

CM 20392 – CASITOSE YEAST EXTRACT SALTS BROTH BASE (CAYES)

INTENDED USE

For isolation of Escherichia coli in food in accordance with APHA.

PRODUCT SUMMARY AND EXPLANATION

Casitose Yeast Extract Salts BrothBase(CAYES)is recommended by APHA for cultivation of Escherichia coli from food samples.

COMPOSITION

Ingredients	Gms / Ltr
Acicase	20.000
Yeast extract	6.000
Dipotassium hydrogen phosphate	8.710
Sodium chloride	2.500

PRINCIPLE

Acicase and yeast extract provide necessary nitrogenous source, for growth of E.coli. Salts in the medium that is sodium chloride and dipotassium phosphate maintains osmotic balance of the cell. Dipotassium phosphate also helps in buffering of the medium.

INSTRUCTIONFOR USE

Dissolve 37.21grams in 1000 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.

If desired add 1ml of filter sterilized Trace Salts Solution (containing 5.0% magnesium sulphate, 0.5% manganese chloride, 0.5% ferric chloride dissolved with 0.1N Sulphuric acid).

QUALITY CONTROL SPECIFICATIONS

Appearance of Powder	: Cream to yellow homogeneous free flowing powder.
Appearance of prepared medium	: Amber coloured, clear solution without any precipitate.
pH (at 25°C)	: 8.5±0.2

INTERPRETATION

Cultural characteristics observed after incubation.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Incubation Temperature	Incubation Period
Escherichia coli	25922	50-100	Luxuriant	35-37°C	18-24 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.Vanderzant C.and Splittstoesser D. F., (Eds.), 1992, Compendium of Methods for the Microbiological Examination of Foods, 3rd Ed., APHA, Washington, D.C.

 GMP Good Manufacturing Practices Certified	 Best Before	 Quantity	 Cataloge Number	 Manufacturer
 Temprature Unit	 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 LabUse Only

