TSP 009GT -SOYABEAN CASEIN DIGEST AGAR PLATE W/ 0.5% LECITHIN& 4% POLYSORBATE 80 (γ- 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/ Lecithin, 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 quaternary ammonium compounds, phenolics, 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. Gamma- irradiation of the product is indicated by an orange to red color of the irradiation indicator stripe on the inner label.

COMPOSITION

Ingredients	Gms / Ltr
Polysorbate 80 (Tween 80)	40.000
Casein enzyme hydrolysate	15.000
Agar	15.000
Papaic digest of Soybean	5.000
Sodium chloride	5.000
Lecithin	5.000

PRINCIPLE

Medium contains Casein enzymic 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. Lecithin and polysorbate 80 are neutralizers added to the formulation to inactivate germicidal or disinfectant residues. Quaternary ammonia compounds are neutralized by lecithin, while phenolic disinfectants and hexachlorophene are neutralized by polysorbate 80. Together, lecithin and polysorbate 80 neutralize ethanol. 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, clear to slightly opalescent gel.
Quantity of Medium	:	15 – 18 ml of medium in 55mm plates.
pH (at 25°C)	:	7.3± 0.2
Dose of irradiation:	:	15-25 kGy
Sterility Check	:	Passes release criteria

INTERPRETATION

Cultural characteristics observed after incubation**.** Recovery rate is considered 100% for bacteria growth on Soya Agar and fungus growth on Sabouraud Dextrose Agar.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Recovery	Incubation Temperature	Incubation Period
Bacillus subtilis	6633	50-100	Luxuriant	>=70%	30-35˚C	18-24 hours
Staphylococcus aureus	25923	50-100	Luxuriant	>=70%	30-35˚C	18-24 hours
Escherichia coli	25922	50-100	Luxuriant	>=70%	30-35˚C	18-24 hours
Pseudomonas aeruginosa	27853	50-100	Luxuriant	>=70%	30-35˚C	18-24 hours
Streptococcus pneumonia	6305	50-100	Luxuriant	>=70%	30-35˚C	18-24 hours
Salmonella typhimurium	14028	50-100	Luxuriant	>=70%	30-35˚C	18-24 hours
Micrococcus luteus	9341	50-100	Luxuriant	>=70%	30-35˚C	18-24 hours
Candida albicans	10231	50-100	Luxuriant	>=70%	30-35˚C	<=5 days
Candida albicans	10231	50-100	Luxuriant	>=70%	20-25˚C	<=5 days
**Aspergillus brasiliensis*	16404	50-100	Luxuriant	>=70%	30-35˚C	<=5 days
**Aspergillus brasiliensis*	16404	50-100	Luxuriant	>=70%	20-25˚C	<=5 days

*Formerly known as *Aspergillus niger*

PACKAGING:

Triple layered packing containing 10 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

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

Quantity

Lot / Batch Number


Temprature Unit


Manufacturer


Best Before

Certification of
Good Manufacturing Practices

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

***For Lab Use Only**
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