

Isolation : The culture thus obtained is then plated on XLD Agar, Modified (M031I) and incubated at $37 \pm 1^\circ\text{C}$ for 24 ± 3 hours . Simultaneously plating on second isolation agar is carried out.

Confirmation : Biochemical and serological tests are performed for confirmation.

Processsing : ISO 21528-1:2017 (6)

Pre-enrichment : Samples (10 grams in 90 ml) are preenriched in Buffered Peptone Water (M1494I) and incubated at $37 \pm 1^\circ\text{C}$ for $18 \text{ h} \pm 2$ hours.

Isolation : The culture thus obtained is then plated on Violet red bile glucose (VRBG) agar (M1684) and incubated at $37 \pm 1^\circ\text{C}$ for 24 ± 2 hours.

Confirmation : Biochemical and serological tests are performed for confirmation.

Processsing : ISO 22964:2017 (5)

Pre-enrichment : Samples (10 grams in 90 ml) are preenriched in Buffered Peptone Water (M1494I) and incubated at 34°C to 38°C for $18 \text{ h} \pm 2$ hours.

Selective enrichment: 0.1 ml of pre- enriched sample is inoculated in 10 ml Cronobacter Selective Broth (M1786I) and incubated at $41.5 \pm 1^\circ\text{C}$ for 24 ± 2 hours.

Isolation : The culture thus obtained is then plated on HiCrome™ Cronobacter Isolation Agar(CCI Agar)(M2062I) and incubated at $41.5 \pm 1^\circ\text{C}$ for 24 ± 2 hours.

Confirmation : Biochemical and serological tests are performed for confirmation.

Warning and Precautions'

Read the label before opening the container. Wear protective gloves/protective clothing/eye protection/ face protection. Follow good microbiological lab practices while handling specimens and culture. Standard precautions as per established guidelines should be followed while handling specimens. Safety guidelines may be referred in individual safety data sheets.

Limitations :

1. Individual organisms differ in their growth requirement and may show variable growth patterns in the medium
- 2-Each lot of the medium has been tested for the organisms specified on the COA. It is recommended to users to validate the medium for any specific microorganism other than mentioned in the COA based on the user's unique requirement.
3. Further biochemical tests must be carried out for confirmation.

Performance and Evaluation

Performance of the medium is expected when used as per the direction on the label within the expiry period when stored at recommended temperature.

Quality Control

Appearance

& UHDP WR \HOORZ KRPRJHQHRXV IUHH IORZLQJ SRZGHU

Colour and Clarity of prepared medium

/LJKW \HOORZ FRORXUHG FOHDU VROXWLRQ ZLWKRXW DQ\ SUHFLSLWDWH

Reaction

5HDFWLRQ RI Z Y DTXHRXV VROXWLRQ DW f & S+ “

pH

Cultural Response

Organism	Inoculum (CFU)	Recovery
ISO 6887-1:2017		
Dilution		
30	(T
5	20 25 C T	A 290 37 2 C 18 2
<i>Escherichia coli</i> ATCC 8739 (00012*)	50-100	$\pm 30\%$ of the original count
<i>Escherichia coli</i> ATCC 25922 (00013*)	50-100	$\pm 30\%$ of the original count

<i>Staphylococcus aureus</i> ATCC 6538 (00012*)	50-100	±30% of the original count
<i>Escherichia coli</i> ATCC 25922 (00013*)	50-100	±30% of the original count

ISO 6579-1:2017 & ISO 21528-1:2017**Productivity**

Cultural characteristics observed after an incubation at at 34°C to 38°C for 18 h ± 2 hours.

<i>Salmonella</i> Enteritidis ATCC 13076 (00030*)	50-100	good-luxuriant
<i>Salmonella</i> Typhimurium ATCC 14028 (00031*)	50-100	good-luxuriant
<i>Escherichia coli</i> ATCC 8739 (00012*)	50-100	good-luxuriant
<i>Escherichia coli</i> ATCC 25922 (00013*)	50-100	good-luxuriant

ISO 22964:2017**Productivity**

Cultural characteristics observed after an incubation at at 34°C to 38°C for 18 h ± 2 hours.

<i>Cronobacter sakazakii</i> ATCC 29544 (00214*)	50-100	good-luxuriant
<i>Cronobacter muytjensii</i> ATCC 51329 (00213*)	50-100	good-luxuriant

Key : * Corresponding WDCM numbers

Storage and Shelf Life

Store between 10-30°C in a tightly closed container and the prepared medium at 15-25°C. Use before expiry date on the label. On opening, product should be properly stored dry, after tightly capping the bottle in order to prevent lump formation due to the hygroscopic nature of the product. Improper storage of the product may lead to lump formation. Store in dry ventilated area protected from extremes of temperature and sources of ignition Seal the container tightly after use. Use before expiry date on the label. Product performance is best if used within stated expiry period.

Disposal

User must ensure safe disposal by autoclaving and/or incineration of used or unusable preparations of this product. Follow established laboratory procedures in disposing of infectious materials and material that comes into contact with clinical sample must be decontaminated and disposed of in accordance with current laboratory techniques (2,3).

Reference

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4. Microbiology of the food chain- Horizontal method for the detection, enumeration and serotyping of *Salmonella*- Part I Detection of Salmonella . International Organization for Standardization (ISO), ISO/DIS 6579-1:2017.
5. Microbiology of the food chain —Horizontal method for the detection and enumeration of *Enterobacteriaceae* —Part 1: Detection of Enterobacteriaceae. International Organization for Standardization (ISO), ISO 21528-1:2017.
6. Microbiology of the food chain- Horizontal method for the detection of *Cronobacter* spp. International Organization for Standardization. Draft ISO/ TS 22964, 2017 (E).

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7. Microbiology of the food chain- Preparation of test samples, initial suspension and decimal dilutions for microbiological examination - Part 1 General rules for the preparation of the initial suspension and decimal dilutions. International Organization for Standardization (ISO), 6887-1:2017.
 8. Microbiology of the food chain — Horizontal method for the detection and enumeration of *Listeria monocytogenes* and of *Listeria* spp. - Part 2 , Detection method ; ISO 11290-2:2017.
 9. Sadovski A. Y., 1977, J. Food Technol., 12.85.
 10. Salfinger Y., and Tortorello M.L. , 2015, Compendium of Methods for the Microbiological Examination of Foods, 5th Ed., American Public Health Association, Washington, D.C.

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Disclaimer :

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