

## TM 2289 – POTATO INFUSION BROTH

### INTENDED USE

For the isolation of *Brucella* species.

### PRODUCT SUMMARY AND EXPLANATION

*Brucella* is a strictly aerobic, gram-negative coccobacillus which causes Brucellosis. This organism is sometimes carried by animals and only causes incidental infections in humans. Infection usually occurs due to consumption of contaminated milk, meat or direct contact. Potato Infusion Agar is used for the isolation of *Brucella* species. It is also used for the cultivation of *Brucella* species in large scale for antigen and vaccine preparation. This medium enables *Brucella* species to form typical colonies when isolated from infected materials.

### COMPOSITION

Ingredients	Gms / Ltr
Potatoes, infusion from	200.000
Peptone	10.000
Beef extract	5.000
Dextrose	10.000
Sodium chloride	5.000

### PRINCIPLE

This medium consists of infusion of potato, beef extract and peptic digest of animal tissue which provide necessary nutrients required for the growth of *Brucella*. Dextrose serves as source of energy and sodium chloride maintains the osmotic equilibrium of the medium.

### INSTRUCTION FOR USE

- Dissolve 34.0 grams in 1000 ml distilled water containing 20 ml glycerol.
- Heat if necessary to dissolve the medium completely.
- Dispense into tubes or flasks or as desired.
- Sterilize by autoclaving at 15 psi pressure (121°C) for 15 minutes.

### QUALITY CONTROL SPECIFICATIONS

<b>Appearance of Powder</b>	: Cream to yellow homogeneous free flowing powder.
<b>Appearance of prepared medium</b>	: Yellow coloured clear to slightly opalescent gel forms in Petri plates.
<b>pH (at 25°C)</b>	: 6.8 ± 0.2

### INTERPRETATION

Cultural characteristics observed after incubation.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Incubation Temperature	Incubation Period
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<i>Streptococcus pneumoniae</i>	6303	50-100	Luxuriant	35-37°C	24-72 Hours
<i>Brucella suis</i>	6597	50-100	Luxuriant	35-37°C	24-72 Hours
<i>Brucella melitensis</i>	4309	50-100	Luxuriant	35-37°C	24-72 Hours
<i>Bordetella bronchiseptica</i>	4617	50-100	Luxuriant	35-37°C	24-72 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. Atlas R. M., 1993, Handbook of Microbiological Media, CRC Press, Inc., Boca Raton.
2. Jorgensen, J.H., Pfaller, M.A., Carroll, K.C., Funke, G., Landry, M.L., Richter, S.S and Warnock., D.W. (2015) Manual of Clinical Microbiology, 11th Edition. Vol. 1.
3. Wehr H. M. and Frank J. H., 2004, Standard Methods for the Microbiological Examination of Dairy Products, 17th Ed., APHA Inc., Washington, D.C.

 GMP Good Manufacturing Practices Certified	 IVD For In Vitro Diagnostic Use	 QTY. Quantity	 LOT/ B. NO. Lot / Batch Number	 REF Catalogue Number	 Manufacturer
 Temperature Unit	 EC REP MedNet GmbH Birkstrasse 10, 49163 Maenster, Germany Authorized Representative	 European Conformity	 QR Code	 Consults Instructions for Use	 Best Before

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

\*For Lab Use Only  
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