

## BRILLANT GREEN BROTH (5 ML)

**INTENDED USE:**

This medium is used to detect or confirm the presence of members of the coli-aerogenes group; the brilliant green content suppresses anaerobic lactose fermenters, such as Clostridium perfringens, and the medium is recommended for the 44°C confirmatory test for Escherichia coli.

**PRINCIPLE AND INTERPRETATION:**

The bile and brilliant green components inhibit the Gram-positive organisms, whilst the coli-aerogenes group are recognised by the rapid formation of gas during lactose fermentation. It is important that the inhibitory agents in the medium are balanced with the nutrient and mineral components, so that Clostridium and Bacillus spores do not give false positive reactions in the medium i.e. gas formation. Brilliant Green Bile Broth is used in water, dairy and food analysis.

**COMPOSITION:**

Ingredients	Gr/Liter
Peptone	10 gr
Lactose	10 gr
Ox bile	20 gr
Brilliant green	0,0133 gr

\*\*\*Formula adjusted, standardized to suit performance parameters

pH: 7,4 ± 0,2

**PRECAUTIONS:**

For professional use only. Do not use tubes if they show evidence of microbial contamination, discoloration or other signs of deterioration.

**TEST PROCEDURE:**

Incubation at a temperature of 44±1°C for 48 hours.

**QUALITY CONTROL:****1.Sterility Control:**

Incubation 48 hours at 30-35°C and 48 hours at 20-25°C: NO GROWTH

**2.Physical/Chemical Control**

pH: 7,4 ± 0,2

Appearance: Green solution.

**3.Microbiological Control:** Incubation at a temperature of 44±1°C and observed after 48 hours.

Microorganism	Inoculum (CFU)	Results	
		Growth	Reaction
Escherichia coli ATCC 25922	10-100	Good	Gas (+)
Enterobacter aerogenes ATCC (13048)	10-100	Good	Gas (+)
Staphylococcus aureus	100-1000	Inhibited	Gas (-)

**STORAGE CONDITIONS AND SHELF LIFE:**

Store the prepared medium at 2- 12°C. Use before expiry date on the label..Do not use beyond stated expiry date.

## DISPOSAL:

Incubated medium may contain active bacteria and micro-organisms. Do not open infected medium. Infected tube should be autoclaved, incinerated or opened and soaked in a chlorine-based disinfectant (liquid bleach) for 20 minutes prior to disposal.

## PACKAGING:

**Katalog Number:** 01025

**Content/Packaging:** 50 Tubes/Box

## REFERENCES:

1. Baird R. M., Corry J. E. L. and Curtis G. D. W. Editors. (1987) 'Pharmacopoeia of Culture media for Food Microbiology' Internat. J. Food Microbiol. 5. 206-207.
2. Durham H. G. and Schoenlein H. W. (1926) Stain Techn. 1. 129-134.
3. Mackenzie E. F. W., Windle Taylor E. and Gilbert W. E. (1948) J. Gen. Microbiol. 2. 197-204.
4. American Public Health Association (1978) Standard Methods for the Examination of Dairy Products. 14th Edn. APHA Inc. Washington D.C.
5. American Public Health Association (1992) Compendium of Methods for the Microbiological Examination of Foods. APHA Inc. Washington D.C.
6. American Public Health Association (1998) Standard Methods for the Examination of Water and Wastewater. 20th Edn. APHA Inc. Washington D.C.



Aseptic Sterile



Batch Code



Catalogue Number



Negative Controls



Positive Controls



Use by



Temperature  
Limitation



Do not reuse



Contains sufficient  
for <n> tests



Look at user manual



Manufacturer