

## TM 1932 - SOYBEAN CASEIN DIGEST MEDIUM W/ 0.5% SOYA LECITHIN

### INTENDED USE

For sanitary examination of surfaces.

### PRODUCT SUMMARY AND EXPLANATION

Soyabean Casein Digest Medium with 0.5% Soya Lecithin is used for the detection of microorganisms on surfaces of sanitary importance.

### COMPOSITION

Ingredients	Gms / Ltr
Casein enzymic hydrolysate	17.000
Papaic digest of soyabean meal	3.000
Dextrose	2.500
Sodium chloride	5.000
Dipotassium phosphate	2.500
Soya lecithin	5.000

### PRINCIPLE

Casein enzymic hydrolysate and papaic digest of soyabean meal provide essential nutrients. Dextrose serves as source of fermentable carbohydrate for the energy production. Sodium chloride maintains osmotic balance while dipotassium phosphate provides buffering capacity. Lecithin is incorporated to neutralize any residual disinfectant activity.

### INSTRUCTION FOR USE

- Dissolve 35.0 grams in 1000 ml distilled water.
- Heat if necessary to dissolve the medium completely.
- Sterilize by autoclaving at 15 psi pressure (121°C) for 15 minutes.
- Cool to 25°C and store in a cool dark place preferably below 25°C.

### QUALITY CONTROL SPECIFICATIONS

Appearance of Powder	: Cream to yellow homogeneous free flowing powder.
Appearance of prepared medium	: Light yellow coloured clear to slightly opalescent solution.
pH (at 25°C)	: 7.3±0.2

### INTERPRETATION

Cultural characteristics observed after an incubation.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Incubation Temperature	Incubation Period
<i>Bacillus subtilis</i>	6633	50-100	Good-luxuriant	30-35°C	24-48 Hours

<i>Candida albicans</i>	10231	10-100	Good-luxuriant	20-25°C	2-7 days
<i>Escherichia coli</i>	25922	50-100	Good-luxuriant	35-37°C	18-24 Hours
<i>Staphylococcus aureus</i>	25923	50-100	Good-luxuriant	35-37°C	18-24 Hours

#### PACKAGING:

In pack size of 500 gm bottles.

#### STORAGE

Dehydrated powder, hygroscopic in nature, store in a dry place, in tightly-sealed containers between 25-30°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.

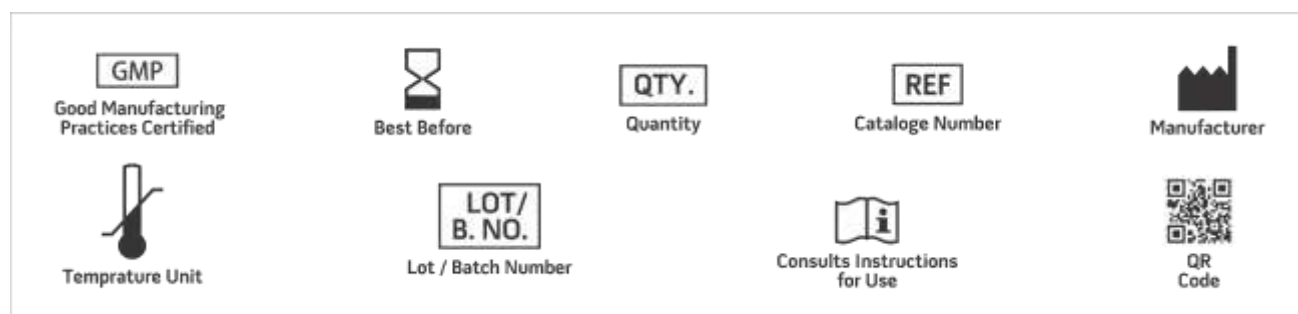
**Product Deterioration:** Do not use if they show evidence of microbial contamination, discoloration, drying or any other signs of deterioration.

#### DISPOSAL

After use, prepared plates, specimen/sample containers and other contaminated materials must be sterilized before discarding.

#### REFERENCES

1. McGowan. In Lennette et al (Eds.), 1985, Manual of clinical microbiology, 4th ed. American Society for Microbiology, Washington, D.C.
2. Speck M. (Ed.), 1984, Compendium of Methods for The Microbiological Examination of Foods, 2nd ed. APHA, Washington D.C.
3. Quisno, Gibby and Foter. 1946. Am. J. Pharm. 118: 320.



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

**\*For Lab Use Only**  
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