

NUTRIENT BROTH (5 ML)

INTENDED USE:

This medium is used in accordance with the official recommended procedures for the bacteriological analyses of water, milk, dairy products and feces of clinical samples, and as a base to prepare media supplemented with other nutrients. Nutrient Broth is used in many laboratory procedures as it is or with added indicators, carbohydrates, organic liquids, salts, etc.

PRINCIPLE AND INTERPRETATION:

This relatively simple formulation supports the growth of nonfastidious microorganisms due to its content of peptone and beef extract.

COMPOSITION:

Ingredients	Gr/Liter
Beef extract	3 gr
Peptone	5 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 35±2°C and observed after 24 hours.

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

Incubation 48 hours at 30-35°C and 72 hours at 20-25°C: NO GROWTH

2.Physical/Chemical Control

pH: 7,4 ± 0,2

Apperance: Yellow

3.Microbiological Control: Incubation at a temperature of 35±2°C and observed after 24-72 hours.

Microorganism	Inoculum (CFU)	Results	
		Growth	Reaction
Escherichia coli ATCC 25922	10-100	Good	Good
Salmonella typhimurium ATCC 14028	10-100	Good	Good

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: 01027

Content/Packaging: 50 Tubes/Box

REFERENCES:

1. Marshall (ed.). 1993. Standard methods for the examination of dairy products, 16th ed. American Public Health Association, Washington, D.C.
2. U.S. Food and Drug Administration. 2001. Bacteriological analytical manual, online. AOAC International, Gaithersburg, Md.
3. Downes and Ito (ed.). 2001. Compendium of methods for the microbiological examination of foods, 4th ed. American Public Health Association, 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