TMP 029GT - SOYABEAN CASEIN DIGEST AGAR PLATE W/1% GLYCEROL &4% POLYSORBATE 80 (g- irradiated) (Triple Pack)

INTENDED USE

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

PRODUCT SUMMARY AND EXPLANATION

Soyabean casein Digest Agar Plate w/ 1% Glycerol, and 4%Polysorbate 80 plates are recommended for the isolation of microorganisms from environmental surfaces and is used primarily to monitor microbial contamination, enumerate the number of microbial colonies growing on a variety of surfaces sanitized with quaternary ammonium compounds, and to assist in determining surface sanitation.

COMPOSITION

Ingredients	Gms / Ltr
Polysorbate 80 (Tween 80)	40.000
Agar	15.000
Casein enzymic hydrolysate	15.000
Glycerol	10.000
Papaic digest of soyabean meal	5:000
Sodium chloride	5:000

PRINCIPLE

Medium contains Casein enzymic hydrolysate and papaic digest of soyabean meal which helps to provide nitrogenous compounds and other nutrients essential for microbial replication. Sodium chloride is added to maintain cellular osmotic equilibrium. Polysorbate 80 is added to the formulation to neutralize germicidal or disinfectant residues. Neutralization of these residues reduces their inhibitory effect which ultimately results in lowering of microbial count. Phenolic disinfectants and hexachlorophene are neutralized by polysorbate 80.

INSTRUCTION FOR USE

Either streak, inoculate or surface spread the test inoculum aseptically on the plate. Alternatively, these plates can also be used as settle plates for environmental monitoring.

QUALITY CONTROL SPECIFICATIONS

Appearance	:	Light to medium amber colour medium.
Quantity of Medium	:	30±2 ml of medium in 90 mm plates.
pH (at 25°C)	:	7.3± 0.2
Dose of irradiation:	:	15-25 kGy
Sterility Check	:	Passes release criteria

INTERPRETATION

Cultural characteristics observed after incubation.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Recovery	Incubation Temperature	Incubation Period
Escherichia coli	8739	50-100	Luxuriant	>=70 %	30-35˚C	18-24 Hours
Staphylococcus aureus	6538	50-100	Luxuriant	>=70 %	30-35˚C	18-24 Hours
Pseudomonas aeruginosa	9027	50-100	Luxuriant	>=70 %	30-35˚C	18-24 Hours
Bacillus subtilis	6633	50-100	Luxuriant	>=70 %	30-35˚C	18-24 Hours
Salmonella typhimurium	14028	50-100	Luxuriant	>=70 %	30-35˚C	18-24 Hours
Candida albicans	10231	50-100	Luxuriant	>=70 %	30-35˚C	48 -72 Hours
**Aspergillus brasiliensis*	16404	50-100	Luxuriant	>=70 %	30-35˚C	72-120 Hours

PACKAGING:

Triple layered packing containing 5 No. of plates with one silica gel desiccant bag packed inside it.

STORAGE

On receipt, store the plates at 15–30 °C. Avoid freezing and overheating. Do not open until ready to use. Prepared plates stored in their original sleeve wrapping until just prior to use may be inoculated up to the expiration date and incubated for recommended incubation times. Allow the medium to warm to room temperature before inoculation.

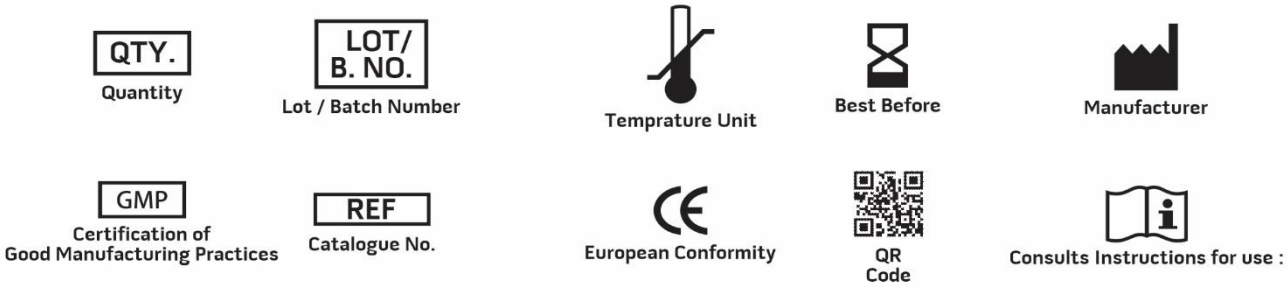
Product Deterioration: Do not use plates if they show evidence of microbial contamination, discoloration, drying, cracking or other signs of deterioration.

DISPOSAL

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

REFERENCES

1. Hall and Hartnett, 1964, Public Hlth. Rep., 79:1021.
2. Richardson (Ed)., 1985, Standard Methods for the Examination of Dairy Products, 15th ed., APHA, Washington, D.C.
3. MacFaddin J.F., 1985, Media for Isolation-Cultivation-Identification-Maintenance of Medical Bacteria, Vol. I, Williams and Wilkins, Baltimore.
4. Brummer, 1976, Appl. Environ. Microbiol., 32:80.
5. Favero (Chairm), 1967, Biological Contamination Control Committee, a state of the art report., Am. Assoc. for contamination control.



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

***For Lab Use Only**

Revision: 30th March. 2022