



## Selenite Broth Base w/o Selenite

M970

### Intended use

Selenite Broth Base w/o selenite is recommended for the enrichment of *Salmonellae* species from food, dairy products and pathological specimens, on addition of selenite.

### Composition\*\*

Ingredients	Gms / Litre
Tryptone	5.000
Lactose	4.000
Sodium phosphate	10.000
Final pH ( at 25°C)	7.0±0.2

\*\*Formula adjusted, standardized to suit performance parameters

### Directions

Suspend 4 grams of sodium hydrogen selenite (GRM154) in 1000 ml distilled water. Add 19 grams of M970. Mix well. Warm to dissolve the medium completely. Distribute in sterile test tubes. Sterilize in a boiling water bath or free flowing steam for 10 minutes. DO NOT AUTOCLAVE. Excessive heating is detrimental. Discard the prepared medium if large amount of selenite is reduced (indicated by red precipitate at the bottom of tube/bottle).

### Principle And Interpretation

Klett (1) first demonstrated the selective inhibitory effects of selenite and Guth (2) used it to isolate *Salmonella* Typhi. Leifson fully investigated selenite and formulated the selenite media. Enrichment media are routinely employed for detection of pathogens in faecal specimens as the pathogens are present in a very small number in the intestinal flora. Selenite Broth is useful for detecting *Salmonella* in the nonacute stages of illness when organisms occur in the faeces in low numbers and for epidemiological studies to enhance the detection of low number of organisms from asymptomatic or convalescent patients (3).

Tryptone provides nitrogenous substances. Lactose maintains the pH of medium. Selenite is reduced by bacterial growth and alkali is produced. An increase in pH lessens the toxicity of the selenite and results in overgrowth of other bacteria. The acid produced by bacteria due to lactose fermentation serves to maintain a neutral pH. Sodium phosphate maintains a stable pH and also lessens the toxicity of selenite. Enriched broth is subcultured on differential plating media such as Bismuth Sulphite Agar (M027), Brilliant Green Agar (M016), XLD Agar (M031) etc. Do not incubate the broth longer than 24 hours as inhibitory effect of selenite decreases after 6 - 12 hours of incubation (4).

### Type of specimen

Clinical samples - Blood ; Food and dairy samples

### Specimen Collection and Handling

For clinical samples follow appropriate techniques for handling specimens as per established guidelines (5,6).

For food and dairy samples, follow appropriate techniques for sample collection and processing as per guidelines (6,7,10)

After use, contaminated materials must be sterilized by autoclaving before discarding.

### Warning and Precautions :

In Vitro diagnostic Use only. Read the label before opening the container. Wear protective gloves/protective clothing/eye protection/ face protection. Follow good microbiological lab practices while handling specimens and culture. Standard precautions as per established guidelines should be followed while handling clinical specimens. Safety guidelines may be referred in individual safety data sheets

### Limitations

This medium is general purpose medium and may not support the growth of fastidious organisms.

## Performance and Evaluation

Performance of the medium is expected when used as per the direction on the label within the expiry period when stored at recommended temperature.

### Quality Control

#### Appearance

Cream to light yellow homogeneous free flowing powder

#### Colour and Clarity of Prepared Medium

Cream to yellow coloured clear solution without any precipitate

#### Reaction

Reaction of 1.9% w/v of medium along with 0.4% w/v selenite aqueous solution at 25°C. pH : 7.0±0.2

#### pH

6.80-7.20

#### Cultural Response

M970: Cultural characteristics observed with added sodium hydrogen Selenite (RM154) when subcultured on MacConkey Agar (M081) after an incubation at 35-37°C for 18-24 hours.

Organism	Inoculum (CFU)	Recovery	Colour of colony
<i>Escherichia coli</i> ATCC 25922 (00013*)	50-100	none to poor (no increase in numbers)	pink with bile precipitate
<i>Salmonella Choleraesuis</i> ATCC 12011	50-100	good-luxuriant	colourless
<i>Salmonella Typhi</i> ATCC 6539	50-100	good-luxuriant	colourless
<i>Salmonella Typhimurium</i> ATCC 14028 (00031*)	50-100	good-luxuriant	colourless

Key : \*Corresponding WDCM numbers.

### Storage and Shelf Life

Store between 10-30°C in a tightly closed container and the prepared medium at 2-8°C. Use before expiry date on the label. On opening, product should be properly stored dry, after tightly capping the bottle in order to prevent lump formation due to the hygroscopic nature of the product. Improper storage of the product may lead to lump formation. Store in dry ventilated area protected from extremes of temperature and sources of ignition Seal the container tightly after use. Use before expiry date on the label.

Product performance is best if used within stated expiry period.

### Disposal

User must ensure safe disposal by autoclaving and/or incineration of used or unusable preparations of this product. Follow established laboratory procedures in disposing of infectious materials and material that comes into contact with clinical sample must be decontaminated and disposed of in accordance with current laboratory techniques (5,6).

### Reference

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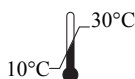
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