

# SFB BROTH

**Cat: 1384**

For *Salmonella* spp selective enrichment in feces, water of food products

## FORMULA IN GRAMS PER LITER

Peptone.....	5.0	Tryptone.....	5.0
Mannitol.....	4.0	Dissodium phosphate.....	4.0

Final pH 7.0 ± 0.2 at 25°C

### Preparation

Suspend 18 grams of the medium in one liter of distilled water. Mix well and heat agitating frequently until completely dissolution. Distribute into appropriate containers and sterilize at 120°C for 15 minutes.

### Uses

SFB BROTH and Selenite cystine are recommended for searching and selective enrichment of *Salmonella*, particularly *Salmonella pullorum* and *Salmonella gallinarum* in foods.

### Bibliography

- 1 -Encyclopédie de la charcuterie Jean-claude FRENTZ. Pierre ZERT troisième édition).
- 2 -La charcuterie de la belle Provence collection dirigée par Jean-claude Frantz.
- 3 -Congélation et qualité de la viande ; Claude Genot INRA édition 2000).
- 4 -Les facteurs de production qui influencent la qualité de la viande des bovins BBB)(AClinquart et al.L'élevage du Blanc Bleu belge CESAM, 26 mai 2000).
- 5 - Institut National de la Recherche Agronomique de France(www.inra.fr).

## MICROBIOLOGICAL TEST

The following results were obtained in the performance of the medium from type cultures after incubation at a temperature of 37 °C and observed after 24 hours

Micro-organisms	Growth
<i>Escherichia coli</i> ATCC 25922	Partially delayed
<i>Salmonella typhimurium</i> ATCC 14028	Good
<i>Salmonella enteritidis</i> ATCC 13076	Good
<i>Staphylococcus aureus</i> ATCC 25923	Inhibited