

TECHNICAL DATA SHEET

Violet Red Bile Broth

Principle

Violet red bile broth is composed of peptic digest of animal tissue, yeast extract, bile salts, lactose, sodium chloride, neutral red and crystal violet. Peptone and yeast extract provide carbon, nitrogen sources and essential growth factors required for growth of microorganisms. Bile salts and crystal violet inhibit gram positive bacteria. Lactose is fermentable sugar. Sodium chloride maintains the osmotic equilibrium. Further biochemical tests are necessary for positive identification.

Use: For detection and enumeration of coliform bacteria in water and food

Contents*

Ingredients	Gram/Litre
Peptic digest of animal tissue	7.000
Yeast extract	3.000
Bile salts	1.500
Lactose	10.000
Sodium chloride	5.000
Neutral red	0.030
Crystal violet	0.002
pH at 25°C	7.4 ±0.2

*** Formula adjusted for optimum performance and parameters**

Directions: Dissolved 26.50 grams in 1000 ml distilled water. Boil to dissolve the medium completely and DO NOT AUTOCLAVE. Cool to 45°C and dispense into sterile tubes containing the inoculum.

Specimens types analyzed
water and food products etc.

OXFORD LAB FINE CHEM LLP

ISO 9001-2008 Certified Company

Regd Office: Unit no 12, 1st Floor,
Neminath Industrial Estate No.6,
Navghar, Vasai (East), Palghar - 410210.
Maharashtra, INDIA.

Tel: +91 250 2390032 / 2390989 / 2390990
Email: sales@oxfordlabchem.com /
info@oxfordlabchem.com
Web: www.oxfordlabchem.com



Precautions to be taken

These microbial media are intended for the in-vitro use only. All the handling, experiments, storage, and discarding should be performed with the help of skilled and knowledgeable technicians and as per the established guidelines. The material should be disposed only after proper sterilization by autoclaving. Please go through the MSDS of the media to avoid any accidents or in emergency.

Performance and Evaluation

The expected performance of the medium is liable to use as per the direction on the label when stored at optimum conditions and within expiry date.

Quality Control

Appearance	Light beige to pink color free flowing, homogeneous powder
Reaction of 2.65 % solution	7.4 $\pm$ 0.2 at 25 °C
pH	7.20-7.60
Color and clarity of ready medium	Reddish purple color, clear slightly opalescent solution
Growth Promotion properties	Best at $\leq$ 100 CFU at 32-37 °C for 18-72 h
Indicative properties	Optimum at $\leq$ 100 CFU at 32-37 °C for 18-48 h
Negative control	Performed using sterile distilled water

Different Microbial Response

Organism	ATCC	Growth	Color of medium
<i>Escherichia coli</i>	8739	Luxurious	Pink to pinkish red
<i>Salmonella typhi</i>	14028	Luxurious	Colorless to orange yellow
<i>Enterobacter aerogenes</i>	13048	Luxurious	Pink to pinkish red
<i>Staphylococcus aureus</i>	25923	inhibited	---

This document has been produced electronically and it is valid without signature.

www.oxfordlabchem.com

OXFORD LAB FINE CHEM LLP

ISO 9001-2008 Certified Company

Regd Office: Unit no 12, 1st Floor,
Neminath Industrial Estate No.6,
Navghar, Vasai (East), Palghar - 410210.
Maharashtra, INDIA.

Tel: +91 250 2390032 / 2390989 / 2390990
Email: sales@oxfordlabchem.com /
info@oxfordlabchem.com
Web: www.oxfordlabchem.com



Storage and Shelf Life: The product is highly hygroscopic; keep the container tightly closed at all times and store it properly as per the conditions mentioned on the label. The declared expiry is valid only when stored as per the conditions mentioned on the label. Note: Sterilize media immediately after reconstitution.

Disposal: To avoid the contamination or propagation of any hazardous microbes the used, unusable or modified preparation of this product must be disposed after autoclaving after completion of task.

Reference

1. American Public Health Association, (1978) *Standard Methods for the Examination of Dairy Products*, 14th Ed., Washington
2. Downes F. P. and Ito K., (Ed.), (2001), *Compendium of Methods for the Microbiological Examination of Foods*, 4th Ed., American Public Health Association, Washington, D.C.
3. MacFaddin J. F., (1985), *Media for Isolation-Cultivation-Identification-Maintenance of Medical Bacteria*, Vol. 1, 6. Williams and Wilkins, Baltimore.
4. Marshall R. T., (Ed.), (1992), *Standard Methods for the Examination of Dairy Products*, 16th Ed., APHA, Washington, D. C.

Disclaimer:

The information contained herein in good faith but makes no representations as to its comprehensiveness or accuracy. This document is intended only as a guide to the appropriate precautionary handling of the material by a properly trained person using this product. Individuals receiving the information must exercise their independent judgment in determining its appropriateness for a particular purpose.

Oxford Lab Fine Chem LLP makes no representations or warranties, either express or implied, including without limitation any warranties of merchantability, fitness for a particular purpose with respect to the information set forth herein or the product to which the information refers. Accordingly, Oxford Lab Fine Chem LLP will not be responsible for damages resulting from use of or reliance upon this information.

This document has been produced electronically and it is valid without signature.

www.oxfordlabchem.com