

CM 21558 - SALINE MEAT YEAST AGAR (ISO 8914:1990)

INTENDED USE

For identification of *Vibrio parahaemolyticus* from food products and animal feeding products.

PRODUCT SUMMARY AND EXPLANATION

Saline Meat Yeast Agar is recommended as an identification media for *Vibrio parahaemolyticus* from food products or animal feeding products. *Vibrio parahaemolyticus* is a halophilic estuarine organism and can be isolated from a variety of sea food product and marine environments. *V. parahaemolyticus* is the leading cause bacterial diarrhea associated with consumption of contaminated sea food. The composition and performance criteria of this medium are as per the specifications laid down in ISO 8914:1990.

COMPOSITION

Ingredients	Gms / Ltr
Sodium chloride	30.000
Peptone	10.000
Agar	8.000
Yeast extract	6.000
Dextrose	2.000
Meat extract	2.000
L-cysteine hydrochloride	0.300

PRINCIPLE

Medium contains Peptone, Meat extract and yeast extract which provide nitrogenous compounds, trace elements and vitamin B complex, required for growth of *Vibrio*. High concentration of sodium chloride and alkaline pH of the medium provides condition that facilitates easy recovery of *V. parahaemolyticus* and restrict the growth of other contaminating bacteria. Dextrose is the fermentable sugar. L- Cysteine hydrochloride help in maintaining reduced atmosphere in the medium

INSTRUCTION FOR USE

- ☐ Dissolve 58.30 grams in 1000ml distilled water.
- ☐ Gently heat to boiling with swirling to dissolve the medium completely.
- ☐ Mix well and dispense in quantities of 4ml into test tubes*.
- ☐ Sterilize by autoclaving at 15 psi (121°C) for 15 minutes.
- ☐ Cool to 45-50°C before use.

Note: *Tube size = (9mm x 180mm). Size or quantity may vary as per use.

QUALITY CONTROL SPECIFICATIONS

Appearance of Dehydrated powder	:	Cream to yellow, homogeneous free flowing powder
Appearance of Prepared medium	:	Light yellow colored, clear to slightly opalescent gel.
pH (at 25°C)	:	7.5 ± 0.2

INTERPRETATION

Cultural characteristics observed after incubation.



Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Incubation Temperature	Incubation Period
Vibrio parahaemolyticus	17802	50-100	Luxuriant	35-37°C	24 hours

PAC KAGING :

In 500 gm 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, 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. American Public Health Association, Standard Methods for the Examination of Dairy Products, 1978, 14th Ed., Washington D.C.
2. International Organization for Standardization (ISO), 1990, Draft ISO/DIS 8914.
3. Isenberg, H.D. Clinical Microbiology Procedures Handbook 2nd Edition.
4. 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.
5. Salfinger Y., and Tortorello M.L. Fifth (Ed.), 2015, Compendium of Methods for the Microbiological Examination of Foods, 5th Ed., American Public Health Association, Washington, D.C.
6. Wehr H. M. and Frank J. H., 2004, Standard Methods for the Microbiological Examination of Dairy Products, 17th Ed., APHA Inc., Washington, D.C.

 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.
*ForLabUse Only