Brilliant Green Agar
Cat. No. B02-115

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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* per Liter:

Proteose Peptone No. 3	10.0g
Yeast Extract	3.0g
Saccharose	10.0g
Lactose	10.0g
Brilliant Green	0.0125g
Sodium Chloride	5.0g
Phenol Red	0.08g
Agar	20.0g

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 homogeneous, 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:
Escherichia coli ATCC® 25922	Inhibition
Salmonella cholerasuis ATCC® 13076	Growth, Pink colonies
Salmonella typhi ATCC® 19430	Inhibition
Salmonella typhimurium ATCC® 14028	Growth, Pink colonies
Staphylococcus aureus 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 light beige with green tint.