



Salmonella Selective Enrichment Broth Base

M1843

Recommended for selective enrichment of *Salmonella* species

Composition**

Ingredients	Gms / Litre
Peptone	5.000
Yeast extract	5.000
Buffer mixture	10.000
Growth mixture	5.000
Final pH (at 25°C)	7.0±0.2

**Formula adjusted, standardized to suit performance parameters

Directions

Suspend 25 grams in 1000 ml distilled water. Heat if necessary to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. Cool to 45-50°C and aseptically add the rehydrated contents of one vial of Salmonella Selective Enrichment Supplement (FD275). Mix well and dispense as desired.

Principle And Interpretation

Salmonella are ubiquitous in the environment. These organisms are usually present in small numbers compared to coliforms; therefore it is necessary to examine a relatively large sample to isolate the organisms (1). *Salmonella* present in food samples may be sublethally damaged during various stages of food processing where they may be exposed to low temperatures, heat drying, radiations, various chemicals (2). These damaged cells are able to cause spoilage, and if ingested cause diseases under favourable conditions. Therefore it is important to resuscitate these damaged bacteria before enumeration.

Salmonella Enrichment Broth Base is recommended for the selective enrichment of *Salmonella* species within 18-24 hours.

Quality Control

Appearance

Cream to yellow homogeneous free flowing powder

Colour and clarity of prepared medium

Light yellow coloured clear solution without any precipitate

Reaction

Reaction of 2.5% w/v aqueous solution 25°C. pH : 7.0±0.2

Cultural Response

Cultural characteristics observed with added Salmonella Selective Enrichment Supplement (FD275) after an incubation at 35-37°C for 18-24 hours.

Organism	Inoculum (CFU)	Growth
Cultural Response		
<i>Salmonella Typhimurium</i> ATCC 14028	50 -100	good-luxuriant
<i>Salmonella Enteritidis</i> ATCC 5013076	50 -100	good-luxuriant
<i>Salmonella Abony</i> NCTC 6017	50 -100	good-luxuriant
<i>Staphylococcus aureus</i> ATCC 25923	>=10 ³	inhibited

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

- 1.Cherry et al, 1972, Appl. Microbiol., 24:334
- 2.Hartman and Minich, 1981, J. Food and Prot., 44:385

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