

TECHNICAL SHEET

DP001	Dual Performance Salmonella Medium		
Formula			
Ingredients:	gms/lit		
Solid phase	7ml		
Proteose peptone	12.00		
Yeast extract	3.00		
Lactose	12.00		
Sucrose	12.00		
Salicin	2.00		
Bile salt mixture	9.00		
Sodium chloride	5.00		
Sodium thiosulphate	5.00		
Ferric ammonium citrate	1.50		
Acid fuchsin	0.10		
Bromo thymol blue	0.065		
Agar	15.00		
Liquid phase	20ml		
Final pH (at 25°C): 7.5 ± 0.2			
Directions:			
<p>1. Mark the dual performance bottle for sample detail.</p> <p>2. Bring the frozen chicken leg specimen or any other food sample to 25 - 30°C and cut into small pieces under hygienic conditions.</p> <p>3. Aseptically add 1 gm of finely chopped chicken leg pieces to 9 ml of sterile saline or other suitable diluents. Mix thoroughly using vortex meter. Use this suspension as inoculum. If larger quantity of sample is to be analyzed, proportionate amount of sterile saline should be used as diluents.</p> <p>4. Add 3-5 ml of sample suspension to the broth medium by opening bottle under aseptic conditions and after addition, replace the cap. Incubate at 37°C for 4- 5 hour.</p> <p>5. After 4-5 hours of incubation remove the bottle from incubator. Tilt the bottle horizontally whereby solid medium is submerged with liquid phase. Keep it for 30-40 seconds and again bring bottle to standing position. Transfer bottle to incubator and incubate further at 37°C for 18 to 20 hours. After incubation read the results as indicated.</p>			
Principle:			
<p>Salmonella species are the leading cause of food-borne bacterial diseases in humans. The problem of human salmonellosis from consumption of contaminated foods generally remains on the increase worldwide. The dual performance bottle allows faster confirmation of the causative organism, eliminating the waiting period of 3-4 days giving results in just 24 hrs. Peptone special, lactose and sucrose provide necessary nitrogenous and carbonaceous compounds for growth of Salmonella. Bile salts along with indicator mixture inhibit other enteric bacteria present in food sample.</p>			
(I) QC Tests			
pH:	7.5 ± 0.2		
Color:	Colour of agar medium-Green coloured medium Colour of liquid medium- Green coloured medium		
Appearance:	In a sterile glass bottle, combination of broth and one agar coated surface.		
(II) Sterility test	Passes release criteria		
(III) Q.C. Test Microbiological			
Cultural characteristics observed after incubation at 35-37°C for 18-24 hours.			
MICROORGANISM (ATCC)	GROWTH ON AGAR MEDIUM	GROWTH IN LIQUID MEDIUM	COLOR OF COLONY
Escherichia coli 25922	Fair	Luxuriant	Orange (may have bileppt)

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Enterococcus faecalis 29212	inhibited	Inhibited	-
S. Typhimurium 14028	luxuriant	luxuriant	Greenish blue colonies, may have black center (H ₂ S production)
S. Enteritidis 13076	luxuriant	luxuriant	Greenish blue colonies, may have black center (H ₂ S production)
S. Typhi 6539	luxuriant	luxuriant	Greenish blue

Refer disclaimer Overleaf

Precautions :	1. In Vitro diagnostic use only. 2. Read the label before opening the container
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:	For selective enrichment and isolation of Salmonellae from chicken legs, meat products or other food samples.
Storage:	Store between 2-8°C. Use before expiry date on the label.
Packing:	Combination of solid and liquid media in single bottle.

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 BIOMARK LABORATORIES publications. The information contained in this publication is based on our in-house studies and market performance and is to the best of our knowledge true and accurate. BIOMARK LABORATORIES reserves the right to make changes to specifications and information related to the products at any time. Products are not intended for human or animal or therapeutic use but for laboratory, diagnostic, research or further manufacturing use only, unless otherwise specified. Statements contained herein should not be considered as a warranty of any kind, expressed or implied, and no liability is accepted for infringement of any patents.