



Rappaport Vassiliadis Medium

M880B

Rappaport Vassiliadis Medium is recommended for enrichment of Salmonellae under conditions of high osmotic pressure, low pH and 43°C, with modest nutritional requirements.

Composition**

Ingredients	Gms / Litre
Papaic digest of soyabean meal	4.500
Sodium chloride	7.200
Potassium dihydrogen phosphate	1.260
Dipotassium hydrogen phosphate	0.180
Magnesium chloride, anhydrous	28.600
Malachite green	0.036
Final pH (at 25°C)	5.2±0.2

**Formula adjusted, standardized to suit performance parameters

Directions

Suspend 41.78 grams in 1000 ml distilled water. Heat if necessary to dissolve the medium completely. Dispense as desired into tubes and sterilize by autoclaving at #115°C for 15 minutes.

Note: #- Corresponds to 10 lbs pressure

Principle And Interpretation

Rappaport Vassiliadis Medium is designed according to the revised formulation by Van Schothorst et al (1) and is recommended for the selective enrichment of Salmonellae from food and environmental specimens. Present medium is a modification of the Rappaport Vassiliadis Enrichment Broth described by Van Schothorst and Renauld (2). Addition of magnesium chloride to the medium was reported by Peterz et al (3).

Salmonella species can be isolated from human faeces without pre-enrichment by using this medium. *Salmonella* generally survive at little high osmotic pressure, grow at slightly low pH and are resistant to malachite green compared to other bacteria. Papaic digest of soyabean meal provides essential growth nutrients. Potassium phosphate buffers the medium to maintain the constant pH. Sodium chloride maintains the osmotic balance. Malachite green is a dye which inhibits many gram-positive bacteria.

Quality Control

Appearance

Light yellow to light blue homogeneous free flowing powder

Colour and Clarity of prepared medium

Greenish blue clear to slightly opalescent with a slight precipitate.

Reaction

Reaction of 4.18% w/v aqueous solution at 25°C. pH : 5.2±0.2

pH

5.00-5.40

Cultural Response

M880B: Cultural characteristics observed after an incubation at specified temperature for 18-24 hours.

Organism	Recovery at 35-37°C	Recovery at 42±1°C
<i>Escherichia coli</i> ATCC 25922	fair	poor
<i>Salmonella Enteritidis</i> ATCC 13076	luxuriant	luxuriant

<i>Salmonella Paratyphi B</i> ATCC 8759	good	good
<i>Salmonella Typhi</i> ATCC 6539	fair-good	fair
<i>Salmonella Typhimurium</i> ATCC 14028	luxuriant	luxuriant

Storage and Shelf Life

Store below 30°C in tightly closed container and the prepared medium at 2 - 8°C. Use before expiry date on the label.

Reference

1. Van Schothorst M., Renauld A. and VanBeek C., 1987, Food Microbiol., 4:11.
2. Van Schothorst M. and Renauld A., 1983, J. Appl. Bact., 54:209.
3. Peterz M., Wiberg C. and Norberg P., 1989, J. Appl. Bact., 66:523.

Revision : 2 / 2015

Disclaimer :

User must ensure suitability of the product(s) in their application prior to use. Products conform solely to the information contained in this and other related HiMedia™ publications. The information contained in this publication is based on our research and development work and is to the best of our knowledge true and accurate. HiMedia™ Laboratories Pvt Ltd reserves the right to make changes to specifications and information related to the products at any time. Products are not intended for human or animal or therapeutic use but for laboratory, diagnostic, research or further manufacturing use only, unless otherwise specified. Statements contained herein should not be considered as a warranty of any kind, expressed or implied, and no liability is accepted for infringement of any patents.