

## CM 20260 – BILE SALT AGAR

### INTENDED USE

For isolation and enumeration of bile tolerant enteric bacilli.

### PRODUCT SUMMARY AND EXPLANATION

BileSaltAgaris used for isolation and enumeration of enteric bacilli. Enteric bacilli include a variety of gram-negative bacilli, frequent inhabitant of the intestine as normal commensals or pathogens. They are mostly members of the Enterobacteriaceae family but members of other taxonomical groups (e.g. Vibrionaceae) are also considered in this category. These organisms can cause either intestinal or extra-intestinal infections.

### COMPOSITION

Ingredients	Gms / Ltr
Peptone	10.000
Meat extract	5.000
Sodium chloride	5.000
Sodium taurocholate	5.000
Agar	18.000

### PRINCIPLE

The medium contains peptone and meat extract which provide nitrogenous compounds and other essential nutrients for the growth of enteric bacilli. Sodium taurocholate inhibits contaminating gram-positive organisms. Sodium chloride maintains the osmotic balance of the medium.

### INSTRUCTION FOR USE

Dissolve 43 grams in 1000 ml purified / distilled water.

Heat to boiling to dissolve the medium completely.

Sterilize by autoclaving at 15 psi pressure (121°C) for 15 minutes. Cool to 45-50°C.

Mix well and pour into sterile Petri plates.

### QUALITY CONTROL SPECIFICATIONS

Appearance of Powder : Cream to yellow homogeneous free flowing powder.

Appearance of prepared medium : Light amber coloured, clear to slightly opalescent gel forms in Petri plates.

pH (at 25°C) : 8.2±0.2

### INTERPRETATION

Cultural characteristics observed after incubation.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Recovery	Incubation Temperature	Incubation Period
Klebsiella aerogenes	13048	50-100	Luxuriant	≥70%	35-37°C	18-24 Hours



Escherichia coli	25922	50-100	Luxuriant	>=70%	35-37°C	18-24 Hours
Staphylococcus aureus subsp. aureus	25923	>=10 <sup>4</sup>	Inhibited	0%	35-37°C	18-24 Hours
Salmonella Typhi	6539	50-100	Luxuriant	>=70%	35-37°C	18-24 Hours
Vibrio cholerae	15748	50-100	Luxuriant	>=70%	35-37°C	18-24 Hours

#### PACKAGING:

In pack size of 100 gm and 500 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.

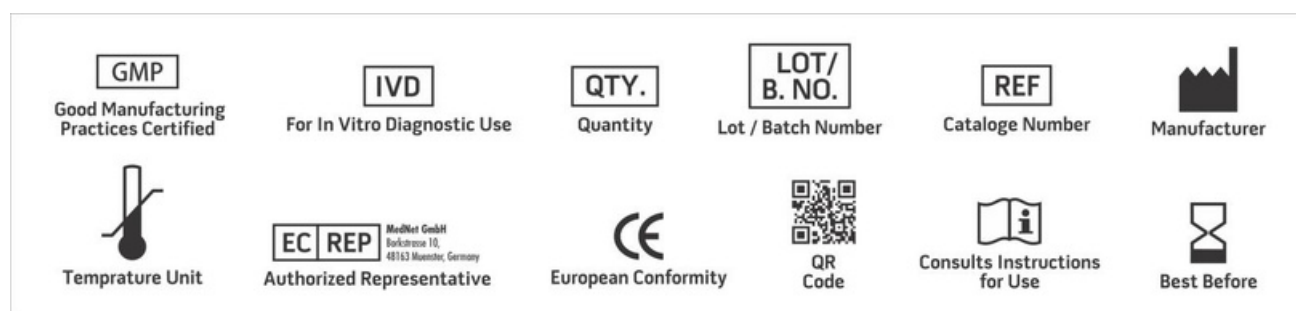
Product Deterioration: Do not use if they show evidence of microbial contamination, discoloration, drying or any other signs of deterioration.

#### DISPOSAL

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

#### REFERENCES

1. Corry J.E. L., Curtis G. D. W., and Baird R. M., Culture Media for Food Microbiology, Vol. 34, Progress in Industrial Microbiology, 1995, Elsevier, Amsterdam
2. Isenberg, H.D. Clinical Microbiology Procedures Handbook 2nd Edition.
3. 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.



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

\*For Lab Use Only

