

**PHENOL RED BROTH BASE****TM 255**

For determination the ability of fermentation reactions

**Composition**

| Ingredients      | Gms/Ltr. |
|------------------|----------|
| Proteose peptone | 10.00    |
| Sodium chloride  | 5.00     |
| Beef extract     | 1.00     |
| Phenol red       | 0.018    |

\* Dehydrated powder, hygroscopic in nature, store in a dry place, in tightly-sealed containers below 25°C and protect from direct Sunlight.

**Instructions for Use**

Dissolve 16gms in 1000ml distilled water. Gently heat to boiling with gentle swirling and dissolve the medium completely. Dispense into test tubes containing inverted Durham's tubes and sterilize at 15 psi (121°C) for 15 minutes. Aseptically add filter sterilized Dextrose solution to the molten medium. Allow to cool, prior inoculation.

**Appearance:** Red colour, clear to slightly opalescent solution

**pH (at 25°C):** 7.4 ± 0.2

**Principle**

**PHENOL RED BROTH BASE** is used for determination & fermentation reactions of microorganisms. Proteose peptone and Beef extract provides nitrogen, carbon and other essential sources for the growth of organisms. Dextrose is added as the fermentable carbohydrate. Sodium chloride maintains osmotic balance. Phenol red is a pH indicator, which turns to yellow while having acidic pH. After incubation media colour changes to yellow which is a indicator of fermentation reaction, with or without gas formation (Durham's tubes).

**Interpretation**

Cultural characteristics observed after inoculating ( $10^3$ CFU/ml), on incubation at  $35 \pm 2^\circ\text{C}$  for 18 - 48 hours.

| Microorganisms                | ATCC  | Inoculum (CFU/ml) | Growth    | Acid/Gas Production |
|-------------------------------|-------|-------------------|-----------|---------------------|
| <i>Escherichia coli</i>       | 25922 | $10^3$            | Luxuriant | + / +               |
| <i>Proteus vulgaris</i>       | 6380  | $10^3$            | Luxuriant | + / +               |
| <i>Salmonella typhimurium</i> | 14028 | $10^3$            | Luxuriant | + / +               |
| <i>Shigella flexneri</i>      | 12022 | $10^3$            | Luxuriant | + / -               |

**References**

1. Diagnostic Procedures and Reagents 3rd Edition p. 107. (1950.)
2. MacFaddin, J *Media for Isolation-Cultivation-Identification-Maintenance of Medical Bacteria* Baltimore. (1985).
3. Baron EJ LR Peterson and S.M. Finegold. Bailey & Scott's diagnostic microbiology, 9th edition. Mosby-Year Book, Inc. St. Louis, MO. (1994).



## PRODUCT DATA SHEET

4. Association of Official Analytical Chemists.official methods of analysis of AOAC Arlington, VA. (1995).
5. Murray, PR., E.J. Baron M.A. Pfaller F.C. Tenover and R.H. Tenover (ed). Manual of clinical microbiology, 6th edition. American Society for Microbiology, Washington DC. (1995) .