

## PRODUCT INFORMATION

Brilliant Green Agar

Cat. No. B02-115

### DESCRIPTION

Brilliant Green Agar is a selective medium used for the isolation of *Salmonella spp.* Brilliant Green Agar was first described by Kristensen in 1925 and later modified by Kauffman in 1935. Brilliant Green inhibits gram-positive and most gram-negative bacteria while Phenol Red serves as a pH indicator, changing the color of the medium when fermentation of sugar occurs.

### FORMULA (g/L)

Proteose Peptone No. 3	10.0 g	Yeast Extract	3.00 g
Sucrose	10.0 g	Lactose	10.0 g
Brilliant Green	0.0125 g	Sodium Chloride	5.00 g
Phenol Red	0.08 g	Agar	20.0 g

Final pH: 6.9 ± 0.2 at 25 °C

\*Grams per liter may be adjusted or formula supplemented to obtain desired performance.

### PREPARATION

Mix 58 grams of the medium in one liter of purified water until evenly dispersed. Heat with repeated stirring and boil for one minute to dissolve completely. Distribute and autoclave at 121°C for 15 minutes.

### QUALITY CONTROL SPECIFICATIONS

1. The powder is homogenous, free flowing, and light beige with greenish tint.
2. Visually the prepared medium is brownish green and slightly opalescent.
3. Expected cultural response after 18-24 hours at 35 °C.

ORGANISM	RESULT
<i>Escherichia coli</i> ATCC 25922	Inhibition
<i>Salmonella choleraesuis</i> ATCC 13076	Growth, Pink Colonies
<i>Salmonella typhi</i> ATCC 19430	Inhibition
<i>Salmonella typhimurium</i> ATCC 14028	Growth, Pink Colonies
<i>Staphylococcus aureus</i> ATCC 25923	Inhibition

### STORAGE

Store the sealed bottle containing the dehydrated medium at 2 to 30°C. Once opened and recapped, place the container in a low humidity environment at the same storage temperature. Protect it from moisture and light. The dehydrated medium should be discarded if it is not free flowing or if the color has changed from the original color.