

CM 20300 - BRILLIANT GREEN AGAR W/ PHOSPHATES (ISO 6785:2001, ISO 6579:1981, ISO 3565:1975)

INTENDED USE

For selective isolation of Salmonella.

PRODUCT SUMMARY AND EXPLANATION

BrilliantGreen Agar w/ Phosphates was developed as per the recommendations of Rijks Institute Voorde Volksgezondheid (National Institute for Public Health), Utrecht. The medium is recommended by the ISO because of the advantages it claims with respect to recovery of smaller number of Salmonella species, greater inhibition of Escherichia coli and Proteus and Pseudomonas species. It is also recommended by BIS as a solid selective medium for the detection of Salmonella from food

COMPOSITION

Ingredients	Gms / Ltr
Agar	12.000
Lactose	10.000
Sucrose	10.000
Tryptone	5.000
Beef extract	5.000
Meat peptone	5.000
Yeast extract	3.000
Disodium phosphate	1.000
Monosodium phosphate	0.600
Phenol red	0.090
Brilliant green	0.0047

PRINCIPLE

The media contains Tryptone, Beef extract, Meat peptone and Yeast extract which provides the essential nutrients for growth like nitrogen, vitamins, minerals and amino acids. Lactose and Sucrose are the fermentable carbohydrate providing carbon and energy. Lactose non-fermenters form colorless, transparent colonies. Brilliant green inhibits Gram-positive and most Gram-negative bacteria except, Salmonella. Phenol red is a pH indicator. Agar is a solidifying agent. Disodium phosphate and Monosodium phosphate are the buffering agent.

INSTRUCTION FOR USE

Dissolve 52.00 grams in 1000ml distilled water.

Gently heat to boiling with swirling to dissolve the medium completely. Do not autoclave.

For maximum recovery, aseptically add sterile rehydrated contents of Sulpha Supplement (TS 013).

Cool to 45 - 50°C.

Mix well and pour into sterile Petri plates

QUALITY CONTROL SPECIFICATIONS



Appearance of Dehydrated powder : Light yellow to pink, Homogeneous free flowing powder
 Appearance of Prepared medium : Greenish brown colored, clear to slightly opalescent gel
 pH (at 25°C) : 6.9 ± 0.2

INTERPRETATION

Cultural characteristics observed after incubation with addition of Sulpha Supplement (TS 013). Recovery for the growth of microorganism on Soya Casein Digest Agar is considered to be 100%.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Color of colony	Recovery	Incubation Temp.	Incubation Period
Salmonella enteritidis	13076	50-100	Luxuriant	Bright red	>=50%	35-37°C	18-24 Hours
Salmonella typhimurium	14028	50-100	Luxuriant	Bright red	>=50%	35-37°C	18-24 Hours
Proteus vulgaris	13315	50-100	None-Poor	Red	<=10%	35-37°C	18-24 Hours
Pseudomonas aeruginosa	10145	50-100	None-Poor	Red	<=10%	35-37°C	18-24 Hours
Escherichia coli	25922	≥1000	Inhibited	-	0%	35-37°C	18-24 Hours

PACKAGING:

In 500gmpackaging size.

STORAGE

Dehydrated powder, hygroscopic in nature, store in a dry place, in tightly-sealed containers below 25°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 powder show evidence of microbial contamination, discoloration, drying, or other signs of deterioration.

DISPOSAL

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

REFERENCES

1. EdelW. and Kampelmacher E.H., 1969, Bull. W.H.O., 41:297.
2. Anon, 1975, International Organization for Standardization, Meat and Meat products. Ref. Method, ISO:3565.
3. Anon, 1981, International Organization for Standardization, Microbiology Ref. Methods, ISO: 6579.
4. Anon, 1985, International Organization for Standardization, Milk and Milk Products, Ref. Method, ISO: 6785.
5. Read R. B. and Reyes A.L., 1968, Appl. Microbiol., 16:746.
6. Bureau of Indian Standards IS: 5887 (Part 3) 1999.

 GMP Good Manufacturing Practices Certified	 Best Before	 QTY. Quantity	 REF Catalogue Number	 Manufacturer
 Temperature Unit	 LOT/ B. NO. Lot / Batch Number	 Consults Instructions for Use	 QR Code	

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



*For Lab Use Only

