BIOMARK Laboratories-INDIA

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TECHNICAL SHEET

B1173 EE BROTH MOSSEL (ENRICHMENT BROTH MEDIUM E) Formula	nning
Ingredients : gms/lit.	nning
Pancreatic digest of gelatin 10.00 D-Glucose monohydrate 5.00 Dehydrated Ox-bile 20.00 Disodium hydrogen ortho - Phosphate 8.00 Potassium dihydrogen phosphate 3.00 Brilliant green 0.02 Final pH (at 25°C): 7.2 ± 0.2 Directions: Suspend 46.01 gms. in 1000 ml distilled water. Dispense 100 ml amounts in 250 ml flasks.Stoppe cotton plugs or loose fitting caps. Heat to 100 c. boiling water for 30 minutes. Cool rapidly in ru water.DO NOT AUTOCLAVE. Principle: Peptic digest of gelatin provide nitrogen, vitamins and amino acids. Dextrose is a carbon so Disodium hydrogen Phospahte and Potassium dihydrogen Phosphate are buffering agents. Brilliant and Ox-bile are selective agents. QC Tests - (I)Dehydrated Medium Colour: Cream to yellow Appearance: Homogeneous Free Flowing powder (II)Rehydrated medium pH (post autoclaving/heating): 7.2 ± 0.2 Colour (post autoclaving/heating): Green Clarity (post autoclaving/heating): Clear (III)Q.C. Test Microbiological Cultural characteristics observed after 20-24 hrs. at 35-37°C. MICROORGANISM (ATCC) GROWTH ACID Escherichia coli (25922) Luxuriant +	nning
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Escherichia coli (25922) Luxuriant +	
Proteus mirabilis (25933) Luxuriant +	
Proteus mirabilis (25933) Luxuriant +	
Shigellaboydii (12030) Luxuriant -	
Staphylococcus aureus (25923) Inhibited -	
Key: + = positive, yellow colouration	
- = negative, no colour change, green	
± = variable reaction	
Precautions: 1. For Laboratory Use.	
2. Follow proper, established laboratory procedures in handling and disposi	ng of
infectious materials.	
Limitations: 1. Since the nutritional requirements of organisms vary, some strains ma	ay be
encountered that fail to grow or grow poorly on this medium.	
Use: For selective enrichment of Enterobacteriaceae in the bacteriological examinat	
foods as per B.P.	ion of
Storage: Dehydrated medium- below 30°C Prepared medium- Between 2 to 8°C.	ion of
Packing: 500 gm bottle	ion of
Product profile:ReconstitutionQuantity on Preparation (500g)pH (25°C)SupplementSterilization	ion of
B1173 46.01g/l 10.86L 7.2 <u>+</u> 0.2 Nil DO NOT AUTOCLAV	ion of

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