

1208 -BILE SALT MIXTURE

INTENDED USE

Bile Salt Mixture is used in culture media ingredient and recommended for Bacteriological grade.

PRODUCT SUMMARY AND EXPLANATION

Bile salt mixture, dried is a mixture of conjugated bile acids (Cholic Acid, Deoxycholic Acid, Taurocholic and Glycocholic Acids). It is a straight forward drying of Ox Bile liquid, which contains all of the constituents characteristics, found in Ox Bile. It is Yellowish brown color free flowing powder having characteristic Bile odor but not pungent smell and Soluble in distilled water and alcohol.

PRINCIPLE

Bile salt mixture used as a selective inhibitory agent in bacteriological culture media. It is recommended for use is microbiological culture media for selective isolation and cultivation of bile tolerant enteric bacteria.

INSTRUCTION FOR USE

Bile salt mixture used in bacteriological culture media as a selective inhibitory agent for isolation and identification of pathogens.

QUALITY CONTROL SPECIFICATIONS

Yellowish brown color free flowing powder having **Appearance**

characteristic Bile odor but not pungent smell.

Solubility (2% soln. at 25°C) Soluble in distilled water and alcohol.

Clarity (2% Soln.at 121 °C) Clear solution. No ppt.

pH (2% Soln. at 25 °C) 6.5 - 8.5Loss on drying (at 105 °C) NMT - 5.0% **Microbial Parameter Passes Test**

Culture Response Bile Salt 0.15% used as ingredient in MacConkey Agar (TM349)

Culture response observed after an incubation at 35-37°C for

18-24 hours.

INTERPRETATION

Cultural Characteristic observed in MacConkey agar with 0.15% Bile Salt Mixture (STD) TBL Powder after incubation at 35-37°C for 18-24 hours.

| Microorganism | ATCC | Inoculum (CFU/ml) | Growth |
|------------------------|-------|----------------------|------------------|
| Escherichia coli | 8739 | 79 | Good – Luxuriant |
| Proteus vulgaris | 13315 | 82 | Good – Luxuriant |
| Salmonella typhimurium | 14028 | 76 | Good – Luxuriant |
| Enterococcus faecalis | 29212 | 78 | Good – Luxuriant |
| Staphylococcus aureus | 6538 | ≥1000 | Good – Luxuriant |

Standard packing is 100gm, 500gm in plastic bottle. After packing tightly closed in a dry and well-ventilated place.

STORAGE













Keep plastic bottle tightly closed in a dry and well-ventilated place, Store in cool place. Use before expiry date on label. On opening, product should be properly stored in dry ventilated area protected from extremes of temperature and sources of ignition. Seal the plastic bottle after use.

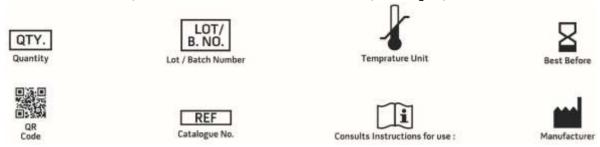
Product Deterioration: Do not use product if any contamination, discoloration or other sign of deterioration is found.

DISPOSAL

After use, contact a licenced professional waste disposal service to dispose of this material. Dispose of as unused product.

REFERENCES

1. Vanderzant, C., and D. F. Splittstoesser (eds.). 1992. Compendium of methods for the microbiological examination of food, 3rd ed. American Public Health Association, Washington, D.C.



NOTE: Please consult the Material Safety Data Sheet for information regarding hazards and safe handling Practices.

*For Lab Use Only Revision: 05th Oct. 2019









