

TMV 716 – DEY-ENGLEY NEUTRALIZING BROTH (VEG.)

INTENDED USE

For neutralizing and testing antiseptics and disinfectants.

PRODUCT SUMMARY AND EXPLANATION

These media are prepared by using Veg hydrolysate in place of Casein enzymic hydrolysate which are free from BSE/TSE risks. Dey-Engley Neutralizing Broth (Veg) media are modification of the media formulated as per the procedure described by Engley and Dey. The Dey-Engley Neutralizing Broth (Veg) neutralizes a broad spectrum of antiseptics and disinfectants including quaternary ammonium compounds, phenolics, iodine and chlorine preparations, mercurials, formaldehyde and glutaraldehyde. Sodium thioglycollate, sodium thiosulphate, sodium bisulphite, soya lecithin and polysorbate 80 act as neutralizing components.

COMPOSITION

Ingredients	Gms / Ltr	
Veg hydrolysate	5.000	
Yeast extract	2.500	
Dextrose	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 Veg hydrolysate which provide source of nitrogen, carbon, long chain amino acids and other essential nutrients, dextrose acts as the energy source and yeast extract provides vitamin B-complex. The present formulation incorporates neutralizing substances for almost all the active substances that are used as antiseptics and disinfectants. Sodium bisulfite neutralizes aldehydes; sodium thioglycollate neutralizes mercurials; sodium thiosulphate neutralizes iodine and chlorine; lecithin neutralizes quaternary ammonium compounds; and polysorbate 80 neutralizes substituted phenolics. Bromocresol purple has been used as the 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 that will detect dextrose fermenting organisms, if positive, will change the colour of the medium from purple to yellow or pellicle formation.

INSTRUCTION FOR USE

- Dissolve 39.0 grams in 1000 ml purified/distilled water.
- Heat to boiling to dissolve the medium completely.
- Sterilize by autoclaving at 15 psi pressure (121°C) for 15 minutes. Cool to 45-50°C.

QUALITY CONTROL SPECIFICATIONS















: Bluish grey coloured, homogeneous, free flowing powder. **Appearance of Powder**

: Purple red coloured clear solution in tubes. Appearance of prepared medium

pH (at 25°C) : 7.6 ± 0.2

INTERPRETATION

Cultural characteristics observed after incubation.

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

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

REFERENCES

1. Engley and Dey, 1970, CSMA Proceedings.



























Consults Instructions for Use

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







