

TM 2381 – TRYPTIC SOYA AGAR

INTENDED USE

For a cultivation and maintenance of *Salmonella* Typhi.

PRODUCT SUMMARY AND EXPLANATION

Tryptic Soya Agar supports the growth of wide variety of organisms including fastidious and non-fastidious such as *Salmonella*, *Neisseria*, *Listeria*, *Brucella* etc. Tryptone Soya Broth with added dextrose (glucose), sodium chloride and agar is recommended for the cultivation of *Salmonella* Typhi.

COMPOSITION

Ingredients	Gms / Ltr
Tryptone	17.000
Soya peptone	3.000
Sodium chloride	5.000
Dextrose (Glucose)	2.500
Dipotassium hydrogen phosphate	2.500
Agar	15.000

PRINCIPLE

Tryptone and Soya peptone provides nitrogen, carbon, long chain amino acids, vitamins and minerals. Glucose serves as the carbohydrate source. Phosphate buffers the media. Sodium chloride maintains the osmotic balance.

INSTRUCTION FOR USE

- Dissolve 45 grams in 1000 ml purified / distilled water.
- Heat to boiling to dissolve the medium completely.
- Sterilize by autoclaving at 15 psi pressure (121°C) for 15 minutes. Cool to 45-50°C.
- Mix well and pour into sterile Petri plates.

QUALITY CONTROL SPECIFICATIONS

Appearance of Powder	: Cream to yellow homogeneous free flowing powder.
Appearance of prepared medium	: Light yellow coloured clear to slightly opalescent gel.
pH (at 25°C)	: 7.3±0.2

INTERPRETATION

Cultural characteristics observed after incubation.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Recovery	Incubation Temperature	Incubation Period
<i>Salmonella</i> Typhi	6539	50-100	Luxuriant	≥70%	30-35°C	18-24 Hours



Salmonella Typhimurium	14028	50-100	Luxuriant	>=70%	30-35°C	18-24 Hours
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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

1. American Public Health Association, Standard Methods for the Examination of Dairy Products, 1978, 14th Ed., Washington D.C.
2. Baird R.B., Eaton A.D., and Rice E.W., (Eds.), 2015, Standard Methods for the Examination of Water and Wastewater, 23rd ed., APHA, Washington, D.C.
3. Forbes B. A., Sahn D. F. and Weissfeld A. S., 1998, Bailey & Scotts Diagnostic Microbiology, 10th Ed., Mosby, Inc. St. Louis, Mo.
4. Isenberg, H.D. Clinical Microbiology Procedures Handbook 2nd Edition.
5. Jorgensen, J.H., Pfaller, M.A., Carroll, K.C., Funke, G., Landry, M.L., Richter, S.S and Warnock., D.W. (2015) Manual of Clinical Microbiology, 11th Edition. Vol. 1.
6. Microbial Type Culture Collection and Gene Bank (MTCC), Institute of Microbial Technology, Chandigarh.
7. Salfinger Y., and Tortorello M.L., 2015, Compendium of Methods for the Microbiological Examination of Foods, 5th Ed., American Public Health Association, Washington, D.C.
8. Wehr H. M. and Frank J. H., 2004, Standard Methods for the Microbiological Examination of Dairy Products, 17th Ed., APHA Inc., Washington, D.C.

 GMP Good Manufacturing Practices Certified	 Best Before	 QTY. Quantity	 REF Catalogue Number	 Manufacturer
 Temperature Unit	 LOT/ B. NO. Lot / Batch Number	 Consults Instructions for Use	 QR Code	

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

***For Lab Use Only**
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