



# Technical Data

## Buffered Peptone Water

M614S

Buffered Peptone Water is used for pre-enrichment of injured *Salmonella* species from foods prior to selective enrichment and isolation. It is recommended by BIS committee under the specifications IS:5887(Part III)-1999.

### Composition\*\*

Ingredients	Gms / Litre
Peptic digest of animal tissue	10.000
Sodium chloride	5.000
Disodium phosphate.12H <sub>2</sub> O	9.000
Monopotassium phosphate	1.500
Final pH ( at 25°C)	7.0±0.2

\*\*Formula adjusted, standardized to suit performance parameters

### Directions

Suspend 20.07 grams of dehydrated medium in 1000 ml distilled water. Dispense in 50 ml amounts. Sterilize by autoclaving at 15 lbs pressure (121°C) for 20 minutes.

### Principle And Interpretation

Edel and Kampelmacher (1) noted that sublethal injury to *Salmonellae* may occur in many food preservation processes. Enriching injured cells in Lactose broth (M1003S) (pH 6.9) may be further detrimental to their recovery (2). Pre-enrichment in Buffered Peptone Water at 35°C for 18-24 hours results in repair of injured cells (3). Recently ISO committee has also recommended this pre-enrichment medium for the detection of *Enterobacteriaceae* (4). Present formulation is recommended by BIS as a non-selective pre-enrichment medium as well as a diluent for detection of *Salmonella* (5).

Inoculate the test sample in Buffered peptone water and incubate at 35 - 37°C for 16 - 20 hours. Transfer the culture to selective enrichment media, Modified Rappaport Vassiliadis Medium (M1137I) and Fluid Selenite Cystine Broth (M025I). Incubate M1137I at 42°C and M025I at 35 - 37°C for 24 hours. Subculture on selective plating media. Examine the plates for colonies of *Salmonella* species.

### Quality Control

#### Appearance

Cream to yellow coloured homogeneous free flowing powder

#### Colour and Clarity of prepared medium

Light yellow coloured clear solution without any precipitate.

#### Reaction

Reaction of 2.0% w/v aqueous solution at 25°C. pH : 7.0±0.2

#### pH

6.80-7.20

#### Cultural Response

M614S: Cultural characteristics observed after an incubation at 35-37°C for 18 - 24 hours.

Organism	Inoculum (CFU)	Growth
<i>Salmonella</i> Typhimurium ATCC 14028	50-100	luxuriant
<i>Salmonella</i> Typhi ATCC 19430	50-100	luxuriant
<i>Salmonella</i> Enteritidis ATCC 13076	50-100	luxuriant

### Storage and Shelf Life

Please refer disclaimer Overleaf.

Store below 30°C in tightly closed container and the prepared medium at 2 - 8°C. Use before expiry date on the label.

## Reference

1. Edel W. and Kampelmacher E.H., 1973, Bull. Wld. Hlth. Org., 48:167.
2. Angelotti R., 1963, "Microbiological Quality of Foods", Academic Press, New York.
3. Sadovski A.Y., 1977, J. Fd. Technol., 12:85.
4. International Organization for Standardization (ISO), 1993, Draft ISO/DIS, 6579.
5. Bureau of Indian Standards, IS : 5887 (Part 3) 1999.

Revision : 2 / 2015

## Disclaimer :

User must ensure suitability of the product(s) in their application prior to use. Products conform solely to the information contained in this and other related HiMedia™ publications. The information contained in this publication is based on our research and development work and is to the best of our knowledge true and accurate. HiMedia™ Laboratories Pvt Ltd reserves the right to make changes to specifications and information related to the products at any time. Products are not intended for human or animal or therapeutic use but for laboratory, diagnostic, research or further manufacturing use only, unless otherwise specified. Statements contained herein should not be considered as a warranty of any kind, expressed or implied, and no liability is accepted for infringement of any patents.