

Dehydrated Culture Media Instructions for Use

BUFFERED PEPTONE WATER (M127)

Dehydrated Culture Media

USE: Buffered Peptone Water is used as a pre-enrichment medium for the isolation of *Salmonella* sp. From food products, particularly injured microorganisms.

DESCRIPTION: Food preservation techniques such as heat, desiccation, preservations, high osmotic pressures, or pH changes can inversely affect *Salmonella* microorganisms.¹ Preenrichment with Buffered Peptone water results in repair of compromised microorganisms by maintaining a high pH for 24 hours.³ The high pH capacity is especially useful for vegetable samples.

FORMULA:

Peptone	10.0 g/L
Sodium Chloride	5.0 g/L
Disodium Phosphate	3.5 g/L
Monopotassium Phosphate	1.5 g/L
Total	20.0 g/L
Note: Medium may be adjusted and/or supplemented	as required to
meet performance criteria.	

Final pH: 7.2 ± 0.2 at 25°C

PHYSICAL APPEARANCE:

Dehydrated Appearance – Light tan, free-flowing, homogenous. Prepared Appearance – Light yellow to tan or amber, clear to slightly hazy.

PROCEDURE: Mix 20 grams of the medium in one liter of purified water. Autoclave at 121°C for 15 minutes.

EXPECTED RESULTS: Cultural response after 18-24 hours at 35°C.

Microorganism	CFU	Growth
E. coli ATCC™ 25922	10-10 ³	+
S. enterica ser. Enteritidis ATCC™ 13076	10-10 ³	+
S. enterica ser. Typhimurium ATCC™ 14028	10-10 ³	+

STORAGE: Store the product at 2-30°C protected from moisture and light for up to the expiration date.

LIMITATIONS: For laboratory use only. The dehydrated medium should be discarded if there are any changes in the color or if it is no longer free flowing.

SIZES AVAILABLE: P127-20g (1L pre-weighed), M1272 (500 g), M1273 (2 kg), M1274 (10 kg), 50 kg

PACKAGING: Additional configurations are available upon request.

REFERENCES:

- Edel w, Kampelmacher. EH. Bull. World Health Org. 1973; 48:167-174
- 2. Sadovski, AY. J. Food Technol., 12:85-91, 1977.
- FDA BAM, 8th ed., Revision A, 1998. Updated and revised: 29-Dec-2000.