

Soyabean Casein Digest Medium with 0.5% Soya Lecithin and 5% Polysorbate 80**Intended Use**

Soyabean Casein Digest Medium with 0.5% Soya Lecithin and 5% Polysorbate 80 is used for validation of cleanliness on surfaces of containers, equipment surfaces and water miscible cosmetics.

Summary

Soyabean Casein Digest Medium with 0.5% Soya Lecithin and 5% Polysorbate 80 is used for the detection and enumeration of microorganisms on surfaces of sanitary importance, water miscible cosmetics, products containing antimicrobials or preservatives.

Principle

Pancreatic digest of casein and papaic digest of soyabean meal provide essential nutrients. Glucose serves as source of fermentable carbohydrate for the energy production. Sodium chloride maintains osmotic balance while dibasic hydrogen phosphate provides buffering capacity. Lecithin is incorporated to neutralize any residual disinfectant activity. Polysorbate 80 neutralizes substituted phenolics.

Formula*

Ingredients	g/L
Pancreatic Digest of Casein	17.0
Papaic Digest of Soyabean	3.0
Sodium Chloride	5.0
Dibasic Hydrogen Phosphate	2.5
Glucose Monohydrate	2.5
Soya Lecithin	0.5%
Polysorbate 80	5%
Final pH (at 25°C)	7.3 ± 0.2

*Adjusted to suit performance parameters.

Directions

1. Bring the Soyabean Casein Digest Medium with 0.5% Soya Lecithin and 5% Polysorbate 80 bottle to the room temperature 22°C-30°C.
2. Use Soyabean Casein Digest Medium with 0.5% Soya Lecithin and 5% Polysorbate 80 as per required application.

Quality Control

Appearance: Light amber coloured, slightly opalescent solution.

Growth Promotion Test: Growth promotion is carried out in accordance with the harmonized method of USP/EP/JP and growth is observed after an incubation at 30°C-35°C for ≤ 3 days for bacteria and ≤ 5 days for fungi.

Growth Promoting Properties: The test results observed are within the specified temperature and shortest period of time, inoculating ≤ 100 cfu (at 30°C-35 °C for ≤ 3 days for bacteria and ≤ 5 days for fungi).

Organism (ATCC)	Growth
<i>Staphylococcus aureus</i> subsp. <i>aureus</i> (6538)	Good
<i>Pseudomonas aeruginosa</i> (9027)	Good
<i>Bacillus spizizenii</i> (6633)	Good
<i>Candida albicans</i> 3147 (10231)	Good
<i>Aspergillus brasiliensis</i> WLRI 034(120) (16404)	Good

Growth Promotion Test in presence of Quarternary Ammonium Compound:

Organism (ATCC)	Test*	Control**
<i>Staphylococcus aureus</i> subsp. <i>aureus</i> (6538)	Good	Inhibited
<i>Bacillus spizizenii</i> (6633)	Good	Inhibited

Key:

* Soyabean Casein Digest Medium with 0.5% Soya Lecithin and 5% Polysorbate 80

** Soyabean Casein Digest Medium

Note: Inoculum cfu for good growth is 10-100.

Remarks

1. Do not use media bottles that exhibit any damage, cracks, microbial contamination, discolouration, drying or any other sign of deterioration.
2. Good laboratory practices and hazard precautions must be observed at all times.
3. After use media containers, sample, sample containers and other contaminated materials must be sterilized or incinerated before discarding.
4. All autoclaved biohazards should be disposed off in accordance with state and local environmental regulations.
5. Only qualified personnel who have been trained in microbiological procedures should handle all infected specimens and inoculated culture media.
6. User should ensure that any machinery or apparatus used and by chance contaminated must be safely disinfected or sterilized. The environment in which microbiological cultures are handled must also be taken into account.

Storage and Stability

1. Store the ready to use Soyabean Casein Digest Medium with 0.5% Soya Lecithin and 5% Polysorbate 80 at 15°C-25°C in a cool, dry place away from light.
2. Stability of the kit is as per expiry date mentioned on the label.

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.

References

1. Data on file: Microxpress®, A Division of Tulip Diagnostics (P) Ltd.

Product Presentation:

Cat. No.	Product Description	Pack Size
203190690100	Bottle Media	100 mL

 Temperature Limit	 Manufacturer	 Batch Code	 Date of Manufacture
 Catalogue Number	 Consult Instructions for use	 Use-by Date	 This way up

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.