

## Vibrio Enrichment Broth

| Catalog#                      | Description |
|-------------------------------|-------------|
| <b>Dehydrated</b><br>12007405 | 500 g       |

### FIELD OF APPLICATION

Selective liquid medium used for enrichment of *Vibrio cholerae*, *Vibrio parahaemolyticus* and *Vibrio vulnificus* in food products, specifically seafood, followed with detection using iQ-Check *Vibrio* Solution.

### PRINCIPLE

The selectivity of the medium is based on the presence of sodium chloride, which promotes the growth of *Vibrio* and inhibits the growth of associated competitive flora.

### STORAGE / SHELF-LIFE / BATCH

- Dehydrated: + 15° to 25°C, in carefully sealed package, in a cool, dry and dark place
- Expiration date and batch number are shown on the package

### THEORETICAL FORMULA

|                  |        |
|------------------|--------|
| Peptones         | 20.0 g |
| Sodium chloride  | 20.0 g |
| Sodium carbonate | 1.1 g  |

Final pH (25°C) = 8.6 ± 0.2

### OTHER PRODUCTS AND MATERIALS REQUIRED (Not supplied and non-exhaustive list)

- Scales
- Sterile weighing bags
- Stirrer-homogenizer
- Sterile spreaders
- Sterile Pasteur pipette
- Water-bath
- Thermostatically-controlled incubators or incubation room
- All usual laboratory equipment

### PREPARATION OF DEHYDRATED MEDIUM

#### Always shake well before use

- Dissolve 40 g of powder in 1 L of distilled water
- Mix thoroughly until completely dissolved (15 min)
- Autoclave at 121 ± 1°C for 15 min
  - ⇒ Reconstitution ratio: 40 g/L
  - ⇒ 500 g of powder reconstitutes 12.5 L of medium

### PROTOCOL

#### Sample preparation

According to the standard applicable to the product concerned

#### Incubation

35 ± 1°C or 37 ± 1°C for minimum 8 ± 1 hr

### PRECAUTIONS

Standard precautions concerning the handling of potentially contaminated products in a microbiology laboratory should be observed. Media that have come in contact with food samples should be considered contaminated and should be autoclaved prior to disposal.

Comply with Good Laboratory Practice. (EN ISO 7218).  
See SDS for Product Safety Information, [www.bio-rad.com](http://www.bio-rad.com)

**TECHNICAL SUPPORT IN THE UNITED STATES**

In the United States, for technical assistance please call (800) 4BIORAD. Select option 2 for technical support. To place an order, please call (800) 4BIORAD and press option 1 for customer care.

**QUALITY CONTROL**

Every product manufactured and marketed by Bio-Rad is subject to a quality assurance procedure at all stages, from reception of raw materials through to marketing of the finished products. Each batch of finished product undergoes quality control and is marketed only if it satisfies the acceptability criteria. Documentation relative to the production and quality control of each batch is kept on file.

**QUALITY AND PERFORMANCE OF THE TEST**

See quality certificate available on [www.bio-rad.com/certificate](http://www.bio-rad.com/certificate) (Catalog# / Ref# and Lot# / Batch# number are required)

**KEY WORDS**

Vibrio / Seafood / Food products / Detection / Enumeration / Medium

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