

**TECHNICAL SHEET**

<b>B1156</b>	<b>CAE (CITRATE AZIDE ENTEROCOCCUS) AGAR BASE</b>				
<b>Formula</b>					
<b>Ingredients :</b> <span style="float:right"><b>gms/lit.</b></span>					
Casein enzymic hydrolysate	15.00				
Yeast extract	5.00				
Potassium dihydrogen phosphate	5.00				
Sodium citrate	15.00				
Polysorbate 80	1.00				
Sodium carbonate	2.00				
Sodium azide	0.40				
Agar	15.00				
Final pH (at 25°C) : 7.0± 0.2					
<b>Directions :</b>					
Suspend 58.4 grams in 990 ml distilled water. Heat to boiling to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. Cool to 50°C and aseptically add contents of 1 vial of TTC Solution, 1% (BF044). Mix well and pour into sterile Petri plates.					
<b>Principle :</b>					
Casein enzymic hydrolysate and yeast extract serve as sources of carbon, nitrogen, amino acids, vitamins and other essential nutrients. Potassium dihydrogen phosphate has a buffering action. Sodium citrate along with sodium azide helps to inhibit the accompanying contaminating flora. Polysorbate 80 serves as the fatty acid source. Enterococci reduce the colourless 2, 3, 5 Triphenyl Tetrazolium Chloride (BF044) to form a red coloured complex, formazone, thereby imparting a red colour to the enterococcal colonies					
<b>QC Tests - (I) Dehydrated Medium</b>					
Colour :	Cream to yellow				
Appearance :	Homogeneous Free Flowing powder				
<b>(II) Rehydrated medium</b>					
pH (post autoclaving/heating) :	7.0 ± 0.2				
Colour (post autoclaving/heating) :	Yellow				
Clarity (post autoclaving/heating) :	Clear to slightly opalescent				
<b>(III) Q.C. Test Microbiological</b>					
Cultural characteristics observed after 24 – 48hrs. at 35-37°C.					
MICROORGANISM (ATCC )	GROWTH				
Enterococcus faecalis (29212)	good-luxuriant				
Staphylococcus aureus (25923)	Inhibited				
Streptococcus pyogenes (12344)	none-poor				
Escherichia coli (25922)	Inhibited				
<b>Precautions :</b>	1. For Laboratory Use. 2. Follow proper, established laboratory procedures in handling and disposing of infectious materials.				
	3. Sodium azide has a tendency to form explosive metal azides with plumbing materials. It is advisable to use enough water to flush off the disposables.				
<b>Limitations :</b>	1. Since the nutritional requirements of organisms vary, some strains may be encountered that fail to grow or grow poorly on this medium.				
<b>Use :</b>	It is used for the identification of Enterococci in meat, meat products, dairy products and other food stuffs.				
<b>Storage :</b>	Dehydrated medium- below 30°C Prepared medium- Between 2 to 8°C.				
<b>Packing :</b>	500 gm bottle				
<b>Product profile:</b>	Reconstitution	Quantity on Preparation (500g)	pH (25°C)	Supplement	Sterilization
<b>B1156</b>	58.4g/l	8.56L	7.0 ± 0.2	TTC Solution, 1% (BF044)	121°C / 15 minutes

**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 BIOMARK LABORATORIES publications.

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