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TM 1897 - SOYABEAN CASEIN DIGEST MEDIUM WITH TWEEN 80 AND LECITHIN

INTENDED USE

Soyabean Casein Digest Medium with tween 80 and Lecithin is used for determining efficiency of sanitization of containers, equipment surfaces, water miscible cosmetics etc.

PRODUCT SUMMARY AND EXPLANATION

Soyabean Casein Digest Medium with Lecithin for the detection and enumeration of microorganisms present on surfaces of sanitary importance's. Lecithin neutralizes quaternary ammonium compounds and polylobate 80 neutralizes phenolic disinfectants, hexachlorophene, formalin and with lecithin ethanol. Collection of samples from areas before and after the treatment with disinfectant evaluates cleaning procedures environmental sanitation.

COMPOSITION

Ingredients	Gms / Ltr			
Tryptone	17.000			
Soya peptone	3.000			
Sodium chloride	5.000			
Dipotassium hydrogen phosphate	2.500			
Dextrose(Glucose)	2.500			
Lecithin	0.700			
Polysorbate 80 (Tween 80)	5.000			

PRINCIPLE

Tryptone and Soya peptone provide nitrogenous, carbonaceous compounds, long chain amino acids and other nutrients essential for microbial replication. Lecithin and polysorbate 80 (Tween 80) are neutralizers reported to inactivate residual disinfectants from where the sample is collected.

INSTRUCTION FOR USE

- Dissolve 35.7 grams in 1000 ml distilled water.
- Heat if necessary to dissolve the medium completely.
- Dispense into tubes or flasks as desired.
- Sterilize by autoclaving at 12 to 15 psi pressure (118 121°C respectively) for 15 minutes.

QUALITY CONTROL SPECIFICATIONS

Appearance of Powder	:Cream to yellow homogeneous free flowing powder.									
Appearance of prepared medium	:Light	yellow	coloured	clear	to	slightly	opalescent	solution	without	any
	preci	oitate.								
pH (at 25°C)	:7.3±0).2								

INTERPRETATION

Cultural characteristics observed after an incubation.

A- 902A, RIICO Industrial Area, Phase III, Bhiwadi-301019.

PRODUCT DATA SHEET



Microorganism	ATCC	lnoculum (CFU/ml)	Growth	Incubation Temperature	Incubation Period
Staphylococcus aureus subsp aureus	6538	50 -100	Luxuriant	30-35°C	18-24 Hours
Staphylococcus aureus subsp aureus	25923	50 -100	Luxuriant	30-35°C	18-24 Hours
Escherichia coli	8739	50 -100	Luxuriant	30-35°C	18-24 Hours
Escherichia coli	25922	50 -100	Luxuriant	30-35°C	18-24 Hours
Pseudomonas aeruginosa	9027	50 -100	Luxuriant	30-35°C	18-24 Hours
Pseudomonas aeruginosa	27853	50 -100	Luxuriant	30-35°C	18-24 Hours

PACKAGING:

In pack size of 500 gm bottles.

STORAGE

Dehydrated powder, hygroscopic in nature, store in a dry place, in tightly-sealed containers between 25-30°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

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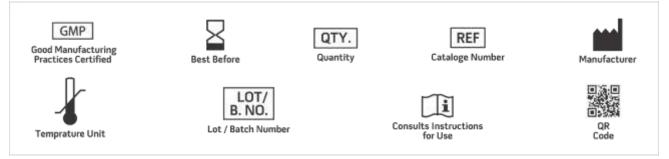
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PRODUCT DATA SHEET

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- 8. Richardson (Ed)., 1985, Standard Methods for the Examination of Dairy Products, 15th ed., APHA, Washington, D.C.



NOTE: Please consult the Material Safety Data Sheet for information regarding hazards and safe handling Practices. *For Lab Use Only Revision: 08 Nov., 2019

