

PRODUCT INFORMATION

M Broth

Cat. No. M13-100

DESCRIPTION

M Broth is used in cultivating Salmonella spp. in foods and feeds by the accelerated enrichment serology (ES) procedure. M Broth was developed by Sperber and Diebel and conforms to recommended procedures in food testing and enzyme immunoassays.

FORMULA (g/L)

| Enzymatic Digest of Casein | 12.5 g | Sodium Chloride | 5.0 g |
|----------------------------|--------|-----------------------|--------|
| Yeast Extract | 5.0 g | Dipotassium Phosphate | 5.0 g |
| Sodium Citrate | 5.0 g | Tween 80 | 0.75 g |
| Ferrous Sulfate | 0.04 g | Manganese Chloride | 0.14 g |
| Magnesium Sulfate | 0.8 g | D-Mannose | 2.0 g |

Final pH: 7.0 ± 0.2 at 25 °C

PREPARATION

Mix 36.2 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 homogeneous, with soft lumps and light beige.
- 2. Visually the prepared medium is yellow to amber and clear to trace hazy with little or no precipitate.
- 3. Expected cultural response after 18-24 hours at 35°C.

^{*}Grams per liter may be adjusted or formula supplemented to obtain desired performance.



| ORGANISM | RESULT |
|------------------------------------|-------------|
| Salmonella typhimurium ATCC 14028 | Good Growth |
| Salmonella choleraesuis ATCC 13076 | Good Growth |
| Salmonella arizonae ATCC 13314 | Good Growth |
| Salmonella typhi ATCC 19430 | Good Growth |

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.