

## TMP 006GT – NUTRIENT AGAR PLATE ( $\gamma$ - IRRADIATED) (Triple Pack)

### INTENDED USE

A general purpose medium used for cultivation of wide variety of microorganisms.

### PRODUCT SUMMARY AND EXPLANATION

Nutrient media are basic culture media used for cultivation and enumeration of bacteria which are not particularly fastidious and maintaining microorganisms, cultivating fastidious organisms by enriching with serum or blood and are also used for purity checking prior to biochemical or serological testing.

Nutrient Agar is ideal for demonstration and teaching purposes where a more prolonged survival of cultures at ambient temperature is often required without risk of overgrowth that can occur with more nutritious substrate. This relatively simple formula has been retained and is still widely used in the microbiological examination of variety of materials and is also recommended by standard methods. It is one of the several non-selective media useful in routine cultivation of microorganisms.

The media are gamma irradiated in the packaging material to assure a reduction of the microbial load potentially present in the medium, on the dishes, and on the packaging materials.

### COMPOSITION

Ingredients	Gms / Ltr
Tryptone	5.000
Sodium chloride	5.000
Agar	15.000
Beef Extract	1.500
Yeast extract	1.500

### PRINCIPLE

Peptone, Beef extract and yeast extract provide the necessary nitrogen compounds, carbon, vitamins and also some trace ingredients necessary for the growth of bacteria. Sodium chloride maintains the osmotic equilibrium of the medium. Addition of different biological fluids such as horse or sheep blood, serum, egg yolk etc. makes it suitable for the cultivation of related fastidious organisms.

### INSTRUCTION FOR USE

Either streak, inoculate or surface spread the test inoculum aseptically on the plate.

### QUALITY CONTROL SPECIFICATIONS

Appearance	:	Light yellow color medium.
Quantity of Medium	:	25ml of medium in 90mm plates.
pH (at 25°C)	:	7.4± 0.2
Dose of irradiation	:	15.0-25.0 kGy
Sterility Check	:	Passes release criteria

### INTERPRETATION

Cultural response was observed after incubation.



Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Recovery	Incubation Temperature	Incubation Period
<i>Salmonella typhimurium</i>	14028	50-100	Good-Luxuriant	>=50%	30-35°C	18-48 Hours
<i>Salmonella typhi</i>	6539	50-100	Good-Luxuriant	>=50%	30-35°C	18-48 Hours
<i>Salmonella enteritidis</i>	13076	50-100	Good-Luxuriant	>=50%	30-35°C	18-48 Hours
<i>Yersinia enterocolitica</i>	9610	50-100	Good-Luxuriant	>=50%	30-35°C	18-48 Hours
<i>Yersinia enterocolitica</i>	23715	50-100	Good-Luxuriant	>=50%	30-35°C	18-48 Hours
<i>Escherichia coli</i>	25922	50-100	Good-Luxuriant	>=50%	30-35°C	18-48 Hours
<i>Pseudomonas aeruginosa</i>	27853	50-100	Good-Luxuriant	>=50%	30-35°C	18-48 Hours
<i>Streptococcus pyogenes</i>	19615	50-100	Good-Luxuriant	>=50%	30-35°C	18-48 Hours
<i>Staphylococcus aureus subsp. aureus</i>	25923	50-100	Good-Luxuriant	>=50%	30-35°C	18-48 Hours
<i>Streptococcus pneumoniae</i>	12228	50-100	Good-Luxuriant	>=50%	30-35°C	18-48 Hours

#### PACKAGING:

Triple layered packing containing 5 number of plates with one silica gel desiccant bag packed inside it.

#### STORAGE

On receipt, store the plates at 15–30 °C. Avoid freezing and overheating. Do not open until ready to use. Prepared plates stored in their original sleeve wrapping until just prior to use may be inoculated up to the expiration date and incubated for recommended incubation times. Allow the medium to warm to room temperature before inoculation.

**Product Deterioration:** Do not use plates if they show evidence of microbial contamination, discoloration, drying, cracking or 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. 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..
3. Lapage S., Shelton J. and Mitchell T., 1970, Methods in Microbiology', Norris J. and Ribbons D., (Eds.), Vol. 3A, Academic Press, London.
4. MacFaddin J. F., 2000, Biochemical Tests for Identification of Medical Bacteria, 3rd Ed., Lippincott, Williams and Wilkins, Baltimore



**QTY.**  
Quantity

**LOT/  
B. NO.**  
Lot / Batch Number

  
Temperature Unit

  
Manufacturer

  
Best Before

**GMP**  
Certification of  
Good Manufacturing Practices

**REF**  
Catalogue No.

**EC REP** MedNet GmbH  
Barkstrasse 10,  
49163 Moenter, Germany  
Authorized Representative

**CE**  
European Conformity



  
Consults Instructions for use :

**IVD**  
For In Vitro Diagnostic Use

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

**\*For Lab Use Only**

**Revision: 22<sup>nd</sup> March., 2022**

