**Brilliant Green Agar**

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| **Product No.** | **Product Category** | **Specification** |
| HCM092 | Dehydrated Culture Medium | 500g/bottle |
| 023110 | Dehydrated Culture Medium | 250g/bottle |

**Intended Use**

For isolating Salmonella other than *S. typhi.*

**Principle and Interpretation**

Brilliant green inhibits gram-positive bacteria and a majority of gram-negative bacilli. Phenol red serves as a pH indicator and yields a yellow color as a result of acid production in the fermentation of the lactose and/or sucrose in the medium.

**Formulation**

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| **Ingredients** | **/liter** |
| Meat extract  | 5.0 g |
| Peptone |  10.0 g |
| Yeast extract  | 3.0 g |
| Disodium hydrogen phosphate |  1.0 g |
| Sodium dihydrogen phosphate |  0.6 g |
| Lactose  | 10.0 g |
| Sucrose  | 10.0g |
| Phenol red |  0.09 g |
| Brilliant green | 0.005 g |
| Agar  | 15.0 g |
| PH 7.0±0.2 at 25°C |

**Preparation**

Weigh54.7g of dry powder of this product, add 1L of distilled water or deionized water, stir, heat and boil until

completely dissolved, divide into Erlenmeyer bottles, sterilize at 121℃ for 15min, cool to room temperature and

set aside.

**Quality Control**

The following quality control strains were inoculated and cultured at 35-37℃ for 24h. The results are as follows:

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| **Quality control strains** | **Standard value** | **Characteristic reaction** |
| Salmonella typhimurium ATCC14028 | PR≥0.5 | Colorless colonies |
| Escherichia coli ATCC25922 | G≤3 | \_ |
| Enterococcus faecalis ATCC29212 | - |

**Storage and Shelf Life**

2-30℃，Keep container tightly closed, avoid direct sunlight.

Use before expiry date on the label.

 **Precautions**

1. When weighing the dehydrated medium, please wear masks to avoid causing respiratory system discomfort

2. Keep container tightly closed after using to prevent clumping.

**Waste Disposal**

Microbiological contamination was disposed by autoclaving at 121°C for 30 minutes.

**Revision**

On June 14, 2024

**References**

ISO6785：2001 Milk and milk products—Detection of *Salmonella spp.*

ISO 3565：1975

ISO 6579-1981