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TM 2323 – SALINE NUTRIENT AGAR

INTENDED USE

Recommended for isolation and cultivation of Vibrio parahaemolyticus from food products or animal feeding products.

PRODUCT SUMMARY AND EXPLANATION

Vibrio parahaemolyticus is a halophilic estuarine organism. This organism can be isolated from a variety of sea food product and marine environments. The organism, when isolated from fresh sea food, is usually found in low number and is sensitive to refrigeration and heat. Saline Nutrient Agar is recommended by ISO 8914:1990 for isolating and enumerating *Vibrio parahaemolyticus* from food and animal feed.

COMPOSITION

Ingredients	Gms / Ltr		
Meat extract	3.000		
Peptone	5.000		
Sodium chloride	30.000		
Agar	15.000		

PRINCIPLE

Peptone and meat extract provide nitrogen compounds, growth factors and vitamins for the growth of *Vibrio parahaemolyticus*. High sodium chloride content and alkaline pH of the medium provides conditions that facilitate easy growth of *Vibrio parahaemolyticus*, while restricting the growth of most gram-negative microorganisms. For isolation and confirmation of *Vibro parahaemolyticus*, five typical colonies from Thiosulfate Citrate Bile Sucrose Agar (TCBS) or Triphenyltetrazolium Chloride Soya Tryptone Agar (TSAT) are subculture onto Saline Nutrient Agar followed by biochemical confirmation.

INSTRUCTION FOR USE

- Dissolve 53.0 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.
- Mix well and pour in sterile Petri plates.

QUALITY CONTROL SPECIFICATIONS

Appearance of Powder	: Cream to yellow homogeneous free flowing powder.			
Appearance of prepared medium	: Light yellow coloured clear to slightly opalescent gel forms in Petri plates.			
pH (at 25°C)	: 8.5 ± 0.2			

INTERPRETATION

Cultural characteristics observed after incubation.

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PRODUCT DATA SHEET

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Microorganism	ATCC	lnoculum (CFU/ml)	Growth	Recovery	Incubation Temperature	Incubation Period
Vibrio parahaemolyticus	17802	50-100	Good- luxuriant	>=50%	35-37°C	18-24 Hours
Vibrio chlorae	15748	50-100	Good- luxuriant	>=50%	35-37°C	18-24 Hours
Escherichia coli	25922	50-100	Good- luxuriant	>=50%	35-37°C	18-24 Hours
Enterobacter aerogenes	13048	50-100	Good- luxuriant	>=50%	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. Indian Standard, Microbilogy- General Guidance for the Detection of Vibrio parahaemolyticus. ISO 8914:1990.



NOTE: Please consult the Material Safety Data Sheet for information regarding hazards and safe handling Practices. *For Lab Use Only Revision: 08 Nov., 2019

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