

CM 20937 – LECITHIN AGAR (VEG.)

INTENDED USE

For detection of bacterial contamination of surfaces in unprotected and protected areas.

PRODUCT SUMMARY AND EXPLANATION

Lecithin Agar (Veg) is prepared by using Veg hydrolysate which is free of BSE/TSE risks associated with animal based peptones. This medium is the modification of the medium which was originally recommended by APHA for use in microbial testing of water. Lecithin and polysorbate 80 is also added in this medium, as in the conventional medium by Weber and Black as a result of their research of the relative efficiencies of inhibitors for quaternary ammonium compounds. This medium is recommended for screening cosmetic products for microbial contamination.

COMPOSITION

Ingredients	Gms / Ltr
Veg hydrolysate	15.000
Papaic digest of soyabean meal	5.000
Sodium chloride	5.000
Lecithin	0.700
Polysorbate 80	5.000
Sodium thiosulphate	1.000
L-Histidine	1.000
Agar	20.500

PRINCIPLE

This medium consists of Papaic digest of soyabean meal and Veg hydrolysate which provide nitrogenous compounds, carbon, sulphur and trace ingredients. Lecithin neutralizes quaternary ammonium compounds and polysorbate 80 is added to nullify phenolic compounds, hexachlorophene, formalin and along with lecithin neutralizes ethyl alcohol.

INSTRUCTION FOR USE

Dissolve 53.20 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.

QUALITY CONTROL SPECIFICATIONS

Appearance of Powder	: Yellow coloured may have slightly greenish tinge homogeneous, free flowing powder.
Appearance of prepared medium	: Yellow coloured, slightly opalescent gel forms in petri plates.
pH (at 25°C)	: 7.3 ± 0.2

INTERPRETATION

Cultural characteristics observed after incubation.



Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Recovery	Incubation Temperature	Incubation Period
Escherichia coli	25922	50-100	Luxuriant	$\geq 70\%$	35-37°C	18-48 Hours
Staphylococcus aureus	25923	50-100	Luxuriant	$\geq 70\%$	35-37°C	18-48 Hours

PACKAGING:

Inpacksize of 500 gm bottles.

STORAGE

Dehydrated powder, hygroscopic in nature, store in a dry place, in tightly-sealed containers between 2-8°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. Eaton A.D., Clesceri L.S. and Greenberg A.E., (Eds.), 2005, Standard Methods for the Examination of Water and Wastewater, 21st ed, APHA, Washington, D.C.
2. Weber and Black, 1948, Soap Sanitary Chem., 24:134.
3. Favero (Chm.), 1967, A State of the Art Report, Biological Contamination Control Committee, American Association for Contamination Control.

 Good Manufacturing Practices Certified	 Best Before	 Quantity	 Catalogue Number	 Manufacturer
 Temperature 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 Lab Use Only

