcus aureus subsp. aureus	6538	50 – 100	Luxuriant	30-35°C	18-24 Hours
Staphylococcus aureus subsp. aureus	25923	50 - 100	Luxuriant	30-35°C	18-24 Hours
Pseudomonas aeruginosa	9027	50 – 100	Luxuriant	30-35°C	18-24 Hours
Pseudomonas aeruginosa	27853	50 – 100	Luxuriant	30-35°C	18-24 Hours
Bacillus subtilis subsp. spizizenii	6633	50 – 100	Luxuriant	30-35°C	18-24 Hours
Salmonella Typhimurium	14028	50 - 100	Luxuriant	30-35°C	18-24 Hours
Micrococcus luteus	9341	50 - 100	Luxuriant	30-35°C	18-24 Hours
Streptococcus pneumoniae	6305	50 - 100	Luxuriant	30-35°C	18-24 Hours
Candida albicans	10231	10 - 100	Luxuriant	30-35°C	18-24 Hours

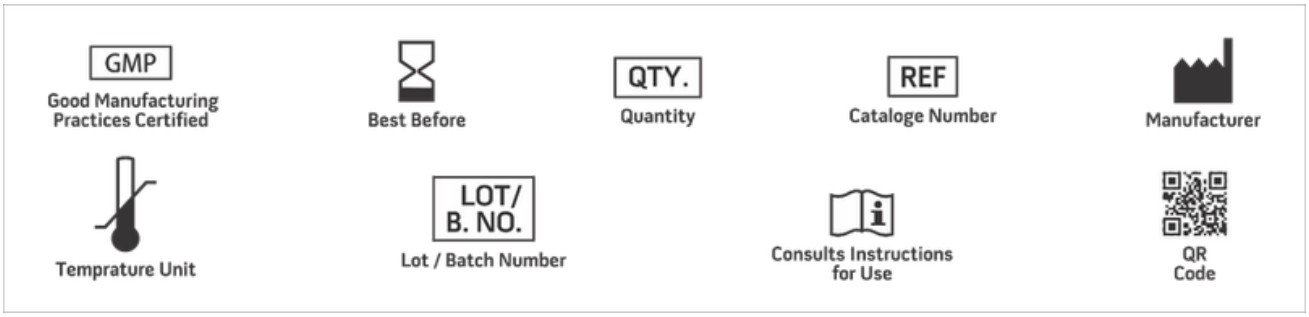
PACKAGING:
Inapacksizeof5ltr. in bag.

STORAGE
Storebetween 10–25 °C. Usebefore the expiry date on the label. Improper storage conditions for materials can potentially lead to compromising the quality and integrity of the final product.

DISPOSAL
After use, Media 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 humansand 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. InternationalOrganization for Standardization (ISO), DraftISO/ DIS. 6579. (1993).
7. ISO 6579-1:2017 Microbiology of the food chain -- Horizontal method for the detection,enumeration and serotyping of Salmonella -- Part 1: Detection of Salmonella spp.
8. ISO 11133:2014 Microbiology of food, animal feed and water - Preparation, production, storageand performance testing of culture media.



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