BIOMARK Laboratories-INDIA www.biomarklabs.com TECHNICAL SHEET

B1445	TRYPTIC SOYA AGAR					
Formula						
Ingredients : gms/lit.						
Pancreatic digest of casein 17.00						
Papaic digest of soyabean meal 3.00						
Sodium chloride 5.00						
Dextrose (Glucose) 2.50						
Dipotassium hydrogen phosphate 2.50						
Agar 15.00						
Final pH (at 25°C): 7.3 <u>+</u> 0.2						
Directions :						
Suspend 45 grams in 1000 ml distilled water. Heat to boiling to dissolve the medium completely.						
Sterilize by autoclaving at 15lbs pressure (121°C) for 15 minutes. Cool to 45-50°C. Mix well and						
pour into sterile Petri plates.						
Principle :						
Pancreatic digest of casein and papaic digest of soyabean meal provides nitrogen, vitamins and						
minerals. Glucose serves as the carbohydrate source. Phosphate buffers the media. Sodium chloride						
maintains the osmotic balance. Agar is the solidifying agent.						
QC Tests – (I)Dehydrated Medium						
Colour :			Cream to yellow			
Appearance :			Homogeneous Free Flowing powder			
(II)Rehydrated medium						
pH (post autoclaving/heating) :			7.3 ± 0.2			
Colour (post autoclaving/heating) :			Light yellow			
Clarity (post autoclaving/heating) :			clear to slightly opalescent gel			
(III)Q.C. Test Microbiological						
Cultural characteristics was observed after an incubation at 30-35°C 18-24 hours						
MICROORGANISM (ATCC)			GROWTH			
	almonella Typhi (6539) Luxuriant					
Precautions :	1. For Laboratory Use.					
2. Follow proper, established laboratory procedures in handling and dispos						disposing of
infectious materials.						
Limitations : 1. Since the nutritional requirements of organisms vary, some strains may be						
encountered that fail to grow or grow poorly on this medium.						
Use : It is used for general purpose medium used for a cultivation and maintena						intenance of
Salmonella Typhi.						
Storage :	Dehydrated medium-below 30°C Prepared medium- Between 2 to 8°C.					
Packing :	500 gm. bottle					
		Quantity on		pH (25°C)	Supplement	Sterilization
profile:			(500g)			
B1445	45.0 g/l	11.111 L		7.3 <u>+</u> 0.2	Nil	121ºC /15 min.