

TMV 365 – BRILLIANT GREEN BILE BROTH 2% (BRILLIANT GREEN LACTOSE BILE BROTH 2%) (VEG.)

INTENDED USE

For detection and confirmation of coliform bacteria in water and foods.

PRODUCT SUMMARY AND EXPLANATION

Brilliant Green Veg Broth 2% is specially developed using Veg peptone to avoid BSE/TSE risks associated with animal origin peptone. This medium is the modification of Brilliant Green Bile Broth 2% which is used for presumptive identification and confirmation of coliform bacteria.

Production of gas from lactose fermentation detected by incorporating inverted Durham's tube, indicates a positive evidence of faecal coliforms since non faecal coliforms growing in this medium do not produce gas. During examination of water samples, growth from presumptive positive tubes showing gas in Lactose Veg Broth or Lauryl Tryptose Veg Broth is inoculated in Brilliant Green Veg Broth 2% wherein gas formation within 48 ± 2 hours confirms the presumptive test.

COMPOSITION

Ingredients	Gms / Ltr
Veg peptone	25.000
Lactose	10.000
Synthetic detergent No. II	5.000
Brilliant green	0.0133

PRINCIPLE

Brilliant green and synthetic detergent No. II present in the medium inhibits gram-positive bacteria. Lactose acts as a source of energy for the medium.

INSTRUCTION FOR USE

- Dissolve 40 grams in 1000 ml distilled water.
- Heat if necessary to boiling to ensure complete solution. Mix well.
- Distribute in fermentation tubes containing inverted Durham's tubes and sterilize by autoclaving at 15 psi pressure (121°C) for 15 minutes.

QUALITY CONTROL SPECIFICATIONS

Appearance of Powder	: Greenish yellow coloured, homogeneous, free flowing powder.
Appearance of prepared medium	: Emerald green coloured, clear solution without any precipitate.
pH (at 25°C)	: 7.2 ± 0.2

INTERPRETATION

Cultural characteristics observed after incubation.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Gas	Incubation Temperature	Incubation Period



<i>Bacillus cereus</i>	10876	50-100	Inhibited	Negative	35-37°C	18-48 Hours
<i>Enterobacter aerogenes</i>	13048	50-100	Luxuriant	Positive	35-37°C	18-48 Hours
<i>Enterococcus faecalis</i>	29212	50-100	None-poor	Negative	35-37°C	18-48 Hours
<i>Escherichia coli</i>	25922	50-100	Luxuriant	Positive	35-37°C	18-48 Hours
<i>Staphylococcus aureus</i>	25923	50-100	Inhibited	Negative	35-37°C	18-48 Hours

PACKAGING:

In pack size of 100 gm and 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. McCrady and Langerin, 1932, J. Dairy Science, 15:321.
2. McCrady, 1937, Am. J. Publ. Health, 27:1243.

 GMP Good Manufacturing Practices Certified	 Best Before	 QTY. Quantity	 REF Catalogue Number	 Manufacturer
 Temperature Unit	 LOT/ B. NO. Lot / Batch Number	 Consults Instructions for Use	 QR Code	

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

***For Lab Use Only**
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