



**/ L P L W D W L R Q V**

**7 K H P H G L X P L Y** *Salmonella Choleraesuis ATCC 12011* **H O H F W L Y H I R U** e o o o e m oo an m  
 o o e *Salmonella an o n olo le olon e e e e ma o olo le olon e*  
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 nal on ma on o e e olon e m e a e o e olo al an o em al e

**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**

Part A : Cream to greenish yellow homogeneous free flowing powder Part B : White to cream homogeneous free flowing powder

**Colour and Clarity of prepared medium**

Light green coloured clear to slightly opalescent solution

**Reaction**

Reaction of 1.87% w/v of Part A + 0.4% w/v of Part B at 25°C. pH : 7.4±0.2

**pH**

7.20-7.60

**Cultural Response**

Cultural characteristics observed after an incubation at 35-37°C for 18-24 hours when subcultured on MacConkey Agar (M081).

Organism	Inoculum (CFU)	Growth (on M081)	Recovery (on M081)	Colour of colony (on M081)
<b>Cultural Response</b>				
<i>Salmonella Choleraesuis ATCC 12011</i>	50-100	luxuriant	>=50%	colourless
<i>Salmonella Typhi ATCC 6539</i>	50-100	luxuriant	>=50%	colourless
<i>Salmonella Typhimurium ATCC 14028</i>	50-100	luxuriant	>=50%	colourless
<i>Enterobacter aerogenes ATCC 13048</i>	50-100	none-poor	<=10%	pink to colourless
<i>Escherichia coli ATCC 25922</i>	50-100	none-poor	<=10%	pink to colourless with bile precipitation

**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**

Vtfs nvtu fotvsf tbgf e t ptbm c bvupdmbw oh boe ps od ofsbu po pg vtfe ps vovtbcmf sf bsbu pot pg ui t spevdu/ pmmpx ftubcm tife mbcpsbups spdfvsft o e t pt oh pg ogfdu pvt nbufs bmt boe nbufs bm uibu dpnft oup dpoubdu x ui dm o dbm tbn mf nvtu cf efdpoubn obufe boe e t pfe pg o bddpsebodf x ui dvssfou mbcpsbups ufdio rvft /

**Reference**

1. Leifson, 1955, Appl. Microbiol. 3:295 2.Meal and meat products-detection of Salmonella(reference method). ISO 3565(1975).

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**Disclaimer :**

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