



Technical Data

Modified Buffered Peptone Water with Imbentin (Twin Pack) M1747

This medium is used as pre enrichment medium of injured *Salmonella* species from foods prior to selective enrichment and isolation.

Composition**

Ingredients	Gms / Litre
PartA	-
Proteose peptone	10.000
Disodium phosphate, anhydrous	7.000
Monopotassium phosphate	3.000
Sodium chloride	5.000
Part B	-
Imbentin (Nonidet)	2.250(ml)
Final pH (at 25°C)	7.0±0.2

**Formula adjusted, standardized to suit performance parameters

Directions

Suspend 25.00 grams of part A in 1000 ml distilled water. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. Steam up 2.25ml of part B in appropriate container, up right with lid slightly loosened in either water bath or autoclave at 15 lbs pressure (121°C) for 15 minutes. After cooling to 40 to 45°C, aseptically add to sterile Part A. Mix well and dispense as desired.

Principle And Interpretation

Edel and Kampelmacher (1) noted that sublethal injury to Salmonellae may occur in many food preservation processes. Enriching injured cells in Lactose broth (pH 6.9) may be further detrimental to their recovery (2). Pre-enrichment in modified Buffered Peptone Water with imbentin (M1747) at 35°C for 18-24 hours results in repair of injured cells .

Inoculate 10 grams specimen in 50 ml of this medium and incubate at 35°C for 18 hours. Transfer 10 ml from this medium to 100 ml of Tetrathionate Broth (M032) and incubate at 43°C for 24 - 48 hours and then subculture on selective plating media. Examine the plates for colonies of *Salmonella* species.

Quality Control

Appearance

Part A : Cream to yellow homogeneous free flowing powder Part B : Colourless viscous liquid

Colour and Clarity of prepared medium

Light yellow coloured, clear solution without any precipitate.

Reaction

Reaction of 2.5% w/v Part A and 0.225% w/v Part B at 25°C. pH : 7.0±0.2

pH

6.80-7.20

Cultural Response

M1747: Cultural characteristics observed after an incubation at 35-37°C for 18-24 hours.

Organism	Inoculum (CFU)	Growth
Cultural Response		
<i>Salmonella Choleraesuis</i> ATCC 12011	50-100	good
<i>Salmonella Enteritidis</i> ATCC 13076	50-100	good
<i>Salmonella Typhimurium</i> ATCC 14028	50-100	good

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. Edel W. and Kampelmacher E.H., 1973, Bull. Wld. Hlth. Org., 48:167.
2. Angelotti R., 1963, "Microbiological Quality of Foods", Academic Press, New York.

Revision : 2 / 2015

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