CM 20165 – APRY BROTH BASE

INTENDED USE

For detection and isolation of acid resistant yeasts, Zygosaccharomyces bacillii and Zygosaccharomyces rouxii in food products.

PRODUCT SUMMARY AND EXPLANATION

Preservation of salads, salad dressingusually depends on the vinegar (acetic acid) or lemon juice present. The microflora causing salad dressings to spoil seems quite restricted. These spoilage organisms come from the ingredients, from manufacturing equipment or from air. Yeast Zygosaccharomyces has a long history of spoilage in the food industry. Zygosaccharomyces species is described as osmophilic, suggesting a habitat restricted to high solute environments. Zygosaccharomyces is extraordinarily resistant to common preservatives used in juice, concentrates and wine.

COMPOSITION

Ingredients	Gms / Ltr
Peptone	5.000
Tryptone	15.000
Yeast extract	2.500
Dextrose (Glucose)	30.000
Fructose	20.000
Chloramphenicol	0.050
Polysorbate 80 (Tween 80)	10.000

PRINCIPLE

APRYBroth Base contains peptone, tryptone and yeast extract which provide carbonaceous and nitrogenous compounds, vitamin B Complex and other growth nutrients. Glucose and fructose provide an energy source. Polysorbate 80 serves as asource of fatty acids. The combination of chloromphenicol and chlorotetracycline is more effective in inhibiting bacterial flora.

INSTRUCTION FOR USE

Dissolve 82.55grams in 995 ml purified / distilled water.
Heat if necessary to dissolve the medium completely.
Sterilize by autoclaving at 15 psi pressure (121°C) for 15 minutes.
Cool to 45-50°C and aseptically add rehydrated content of I vial of Chlortetracycline Selective Supplement.
Mix well and dispense in sterile tubes or flasks.

QUALITY CONTROL SPECIFICATIONS

Appearance of Powder	: Cream to yellow homogeneous free flowing powder.
Appearance of prepared medium	: Light amber coloured clear solution in tubes.
pH (at 25°C)	: 6.0±0.2

INTERPRETATION

Culturalcharacteristics observed after incubation with added Chlortetracycline Selective Supplement.

Microorganism	Strain	Inoculum (CFU/ml)	Growth	Incubation Temperature	Incubation Period
Zygosaccharomyces bailli	70492 DSM	50-100	Good-luxuriant	30°C	72 Hours
Zygosaccharomyces rouxii	34890 ATCC	50-100	Good-luxuriant	30°C	72 Hours

PACKAGING:

Inpacksizeof500 gm bottles.

STORAGE

Dehydrated powder, hygroscopic in nature, store in a dry place, in tightly-sealed containers between 25-30°C and protect from direct sunlight. Under optimal conditions, the medium has a shelf life of 4 years. When the container is opened for the first time, note the time and date on the label space provided on the container. After the desired amount of medium has been taken out replace the cap tightly to protect from hydration.

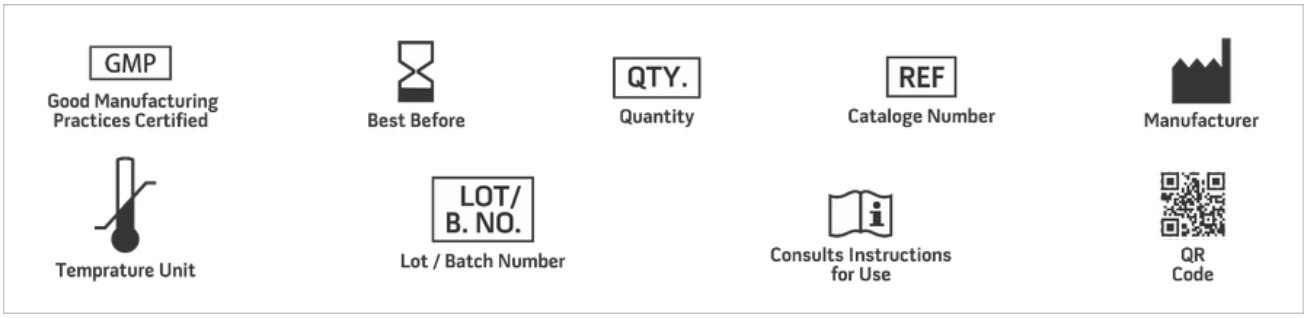
Product Deterioration: Do not use if they show evidence of microbial contamination, discoloration, drying or any other signs of deterioration.

DISPOSAL

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

REFERENCES

1. Isenberg, H.D. Clinical Microbiology Procedures Handbook 2nd Editio
2. Jorgensen, J.H., Pfaller, M.A., Carroll, K.C., Funke, G., Landry, M.L., Richter, S.S and Warnock., D.W. (2015) Manual of Clinical Microbiology, 11th Edition. Vol. 1.
3. Salfinger Y., and Tortorello M.L., 2015, Compendium of Methods for the Microbiological Examination of Foods, 5th Ed., American Public Health Association, Washington, D.C.
4. Thomas S. and Davenport R. R., 1985, Zygosaccharomyces bailii, A Profile of Characteristics and Spoilage Activities, Food Microbiology 2:157-169.



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

*For LabUse Only