

Bile salt agar

Bile Salt Agar is used for isolation and enumeration of bile tolerant enteric bacilli.

REF: BS.1/BA01.100.0100	100 Gram	REF: BS.1/BA01.250.0250	250 Gram
REF: BS.1/BA01.500.0500	500 Grams		

CLINICAL SIGNIFICANCE

Bile Salt Agar is used for isolation and enumeration of enteric bacilli. Enteric bacilli include a variety of gram-negative bacilli, frequent inhabitant of the intestine as normal commensals or pathogens. They are mostly members of the *Enterobacteriaceae* family but members of other taxonomical groups (e.g. *Vibrionaceae*) are also considered in this category. These organisms can cause either intestinal or extra-intestinal infections (1).

METHOD PRINCIPLE

The medium contains peptic digest of animal tissue and meat extract which provide nitrogenous compounds and other essential nutrients for the growth of enteric bacilli. Sodium taurocholate inhibits contaminating gram-positive organisms. Sodium chloride maintains the osmotic balance of the medium.

MEDIA COMPOSITION

Item	Formula per liter of medium
Peptic digest of animal tissue	10.00 gm.
Meat extract	5.000 gm.
Sodium chloride	5.000 gm.
Sodium taurocholate	5.000 gm.
Agar	18.00 gm.

Final pH 8.2 ± 0.2 at 25°C

PRECAUTIONS AND WARNINGS

Media to be handled by entitled and professionally educated person. Do not ingest or inhale.

Good Laboratories practices using appropriate precautions should be followed in:

- Wearing personnel protective equipment (overall, gloves, glasses,).
- Do not pipette by mouth.
- In case of contact with eyes or skin; rinse immediately with plenty of soap and water. In case of severe injuries; seek medical advice immediately.
- Respect country requirement for waste disposal.
S56: dispose of this material and its container at hazardous or special waste collection point.
S57: use appropriate container to avoid environmental contamination.
S61: avoid release in environment.

For further information, refer to the Bile salt agar material safety data sheet.

STORAGE AND STABILITY

BioScien Bile salt Agar should be stored between 10-30°C in a firmly closed container and the prepared medium at 2-8°C. Use before expiry date on the label. On opening, product should be properly stored dry, after tightly capping the bottle in order to avoid lump development due to the hygroscopic nature of the product. Improper storage of the product may lead to lump formation. Store in a dry ventilated area protected from extremes of temperature and sources of ignition. Seal the container tightly after use. Product performance is best if used within stated expiry period.

PREPARATION

- Suspend 43 grams in 1000 ml distilled water.
- Adjust pH to 8.2 ± 0.2 at 25°C.
- Heat to boiling to dissolve the medium completely.
- Sterilize by autoclaving at 15 lbs. pressure (121°C) for 15 minutes.
- Pour into sterile petri plates

Deterioration

The color of **BioScien** Bile salt agar is Cream to yellow homogeneous free flowing powder. Prepared Media is light amber coloured, clear to slightly opalescent gel forms in Petri plates. If there are any physical changes for powder or signs of deterioration (shrinking, cracking, or discoloration), and contaminations for hydrated media, discard the medium.

SPECIMEN

- Clinical samples

EQUIPMENT REQUIRED NOT PROVIDED

- Inoculating loops, swabs, collection containers
- Incubators
- Petri dish

PERFORMANCE CHARACTERISTICS

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

Organism	Result
<i>Enterobacter aerogenes</i> ATCC 13048	Luxuriant
<i>Escherichia coli</i> ATCC 25922	Luxuriant









<i>Staphylococcus aureus</i> ATCC 25923	Inhibited
<i>Salmonella Typhi</i> ATCC 6539	Luxuriant
<i>Vibrio cholerae</i> ATCC 15748	Luxuriant

QUALITY CONTROL

To ensure adequate quality control, it is recommended that positive and negative control included in each run. If control still out of range please contact **BioScien** technical support.

REFERENCES

1. Corry J. E. L., Curtis G. D. W., and Baird R. M., Culture Media for Food Microbiology, Vol. 34, Progress in Industrial Microbiology, 1995, Elsevier, Amsterdam

SYMBOLS IN PRODUCT LABELLING	
 Batch Code/Lot number	 Caution
 Catalogue Number	 Do not use if package is damaged
 Temperature Limitation	 Consult Instruction for use
 Expiration Date	
 Manufactured by	