

TMT 021- DEY ENGLE Y NEUTRALISING BROTH

INTENDED USE

For neutralizing and testing antiseptics and disinfectants.

PRODUCT SUMMARY AND EXPLANATION

Dey-Engley Neutralizing Broth is formulated as per the procedure described by Engley and Dey. Dey -Engley Neutralizing Broth is especially suited for environmental sampling where neutralization of the chemical is important to determine its bactericidal activity. A strongly bacteriostatic substance inhibits the growth and reproduction of bacteria without killing them. These bacteria hold the ability to cause infection under favourable conditions.

Dey-Engley Neutralizing Broth Base and DeyEngley Neutralizing Broth has the same formula but the former does not containing the neutralizing components. The Dey-Engley Neutralizing Broth neutralizes a broad spectrum of antiseptics and disinfectants including quaternary ammonium compounds, phenolics, iodine and chlorine preparations, mercurials, formaldehyde and glutaraldehyde. DeyEngley Neutralizing Broth is used for the neutralization and testing of antiseptics and disinfectants according to the procedure of Engley and Dey.

COMPOSITION

Ingredients	Gms / Ltr
Tryptone	5.000
Yeast extract	2.500
Dextrose (Glucose)	10.000
Sodium thiosulphate	6.000
Sodium thioglycollate	1.000
Sodium bisulphite	2.500
Lecithin	7.000
Polysorbate 80	5.000
Bromocresol purple	0.020

PRINCIPLE

The medium consists of Tryptone which provides nitrogen and carbon source, long chain amino acids, vitamins and other essential nutrients. Dextrose is an energy source. Yeast extract is also a rich source of vitamin B-complex. The present formulation incorporates neutralizing substances for almost all the active products used as antiseptics and disinfectants. Sodium bisulfite neutralizes aldehydes; sodium thioglycollate neutralizes mercurials; sodium thiosulfate neutralizes iodine and chlorine; lecithin neutralizes quaternary ammonium compounds; and polysorbate 80, a non-ionic surface-active agent, neutralizes substituted phenolics. Bromocresol purple is an indicator for dextrose utilization. Due to the high concentration of lecithin in the broth medium, turbidity cannot be used to detect growth. Therefore, bromocresol purple and dextrose are added to the medium. Those organisms that ferment dextrose will turn the medium from purple to yellow. Growth of *Pseudomonas* species, which do not ferment dextrose, can be detected by the formation of a pellicle on the surface of the broth.

INSTRUCTION FOR USE

Inoculate the sample and Incubate at specified temperature and time.

QUALITY CONTROL SPECIFICATION



Appearance of prepared medium	:	Purple to reddish purple coloured, opalescent solution (may have particulate precipitate) in tubes.
Quantity of Medium	:	10 ml of medium in tubes.
pH (at 25°C)	:	7.6 ± 0.2
Sterility Check	:	Passes release criteria

INTERPRETATION

Cultural characteristics observed after incubation.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Incubation Temperature	Incubation Period
<i>Escherichia coli</i>	25922	50-100	Luxuriant	35-37 °C	40-48 Hours
<i>Escherichia coli</i>	8739	50-100	Luxuriant	35-37 °C	40-48 Hours
<i>Pseudomonas aeruginosa</i>	27853	50-100	Luxuriant	35-37 °C	40-48 Hours
<i>Salmonella</i> Typhimurium	14028	50-100	Luxuriant	35-37 °C	40-48 Hours
<i>Staphylococcus aureus subsp. aureus</i>	25923	50-100	Luxuriant	35-37 °C	40-48 Hours
<i>Bacillus subtilis subsp. spizizenii</i>	6633	50-100	Luxuriant	35-37 °C	40-48 Hours

PACKAGING:

Pack of 25 Ready-To-Use Liquid Medium tubes containing 10 ml in each tube.

Pack of 50 Ready-To-Use Liquid Medium tubes containing 10 ml in each tube.

STORAGE

On receipt, store tubes in the dark at 2-8 °C. Avoid freezing and overheating. Do not open until ready to use. Minimize exposure to light. Tubed media stored as labeled until just prior to use may be inoculated up to the expiration date and incubated for the recommended incubation times. Allow the medium to warm to room temperature before inoculation.

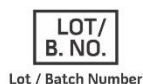
DISPOSAL

User must ensure safe disposal by autoclaving and/or incineration of used or unusable preparations of this product. Follow established laboratory procedures in disposing of infectious materials and material that comes into contact with clinical sample must be decontaminated and disposed of in accordance with current laboratory techniques.



REFERENCES

1. American Public Health Association, Standard Methods for the Examination of Dairy Products, 1978, 14th Ed., Washington D.C
2. Engley and Dey, 1970. Chem. Spec. Manuf. Assoc. Proc., Mid-Year Meet., p. 100.
3. Isenberg, H.D. Clinical Microbiology Procedures Handbook 2nd Edition.
4. 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.
5. Salfinger Y., and Tortorello M.L. Fifth (Ed.), 2015, Compendium of Methods for the Microbiological Examination of Foods, 5th Ed., American Public Health Association, Washington, D.C.
6. Wehr H. M. and Frank J. H., 2004, Standard Methods for the Microbiological Examination of Dairy Products, 17th Ed., APHA Inc., Washington, D.C.



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

***For Lab Use Only**
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