

CM 20336 - BUFFERED PEPTONE WATER (IS: 5887 (Part III) 1999, reaffirmed 2005)

INTENDED USE

For pre enrichment of injured Salmonella species prior to selective enrichment and isolation.

PRODUCT SUMMARY AND EXPLANATION

Buffered Peptone Water is a non-selective pre-enrichment medium for the isolation for the 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 sub-lethally injured, pre-enrichment allows cells to repair and multiply before being introduced to selective culture, thereby improving the chances of recovery from sample. This pre-enrichment medium is free from inhibitors, is well buffered and provides conditions for resuscitation of the cells that have been injured by processes of food preservation. The composition and performance criteria of this medium are as per the applications laid down in IS : 5887 (Part III) 1999, reaffirmed 2005)

COMPOSITION

Ingredients	Gms / Ltr
Peptone	10.000
Sodium chloride	5.000
Sodium phosphate dibasic	3.500
Potassium phosphate monobasic	1.500

PRINCIPLE

The media contains 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

1. Dissolve 20.00 grams in 1000ml distilled water.
2. Gently heat to boiling with gentle swirling and dissolve the medium completely.
3. Distribute 50 ml amount into each flask.
4. Sterilize by autoclaving at 15 psi (121°C) for 15 minutes.
5. Cool at room temperature prior to use.

QUALITY CONTROL SPECIFICATIONS

Appearance of Dehydrated powder : Cream to yellow colour, Homogeneous free flowing powder
 Appearance of Prepared medium : Light yellow coloured, clear solution without any precipitate
 pH (at 25°C) : 7.0± 0.2

INTERPRETATION

Cultural characteristics observed after incubation. Recovery was observed on XLD Agar



Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Recovery	Incubation Temperature	Incubation Period
Salmonella enteritidis	13076	50-100	Luxuriant	>=50%	35-37°C	18-24 Hours
Salmonella typhi	6539	50-100	Luxuriant	>=50%	35-37°C	18-24 Hours
Salmonella typhimurium	14028	50-100	Luxuriant	>=50%	35-37°C	18-24 Hours
Escherichia coli	25922	50-100	Luxuriant	>=50%	35-37°C	18-24 Hours

PACKAGING

In100&500gm packaging 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.

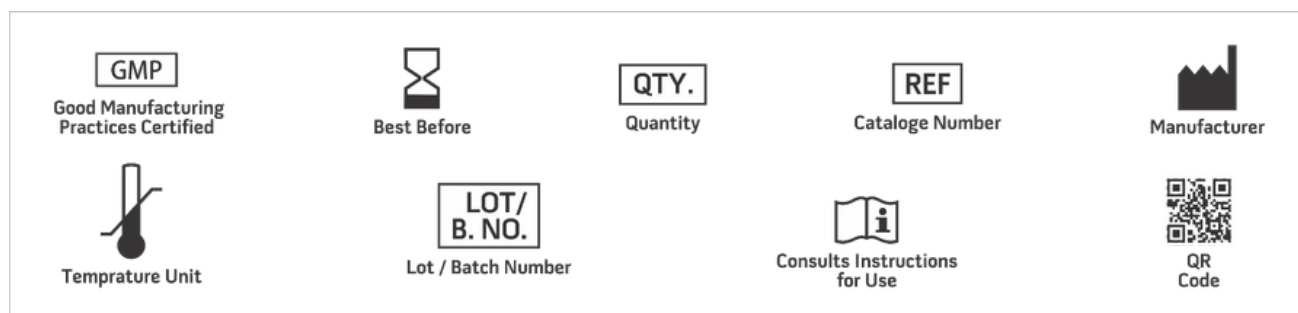
Product Deterioration: Do not use powder if they show evidence of microbial contamination, discoloration, drying, or other signs of deterioration.

DISPOSAL

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

REFERENCES

1. Edel W. and Kampelmacher E.H., 1973, Bull. Wld. Hlth. Org., 48:167.
2. Angelotti R., 1963, "Microbiological Quality of Foods", Academic Press, New York.
3. Sadowski A.Y., 1977, J. Fd. Technol., 12:85
4. International Organization for Standardization (ISO), 1993, Draft ISO/DIS, 6579.
5. Bureau of Indian Standards, IS: 5887 (Part 3) 1999.



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

*ForLab UseOnly

