B696	**PURPLE AGAR BASE**

Formula	
Ingredients :	**gms/lit.**
Peptone, special	10.00
Beef extract	1.00
Sodium chloride	5.00
Bromo cresol purple	0.02
Agar	15.00

Final pH (at 25°C) : 6.8 ± 0.2

Directions :

Suspend 31.02 grams in 1000 ml distilled water. Add 5 - 10 grams of the carbohydrate to be tested. Heat to boiling to dissolve the medium completely. Dispense in tubes as desired and sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. Alternatively sterilize the basal medium prepared using 900 ml distilled water and add 100 ml separately sterilized 5 - 10% solution of the desired carbohydrate to it.

Principle :

Beef extract and peptone special supply the essential nutrients especially nitrogen sources to the growing organisms. Sodium chloride maintains the osmotic balance of the medium. Bromocresol purple is the pH indicator, which turns yellow at acidic pH. Gas production is evident by splitting of agar. The acid produced during the fermentation of carbohydrate causes bromocresol purple, the pH indicator to turn yellow. If the carbohydrate is not utilized or fermented, the color of the medium remains unchanged or becomes more alkaline (darker purple) due to decarboxylation of the amino acids present in the medium

QC Tests – (I)Dehydrated Medium	
Colour :	Cream to greenish yellow
Appearance :	Homogeneous Free Flowing powder
(II)Rehydrated medium	
pH (post autoclaving/heating) :	6.8 ± 0.2
Colour (post autoclaving/heating) :	Purple
Clarity (post autoclaving/heating) :	Clear to slightly opalescent
(III)Q.C. Test Microbiological	

Cultural characteristics observed after 18 – 48 hrs.at 35 – 37°C.

MICROORGANISM (ATCC)	GROWTH	WITHOUT CARBOHYDRATE		WITH 1% DEXTROSE	
		ACID	GAS	ACID	GAS
Neisseria meningitides (13090)	Good- luxuriant	-	-	+	-
Escherichia coli (25922)	Luxuriant	-	-	+	+
Staphylococcus aureus (25923)	Luxuriant	-	-	+	-
Listeria monocytogenes (19112)*	Luxuriant	-	-	+	-

Precautions :	1. For Laboratory Use.
	2. Follow proper, established laboratory procedures in handling and 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.				
	2. The additon of some carbohydrates to the media may result in an acid reaction. In this case, it is suggested that the proper pH be restored by adding sterile 0.1N sodium hydroxide dropwise.				
	3. Avoid excessive heating or prolonged heat exposure of media to avoid hydrolysis of the carbohydrates.				
	4. Tubes should be tightly stoppered during the incubation period for fermentation studies of the enteric group to avoid reversion caused by rapid depletion of the carbohydrate(s).				
Use:	For preparation of carbohydrate media used in fermentation studies for the cultural identification of pure cultures of enteric and other microorganisms.				
Storage:	Dehydrated medium- below 30°C Prepared medium– Between 2 to 8°C.				
Packing :	500 gm. bottle				
Product profile:	Reconstitution	Quantity on Preparation (500g)	pH (25°C)	Supplement	Sterilization
B696	31.02 g/l	16.118 L	6.8 ± 0.2	Carbohydrate to be tested	121^0C / 15 minutes