



# Technical Data

## Tribut (10 ml per vial)

FD081

Recommended for detection of lipolytic microorganisms.

### Composition

Per vial sufficient for 990 ml medium

### Ingredients

Tributylin

### Concentration

10ml

### Directions:

Warm up the refrigerated solution to room temperature. Add contents of one vial aseptically to 990 ml of Tributyrin Agar Base w/o Tributyrin [M157](#) / Tributyrin HiVeg™ Agar Base w/o Tributyrin [MV157](#) and then sterilize by autoclaving at 15 lbs pressure for 15 minutes. Cool to 45-50°C. Mix well and pour into sterile petri plates.

*Note: For proper lipase activity, recommended to use glass plates instead of plastic plates.*

### Type of specimen

Food and dairy samples

### Specimen Collection and Handling

For Food and dairy samples follow appropriate techniques for handling specimens as per established guidelines (1,2,3). After use, contaminated materials must be sterilized by autoclaving before discarding.

### Warning & Precautions

For professional use only. 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 clinical specimens. Safety guidelines may be referred in individual safety data sheets.

### Storage and Shelf Life

Store at 2 - 8°C. Use before expiry date on the label.

### 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 (4,5).

### Reference

1. American Public Health Association, Standard Methods for the Examination of Dairy Products, 1978, 14th Ed., Washington D.C.
2. Salfinger Y., and Tortorello M.L. Fifth (Ed.), 2015, Compendium of Methods for the Microbiological Examination of Foods, American Public Health Association, Washington, D.C.
3. Wehr H. M. and Frank J. H., 2004, Standard Methods for the Microbiological Examination of Dairy Products, 17th Ed., APHA Inc., Washington, D.C.
4. Isenberg (Ed.), 2004, Clinical Microbiology Procedures Handbook, Vol.3, American Society for Microbiology, Washington. D.C.
5. Jorgensen, J.H., Pfäller, 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.

\* Not For Medicinal Use

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### Disclaimer :

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