

## TECHNICAL SHEET

<b>B295</b>		<b>Phenol Red Sucrose Broth</b>		
<b>Formula</b>				
<b>Ingredients :</b>	<b>gms/lit.</b>			
Proteose peptone	10.00			
Meat Extract B#	1.00			
Sodium chloride	5.00			
Phenol red	0.018			
Sucrose	5.00			
# - Equivalent to Beef extract				
Final pH (at 25°C): 7.4 ± 0.2				
<b>Directions :</b>				
Suspend 21.02 grams in 1000 ml distilled water and mix well. Heat if necessary, to dissolve the medium completely. Distribute in fermentation tubes (tubes containing inverted Durham's tubes). Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes.				
<b>Principle :</b>				
Proteose Peptone and Meat Extract B provide the carbon and nitrogen sources required for good growth of a wide variety of organisms. Sodium Chloride maintains the osmotic balance of the medium. Phenol Red serves as an indicator, turning from red – orange to yellow when acid is produced during fermentation of the added sucrose.				
<b>QC Tests – (I)Dehydrated Medium</b>				
	Colour :	Light yellow to pink		
	Appearance :	Homogeneous Free Flowing powder		
<b>(II)Rehydrated medium</b>				
	pH (post autoclaving/heating) :	7.4 ± 0.2		
	Colour (post autoclaving/heating) :	Red		
	Clarity (post autoclaving/heating) :	Clear		
<b>(III)Q.C. Test Microbiological</b>				
	Cultural characteristics observed after 18 - 24 hrs.at 35 -37°C.			
	MICROORGANISM (ATCC )	GROWTH	ACID	GAS
	Citrobacter freundii (8090)	Luxuriant	Positive reaction, yellow colour	Positive reaction
	Enterobacter aerogenes (13048)	Luxuriant	Positive reaction, yellow colour	Positive reaction
	Escherichia coli (25922)	Luxuriant	Negative reaction, no colour change	Negative reaction
	Klebsiella pneumoniae (13883)	Luxuriant	Positive reaction, yellow colour	Positive reaction
	Proteus vulgaris (13315 )	Luxuriant	Positive reaction, yellow colour	Positive reaction
	Salmonella typhimurium (14028)	Luxuriant	Negative reaction, no colour change	Negative reaction
	Salmonella typhi ( 6539 )	Luxuriant	Negative reaction, no colour change	Negative reaction
	Serratia marcescens (8100)	Luxuriant	Positive reaction, yellow colour	Positive reaction
	Shigella flexneri (12022)	Luxuriant	Negative reaction, no colour change	Negative reaction
<b>Precautions :</b>		1. For Laboratory Use.		
		2. Follow proper, established laboratory procedures in handling and disposing of infectious materials.		
<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>		For Sucrose fermentation studies of microorganisms.		
<b>Storage :</b>		Dehydrated medium- below 30°C Prepared medium– Between 2 to 8°C.		
<b>Packing :</b>		500 gm. bottle		

Refer disclaimer Overleaf

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Product profile:	Reconstitution	Quantity on Preparation (500g)	pH (25°C)	Supplement	Sterilization
<b>B295</b>	21.02 g/l	23.80 L	7.4 ± 0.2	Nil	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 BIOMARKLABORATORIES publications.

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