Peptone Salt Broth

Intended Use
Peptone Salt Broth is used as diluent for different test method.

Summary
Peptone Salt Broth is recommended as a diluent for dilution of sample by different test methods widely used for examination of foodstuffs. Standard methods for the examination of foodstuffs require sample dilution to be carried out accurately for enumerating the microorganisms. This medium is also recommended by ISO Committee for use as an isotonic diluent.

Principle
It contains enzymatic digest of casein in low concentration which provides nutrients for survival of microorganisms and hence protecting the organisms. Sodium chloride at 0.85% concentration maintains osmotic balance of medium thereby maintaining cell morphology and integrity. The pH of this diluent medium is near neutral range optimum for viability of microorganisms. Therefore, it can be successfully used as a diluent for carrying out dilutions of different samples.

Formula*

Ingredients	**g/L**
Enzymatic Digest of Casein	1.0
Sodium Chloride	8.5
Final pH (at 25°C)	7.0 ± 0.2

*Adjusted to suit performance parameters.

Storage and Stability
Store dehydrated medium below 30°C in tightly closed container and the prepared medium at 2ºC-8°C. Avoid freezing and overheating. Use before expiry date on the label. Once opened keep powdered medium closed to avoid hydration.

Type of specimen
Food samples

Specimen Collection and Handling
Ensure that all samples are properly labelled.
Follow appropriate techniques for handling samples as per established guidelines.
Some samples may require special handling, such as immediate refrigeration or protection from light, follow the standard procedure.
The samples must be stored and tested within the permissible time duration.
After use, contaminated materials must be sterilized by autoclaving before discarding.

Directions
1. Suspend 9.50 g of the powder in 1000 mL purified / distilled water.
2. Mix thoroughly.
3. Boil with frequent agitation to dissolve the powder completely.
4. Sterilize by autoclaving 121°C (15 psi) for 15 minutes as per validated cycle.

Quality Control
Dehydrated Appearance: Off white to yellow, free flowing, homogeneous powder.
Prepared Appearance: Cream to pale yellow coloured, clear solution in tubes.
Cultural Response: Cultural characteristics observed on Soyabean Casein Digest Agar after an incubation at 30°C-35°C for 18-24 hours of cultures suspended in Peptone Salt Broth.

Organisms (ATCC)	**Recovery after 30 min.**
Escherichia coli (25922)	No decrease in colony count (Stored at 2°C-8°C)
Staphylococcus aureus subsp. *aureus* (25923)	No decrease in colony count (Stored at 2°C-8°C)

Performance and Evaluation

Performance of the product is dependent on following parameters as per product label claim:

1. Directions
2. Storage
3. Expiry

Warranty

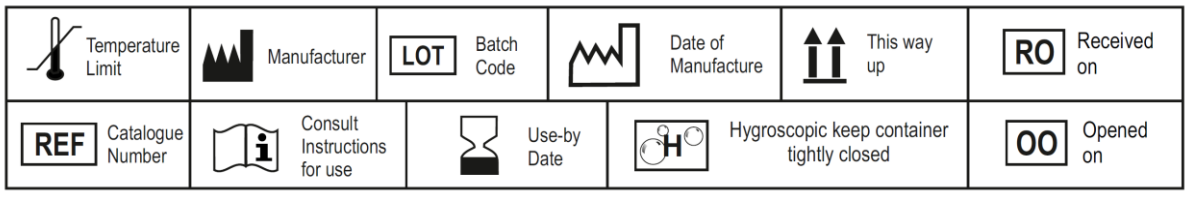
This product is designed to perform as described on the label and package insert. The manufacturer disclaims any implied warranty of use and sale for any other purpose.

Reference

1. International Organization for Standardization (ISO), ISO/DIS 6649.
2. Straker R. P. and Stokes J. L., 1957, Appl. Microbiol., 5:21.
3. Patterson J.W. and Cassells J.A., 1963, J. Appl. Bacteriol. 26:493.
4. Data on file: Microxpress®, A Division of Tulip Diagnostics (P) Ltd.

Product Presentation:

Cat No.	Product description	Pack Size
201160010500	Dehydrated Culture Media	500 g



Revision: 0825/VER-03

Disclaimer

Information provided is based on our inhouse technical data on file, it is recommended that user should validate at his end for suitable use of the product.