

## Product Data Sheet

### PA BROTH

**Product No.** GB-DCM-00441-1A

### INTENDED USE

For detection of presence and absence of coliform bacteria in water.

### PRODUCT SUMMARY

Acidic media are not completely suitable for counting yeasts and moulds in foods since yeast cells, stressed by heat do Availability of clean water for bathing, drinking and cooking is critical for modern civilization. Different pathogens can be transmitted through water contaminated by faeces and other sources leading to diseases such as diarrhea, typhoid, cholera etc. Different strategies have been developed for bacteriological examination of water. Weiss and Hunter proposed a simplified procedure for the bacteriological examination of treated water. Later on the PA (Presence Absence) test was developed as a simplified version of the test based on the principle that coliforms and other bacterial indicators of pollution should not be found in 100 ml samples of treated water. Other aspects of PA test were studied by Clark et al. PA Broth has been included as a tentative standard in the Standard Methods for the Examination of Water and Wastewater justified on the theory that a 100 ml sample of drinking water should not contain any coliform. The Presence Absence (PA) test for the coliform group is a simple modification of the multiple-tube procedures and provides a qualitative estimate of coliforms. This test is intended for use on routine samples collected from distribution system or water treatment plants. When PA test is positive, coliform densities can be determined quantitatively in repeat samples to indicate the magnitude of the contamination. PA test maximizes coliform detection in samples containing many organisms that could overgrow coliforms and cause problems in detection.

### Product Specifications

<b>Ingredients</b>	<b>Gms / Ltr</b>
Peptic digest of animal tissue	5.000
Tryptose	9.830
Beef extract	3.000
Lactose	7.460
Sodium chloride	2.460
Dipotassium phosphate	1.350
Monopotassium phosphate	1.350
Sodium lauryl sulphate	0.050
Bromo cresol purple	0.0085

## PRINCIPLE

The medium consists of peptic digest of animal tissue, tryptose, beef extract which supply nitrogenous growth factors and trace ingredients to the coliforms. Lactose serves as the fermentable carbohydrate and energy source for bacterial metabolism. Phosphates provide buffering action while sodium lauryl sulphate inhibits many organisms other than coliforms. Bromocresol purple is the pH indicator which turns yellow at acidic pH. Majority of the lactose fermenting coliforms utilize the lactose to form acid. This acidity is detected by the pH indicator (Bromocresol purple) which change colour from purple to yellow at acidic pH. The medium is used a triple strength medium when examining 100 ml samples.

## INSTRUCTION FOR USE

- Dissolve 30.51 grams in 500 ml purified / distilled water or dissolve 91.53 grams in 1000 ml distilled water to prepare a triple strength medium.
- Heat if necessary to dissolve the medium completely.
- Dispense 50 ml volumes into screw capped tubes.
- Sterilize by autoclaving at 15 psi pressure (121°C) for 12 minutes.

## QUALITY CONTROL SPECIFICATIONS

**Appearance of Powder :** Light yellow to greenish yellow homogeneous free flowing powder.

**Appearance of prepared medium:** Purple coloured clear solution without any precipitate.

**pH (at 25°C) :** 6.8± 0.2

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Colour of medium	Incubation Temperature	Incubation Period
Enterobacter aerogenes	13048	50-100	Good-luxuriant	Light yellow	35-37°C	18-48 Hours
Escherichia coli	25922	50-100	Good-luxuriant	Yellow	35-37°C	18-48 Hours
Enterococcus faecalis	29212	50-100	Good-luxuriant	-	35-37°C	18-48 Hours
Klebsiella pneumoniae	13883	50-100	Good-luxuriant	Yellow	35-37°C	18-48 Hours
Salmonella Typhimurium	14028	50-100	Good-luxuriant	No change (purple)	35-37°C	18-48 Hours



## **STORAGE**

Dehydrated powder, hygroscopic in nature, store in a dry place, in tightly-sealed containers between 25-30°C and protect from direct sunlight. Under optimal conditions, the medium has a shelf life of 4 years. When the container is opened for the first time, note the time and date on the label space provided on the container. After the desired amount of medium has been taken out replace the cap tightly to protect from hydration.

**Product Deterioration:** Do not use if they show evidence of microbial contamination, discoloration, drying or any other signs of deterioration.

## **DISPOSAL**

After use, prepared plates, specimen/sample containers and other contaminated materials must be sterilized before discarding.

**This product is for research use only.**