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Ewnvwtcn"tgurqpug

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*EHW+

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Salmonella Typhi ATCC
6539

72/322

nwzwtkcpv

@?92 '

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 sample must be decontaminated and disposed of in accordance with current laboratory techniques (4,5).

Tghgtgpeg

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orgensen H Pfaller MA Carroll C Fun e G Landry M L Richter S S and arnoc D (01)
Manual of Clinical Microbiology, 11th Edition. Vol. 1.

8.Microbial Type Culture Collection and Gene Bank (MTCC), Institute of Microbial Technology, Chandigarh.

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8. Wehr H. M. and Frank J. H., 2004, Standard Methods for the Microbiological Examination of Dairy Products, 17th Ed., APHA Inc., Washington, D.C.

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