TM 1281 – RAPPAPORT VASSILIADIS MEDIUM

INTENDED USE

For selective enrichment of Salmonellae from food and environmental samples.

PRODUCT SUMMARY AND EXPLANATION

Rappaport Vassiliadis Medium is designed according to the revised formulation by Van Schothorst et al and is recommended for the selective enrichment of Salmonellae from food and environmental specimens. Present medium is a modification of the Rappaport Vassiliadis Enrichment Broth described by Van Schothorst and Renauld. Addition of magnesium chloride to the medium was reported by Peterz et al.

Salmonella species can be isolated from human faeces without pre-enrichment by using this medium. *Salmonella* generally survive at little high osmotic pressure, grow at slightly low pH and are resistant to malachite green compared to other bacteria.

COMPOSITION

Ingredients	Gms / Ltr
Papaic digest of soyabean meal	4.500
Sodium chloride	7.200
Potassium dihydrogen phosphate	1.260
Dipotassium hydrogen phosphate	0.180
Magnesium chloride, anhydrous	28.600
Malachite green	0.036

PRINCIPLE

This medium consists of Papaic digest of soyabean meal which provides essential growth nutrients. Potassium phosphate buffers the medium to maintain the constant pH. Sodium chloride maintains the osmotic balance. Malachite green is a dye which inhibits many gram-positive bacteria.

INSTRUCTION FOR USE

- Dissolve 41.78 grams in 1000 ml purified/distilled water.
- Heat if necessary to dissolve the medium completely.
- Dispense as desired and sterilize by autoclaving at 10 psi pressure (115°C) for 15 minutes.

QUALITY CONTROL SPECIFICATIONS

Appearance of Powder : Light yellow to light blue homogeneous free flowing powder.

Appearance of prepared medium : Greenish blue clear to slightly opalescent with a slight precipitate

pH (at 25°C) : 5.2 ± 0.2

INTERPRETATION

Cultural characteristics observed after incubation.

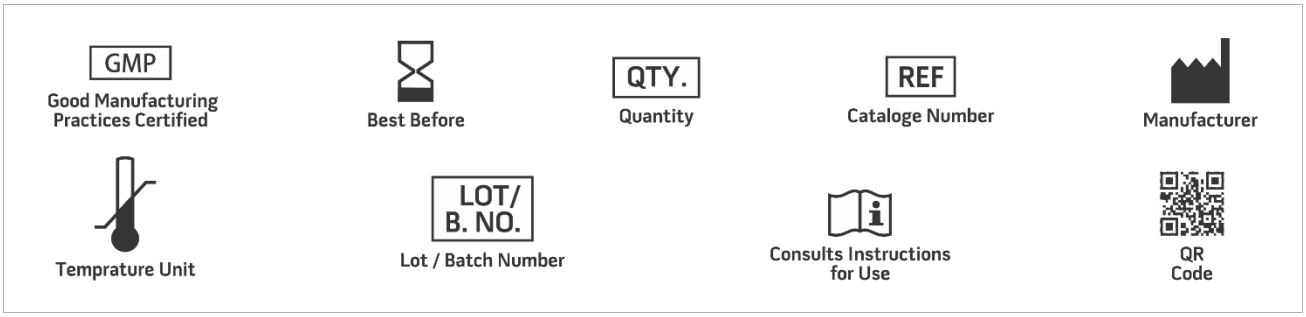
Microorganism	ATCC	Inoculum (CFU/ml)	Growth at 35-37°C	Growth at 42±1°C	Incubation Period
Escherichia coli	25922	50-100	Fair	Poor	18-24 Hours
Salmonella Enteritidis	13076	50-100	Luxuriant	Luxuriant	18-24 Hours
Salmonella Paratyphi B	8759	50-100	Good	Good	18-24 Hours
Salmonella Typhi	6539	50-100	Fair- good	Fair	18-24 Hours
Salmonella Typhimurium	14028	50-100	Luxuriant	Luxuriant	18-24 Hours

PACKAGING:
In pack size of 100 gm and 500 gm bottles.

STORAGE
Dehydrated powder, hygroscopic in nature, store in a dry place, in tightly-sealed containers between 10-25°C and protect from direct sunlight. Under optimal conditions, the medium has a shelf life of 4 years. When the container is opened for the first time, note the time and date on the label space provided on the container. After the desired amount of medium has been taken out replace the cap tightly to protect from hydration.
Product Deterioration: Do not use if they show evidence of microbial contamination, discoloration, drying or any other signs of deterioration.

DISPOSAL
After use, prepared plates, specimen/sample containers and other contaminated materials must be sterilized before discarding.

REFERENCES
1. Van Schothorst M., Renauld A. and VanBeek C., 1987, Food Microbiol., 4:11.
2. Van Schothorst M. and Renauld A., 1983, J. Appl. Bact., 54:209.
3. Peterz M., Wiberg C. and Norberg P., 1989, J. Appl. Bact., 66:523.



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

***For Lab Use Only**

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