



Technical Data

Soyabean Casein Digest Medium with Tween 80 and Lecithin

M1838

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

Composition**

Ingredients	Gms / Litre
Pancreatic digest of casein	17.000
Papaic digest of soybean meal	3.000
Sodium chloride	5.000
Dipotassium hydrogen phosphate	2.500
Dextrose(Glucose)	2.500
Lecithin	0.700
Tween 80	5.000
Final pH (at 25°C)	7.3±0.2

**Formula adjusted, standardized to suit performance parameters

Directions

Suspend 35.7 grams in 1000 ml purified / distilled water.Heat if necessary to dissolve the medium completely.Dispense as desired.Sterilize by autoclaving at 12 to 15 lbs pressure (118 - 121°C respectively) for 15 minutes.

Principle And Interpretation

Soyabean Casein Digest Medium with Lecithin for the detection and enumeration of microorganisms present on surfaces of sanitary importances (2, 3).Casein enzymic hydrolysate and papaic digest of soyabean meal provide nitrogenous compounds 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 (4). Lecithin neutralizes quaternary ammonium compounds and polysorbate 80 neutralizes phenolic disinfectants, hexachlorophene, formalin and with lecithin ethanol (5).Collection of samples from areas before and after the treatment with disinfectant evaluates cleaning procedures in environmental sanitation.

Quality Control

Appearance

Cream to yellow homogeneous free flowing powder

Colour and Clarity of prepared medium

Light yellow coloured clear to slightly opalescent solution without any precipitate.

Reaction

Reaction of 3.57% w/v aqueous solution at 25°C pH : 7.3±0.2

pH

7.10-7.50

Cultural Response

Cultural characteristics observed after an incubation at 30-35°C for 18-24hrs.

Cultural Response

Organism	Inoculum (CFU)	Growth
<i>Staphylococcus aureus</i> ATCC 6538	50 -100	luxuriant
<i>Staphylococcus aureus</i> ATCC 25923	50 -100	luxuriant
<i>Escherichia coli</i> ATCC 8739	50 -100	luxuriant

<i>Escherichia coli</i> ATCC 25922	50 -100	luxuriant
<i>Escherichia coli</i> NCTC 9002	50 -100	luxuriant
<i>Pseudomonas aeruginosa</i> ATCC 9027	50 -100	luxuriant
<i>Pseudomonas aeruginosa</i> ATCC 27853	50 -100	luxuriant

Storage and Shelf Life

Store below 30°C in tightly closed container and the prepared medium at 2 - 8°C. Use before expiry date on the label.

Reference

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4. Brummer, 1976, Appl. Environ. Microbiol., 32:80..
5. Favero (Chairman), 1967, Biological Contamination Control Committee, a state of the art report., Am. Assoc. for contamination control.
6. Murray PR, Baron, Pfaller, and Tenover (Eds.), 2003, In Manual of Clinical Microbiology, 8th ed., ASM, Washington, D.C.

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