Quality Control

Appearance

Part A : Cream to yellow homogeneous free flowing powder Part B : Colourless viscous liquid

Colour and Clarity of prepared medium

Light yellow coloured, clear solution without any precipitate.

Reaction

Reaction of 2.5% w/v Part A and 0.225% w/v Part B at 25°C. pH : 7.0±0.2

pH

6.80-7.20

Cultural Response

Cultural characteristics observed after an incubation at 35-37°C for 18-24 hours.

Organism	Inoculum (CFU)	Growth
Salmonella Choleraesuis ATCC 12011	50-100	good
Salmonella Enteritidis ATCC 13076	50-100	good
Salmonella Typhimurium ATCC 14028	50-100	good

Key : *Corresponding WDCM numbers.

Storage and Shelf Life

Store between 10-30°C in a tightly closed container and the prepared medium at 20-30°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 (3,4).

Reference

. American Public Health Association, Standard Methods for the Examination of Dairy Products, 1978, 14th Ed., Washington D.C.

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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.

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Revision : 1 / 2011

6. Salfinger Y., and Tortorello M.L. Fifth (Ed.), 2001, Compendium of Methods for the Microbiological Examination of Foods, 5th Ed., American Public Health Association, Washington, D.C.

Chrbk`h l dq 9

Trdq l trs dmrtqd rths`akkhsx ne sgd oqnctbs'r( hm sgdhq `ookhb`shnm oqhnq sn trd- Oqnctbsr bnmenq l rnkdkx sn sgd hmenq l `shnm bnms`hmdc hm sghr `mc nsgdq qdk`sdc GhLdch` η otakhb`shnmr- Sgd hmenq l `shnm bnms`hmdc hm sghr otakhb`shnm hr a`rdc nm ntq qdrd`qbg `mc cdudkno l dms vnqj `mc hr sn sgd adrs ne ntq jmnvkdcfd sqtd `mc `bbtq`sd- GhLdch` η K`anq`snqhdr Ous Ksc qdrdqudr sgd qhfgs sn l `jd bg`mfdr sn rodbhehb`shnmr `mc hmenq l `shnm qdk`sdc sn sgd oqnctbsr `s `mx sh l d- Oqnctbsr `qd mns hmsdmcdc enq gt l `m nq `mh l `k nq sgdq`odtshb trd ats enq k`anq`snqx+ch` fmnrshb+ qdrd`qbg nq e tqsgdq l `mte`bstqhmf trd nmkx+ tmkdrr nsgdqvhrd rodbhehdc- Rs`sd l dmsr bnms`hmdc gdqdhm rgntkc mns ad bnmrhcdqdc `r ` v`qq`msx ne `mx jhmc+ dwoqdrrdc nq h l okhdc+ `mc mn kh`akkhsx hr `bbdosdc enq hmeqhm fd l dms ne `mx o`sdmsr-

GhLdch` K`anq`snqhdr Ous- Ksc- Qdf-neehbd 9 12+ U`cg`mh Hmc-Drs-+ KAR L`qf + L t l a`h,3///75 +Hmch` - Btrsn l dq b`qd Mn-9 /11,5005 8686- Bnqonq`sd neehbd 9 @,405+Rv`rshj Chrg` Atrhmdrr O`qj+Uh` U`cg`mh Hmc- Drs-+ KAR L`qf+ L t l a`h,3///75+ Hmch` - Btrsn l dq b`qd Mn-9 /11,5036 0808 D l `hk9 sdbggdko ? gh l dch`k`ar-bn l Vdarhsd9 v v v-gh l dch`k`ar-bn l