

## TMP 042GT -SOYABEAN CASEIN DIGEST AGAR PLATE W/ 1% Glycerin & 1% POLYSORBATE 80 ( $\gamma$ - IRRADIATED) (TRIPLE PACK)

### INTENDED USE

For determining efficiency of sanitization of containers, equipment, surfaces, water miscible cosmetics etc.

### PRODUCT SUMMARY AND EXPLANATION

Soyabean casein Digest Agar Plate w/ Glycerin & Polysorbate 80 is recommended for the isolation of microorganisms from environmental surfaces and is used primarily to monitor microbial contamination, enumerate the number of microbial colonies growing on a variety of surfaces sanitized with phenolic compounds, and to assist in determining surface sanitation.

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
Casein enzyme hydrolysate	15.000
Agar	15.000
Glycerin	10.000 ml
Polysorbate 80 (Tween 80)	10.000 ml
Papaic digest of Soybean	5.000
Sodium chloride	5.000

### PRINCIPLE

Medium contains Casein enzyme hydrolysate and papaic digest of soybean meal which provide nitrogenous compounds and other nutrients essential for microbial replication. Sodium chloride is added to maintain cellular osmotic equilibrium. Polysorbate 80 is a neutralizer added to the formulation to inactivate germicidal or disinfectant residues. Phenolic disinfectants and hexachlorophene are neutralized by polysorbate 80. Glycerin helps in retention of moisture and serves as a carbon source. Agar is used as a solidifying agent.

### INSTRUCTION FOR USE

Either streak, inoculate or surface spread the test inoculum aseptically on the plate. Alternatively, these plates can also be used as settle plates for environmental monitoring.

### QUALITY CONTROL SPECIFICATIONS

Appearance	: Light amber color medium.
Quantity of Medium	: 30 $\pm$ 2 ml of medium in 90 mm plates.
pH (at 25°C)	: 7.3 $\pm$ 0.2
Dose of irradiation:	: 15-25 kGy
Sterility Check	: Passes release criteria

## INTERPRETATION

Cultural characteristics observed after incubation.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Recovery	Incubation Temperature	Incubation Period
<i>Bacillus subtilis</i>	6633	50-100	Luxuriant	>=70 %	30-35 °C	24 Hours
<i>Streptococcus pneumoniae</i>	6305	50-100	Luxuriant	>=70 %	30-35 °C	24 Hours
<i>Staphylococcus aureus</i>	25923	50-100	Luxuriant	>=70 %	30-35 °C	24 Hours
<i>Micrococcus luteus</i>	9341	50-100	Luxuriant	>=70 %	30-35 °C	24 Hours
<i>Staphylococcus aureus</i>	6538	50-100	Luxuriant	>=70 %	30-35 °C	24 Hours
<i>Escherichia coli</i>	25922	50-100	Luxuriant	>=70 %	30-35 °C	24 Hours
<i>Escherichia coli</i>	8739	50-100	Luxuriant	>=70 %	30-35 °C	24 Hours
<i>Pseudomonas aeruginosa</i>	27853	50-100	Luxuriant	>=70 %	30-35 °C	24 Hours
<i>Pseudomonas aeruginosa</i>	9027	50-100	Luxuriant	>=70 %	30-35 °C	24 Hours
<i>Salmonella typhimurium</i>	14028	50-100	Luxuriant	>=70 %	30-35 °C	24 Hours
<i>Candida albicans</i>	10231	50-100	Luxuriant	>=70 %	30-35 °C	24 -72 Hours
<i>Candida albicans</i>	10231	50-100	Luxuriant	>=70 %	20-25 °C	24 -72 Hours
* <i>Aspergillus brasiliensis</i>	16404	10-100	Luxuriant	>=70 %	30-35 °C	72-120 Hours
* <i>Aspergillus brasiliensis</i>	16404	10-100	Luxuriant	>=70 %	20-25 °C	72-120 Hours

\*Formerly known as *Aspergillus niger*

## PACKAGING:

Triple layered packing containing 5 No. 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.

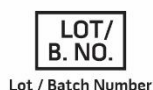
**Product Deterioration:** Do not use plates if they show evidence of microbial contamination, discoloration, drying, cracking or other signs of deterioration.

## DISPOSAL

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

## REFERENCES

- Hall and Hartnett, 1964, Public Hlth. Rep., 79:1021.
- Richardson (Ed)., 1985, Standard Methods for the Examination of Dairy Products, 15th ed., APHA, Washington, D.C.
- MacFaddin J.F., 1985, Media for Isolation-Cultivation-Identification-Maintenance of Medical Bacteria, Vol. I, Williams and Wilkins, Baltimore.
- Brummer, 1976, Appl. Environ. Microbiol., 32:80.
- Favero (Chairm), 1967, Biological Contamination Control Committee, a state of the art report.,Am. Assoc. for contamination control.
- Murray PR, Baron, Pfaller, and Tenenbaum (Eds.), 2003, In Manual of Clinical Microbiology, 8th ed., ASM, Washington, D.C.



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

**\*For Lab Use Only**

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