BIOMARK Laboratories-INDIA www.biomarklabs.com TECHNICAL SHEET

FormulaIngredients:gms/lit.Proteose peptone10.00Beef extract1.00Sodium chloride75.00D-Mannitol10.00Phenol red0.025Final pH (at 25°C): 7.4 ± 0.2Directions :Suspend 96.02 grams in 1000 ml distilled water. Heat if necessary, to dissolve the medium comDispense as desired and sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes.Note: This product contains 7.5% sodium chloride as one of its ingredients. On repeated exposurand absorption moisture sodium chloride has tendency to form lumps, therefore we strongly recostorage in tightly closed containers in dry place away from bright light.Principle :The medium contains beef extract and proteose peptone which makes it very nutritious as theyessential growth factors and trace nutrients. Many other bacteria except Staphylococci are inhib7.5% sodium chloride. Mannitol is the fermentable carbohydrate source. The differential actionmedium is attributed to D-Mannitol Staphylococcus aureus ferments mannitol to produce yellow cmedium. Most coagulase-negative species of Staphylococci and Micrococci do not ferment mann
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therefore the medium remains red in colour. The colour of the medium is due to the reactivity of red to the pH of the medium; phenol red is red at pH 8.4 and yellow at 6.8. Presumptive Staphyle showing yellow coloured medium should be further tested for production of coagulase. QC Tests - (I)Dehydrated Medium Colour : Light pink
Appearance : Homogeneous Free Flowing powder
(II)Rehydrated medium
pH (post autoclaving/heating) : 7.4 ± 0.2
Colour (post autoclaving/heating) : Orangish red to red
Clarity (post autoclaving/heating) : Red coloured clear solution in tubes
(III) Q.C. Test Microbiological
Cultural characteristics observed after an incubation at 35-37°C for 18-48 hours.
MICROORGANISM (ATCC) GROWTH COLOUR OF MEDIUM
Staphylococcus aureus (25923) Good -Luxuriant Yellow
Staphylococcus epidermidis (12228) Fair to good Red
Escherichia coli (25922) Inhibited
Precautions : 1. For Laboratory Use.
2. Follow proper, established laboratory procedures in handling and dispo
infectious materials.
Limitations: 1. Since the nutritional requirements of organisms vary, some strains r
encountered that fail to grow or grow poorly on this medium.
Use: Used for the selective isolation of presumptive pathogenic Staphylococci.
Storage : Dehydrated medium- below 30°C Prepared medium- Between 2 to 8°C.
Packing: 500 gm. bottle
Product profile: Reconstitution Quantity on pH (25°C) Supplement Sterilization Preparation (500g) Freparation (500g) Freparation Sterilization
B251 96.02 g/l 5.207 L 7.4 ± 0.2 Nil 121°C / 15 m