



SOYABEAN CASEIN DIGEST MEDIUM WITH TWEEN 80 AND LECITHIN TM 1897

INTENDED USE

For determining efficiency of sanitization of containers, equipment surfaces, water miscible cosmetics etc.

COMPOSITION

Ingredients	Gms/Ltr.
Pancreatic digest of casein	17.000
Tween 80	5.000
Sodium chloride	5.000
Papaic digest of soybean meal	3.000
Dipotassium hydrogen phosphate	2.500
Dextrose	2.500
Lecithin	0.700

PRODUCT SUMMARY AND EXPLANATION

Soyabean Casein Digest Medium with Lecithin for the detection and enumeration of microorganisms present on surfaces of sanitary importance. The composition of this medium corresponds to the classical Tryptic Soy Broth (TSB) with the addition of Lecithin and Tween-80. In this way the culture medium combines the optimal growth characteristics of TSB with the antimicrobial, neutralizing action of the lecithin and the Tween 80.

PRINCIPLE

Casein enzymic hydrolysate and papaic digest of soyabean meal provide nitrogenous compounds and other nutrients essential for microbial replication. Lecithin and Tween 80 are neutralizers reported to inactivate residual disinfectants from where the sample is collected. Lecithin neutralizes quaternary ammonium compounds and tween 80 neutralizes phenolic disinfectants, hexachlorophene, formalin and with lecithin ethanol. Tween also helps to emulsify the hydrophobic phase of the cosmetic and protects the stressed microorganisms.

INSTRUCTIONS FOR USE

1. Dissolve 35.7 grams in 1000 ml distilled water.
2. Gently heat if necessary to dissolve the medium completely.
3. Dispense as desired.



4. Sterilize by autoclaving at 15 psi (121°C) for 15 minutes.

QUALITY CONTROL SPECIFICATIONS

Appearance of Powder: Cream to yellow colour, homogeneous free flowing powder

Appearance of prepared medium: Light yellow colour, opalescent clear to slightly solution without any precipitate.

pH (at 25°C): 7.3 ± 0.2

INTERPRETATION:

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

Microorganisms	ATCC	Inoculum (CFU)	Growth
<i>Staphylococcus aureus</i>	6538	50-100	Luxuriant
<i>Staphylococcus aureus</i>	25923	50-100	Luxuriant
<i>Escherichia coli</i>	8739	50-100	Luxuriant
<i>Escherichia coli</i>	25922	50-100	Luxuriant
<i>Pseudomonas aeruginosa</i>	9027	50-100	Luxuriant
<i>Pseudomonas aeruginosa</i>	27853	50-100	Luxuriant

STORAGE & STABILITY

Dehydrated powder, hygroscopic in nature, store in a dry place, in tightly-sealed containers below 25°C and protect from direct Sunlight. Under optimal conditions, the medium has a shelf life of 4 years. When the container is opened for the first time, note the time and date on the label space provided on the container. After the desired amount of medium has been taken out replace the cap tightly to protect from hydration.

REFERENCES

1. Richardson (Ed)., 1985, Standard Methods for the Examination of Dairy Products, 15th ed., APHA, Washington, D.C.
2. MacFaddin J.F., 1985, Media for Isolation-Cultivation-Identification-Maintenance of Medical Bacteria, Vol. I, Williams and Wilkins, Baltimore..
3. Brummer, 1976, Appl. Environ. Microbiol., 32:80.
4. Favero (Chairman), 1967, Biological Contamination Control Committee, a state of the art report., Am. Assoc. for contamination control.



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PRODUCT DATA SHEET



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