

IVD in vitro diagnosticum - For professional use only



RAMBACH® Agar

RAMBACH® agar

Cat. No. 1.07500.0001
(4 x 250 ml medium)

Merckoplate® RAMBACH® agar

Cat. No. 1.13999.0001
(20 plates)

Merckoplate® RAMBACH® agar

Cat. No. 1.15999.0001
(480 plates)

Differential-diagnostic culture medium for identifying non-typhi Salmonella in foodstuffs and clinical samples.

See also General Instruction of Use

Warnings and precautions see www.merck-Chemicals.com

Principle

Microbiological method

Mode of Action

The nutritive substrates in the RAMBACH® Agar enable Enterobacteriaceae to multiply readily. Sodium desoxycholate inhibits the accompanying Gram-positive flora. RAMBACH® Agar enables species of Salmonella to be differentiated unambiguously from other bacteria by means of a new procedure, for which a patent application has been submitted. This is made possible by adding propylene glycol to the culture medium. Salmonellae form acid with propylene glycol, so that, in combination with a pH indicator, the colonies have a characteristic red colour. In order to differentiate coliforms from Salmonellae, the medium contains a chromogene indicating the presence of β -galactosidase splitting, a characteristic for coliforms. Coliform microorganisms grow as blue-green or blue-violet colonies. Other Enterobacteriaceae and Gram-negative bacteria, such as Proteus, Pseudomonas, Shigella, S. typhi and S. paratyphi A grow as colourless-yellow colonies.

Typical Composition (g/litre)

Peptone 8.0; sodium chloride 5.0; sodium desoxycholate 1.0; chromogenic mix 1.5; propylene glycol 10.5; agar-agar 15.0.

Preparation and Storage

Cat. No. 1.07500. RAMBACH® Agar (4 x 250 ml medium)

Usable up to the expiry date when stored dry and tightly closed at +15 to +25°C. Protect from light.

After first opening of the bottle the content can be used up to the expiry date when stored dry and tightly closed at +15 to +25°C.

1. Add 1 vial of liquid-mix to 250, 1000 or 50.000 ml distilled water and mix by swirling until completely dissolved (the water quantity is dependent on the respective pack-size).
The colour of the supplement may vary. This does not negatively influence the function of the supplement or the culture medium.
2. Add 1 vial of nutrient-powder and mix by swirling until completely suspended.
3. Heat in a boiling water-bath or in a current of steam, while carefully shaking from time to time. The medium is totally suspended, if no visual particles stick to the glass-wall.
The medium should not be heat-treated further!
Standard time for complete dissolution (shaking in 5-minute sequence):
250 ml: 20-25 minutes
1000 ml: 35-40 minutes.
Do not autoclave, do not overheat!
4. Cool the medium as fast as possible in a water-bath (45-50 °C). During this procedure (max. 30 minutes) gently shake the medium from the time to time. Pour into plates.

5. In order to prevent any precipitate or clotting of the chromogenic-mix in the plates, we advice to place Petri dishes – during pouring procedure – on a cool (max. 25 °C) surface.
6. The ready-plates are opaque and pink. Before inoculation, the plates should be dry.
pH: 7.3 ± 0.2 at 25 °C.
7. Shelf-life and storage conditions of fresh prepared plates: room-temperature: 12 hours.
in the fridge (not below 6 °C) unsealed. 3 weeks
in the fridge (not below 6 °C) sealed in plastic-pouch or with tape: 3 months.

Cat. No. 1.13999.0001 Merckoplate® RAMBACH® Agar (20 plates, 18 ml each)

Cat. No. 1.15999.0001 Merckoplate® RAMBACH® Agar (480 plates, 18 ml each)

Ready-to-use

Usable up to the expiry date when stored at +12 to +15°C.

The plates are opaque and pink.

Specimen

e.g. Stool.

Clinical

specimen collection, handling and processing , see general instructions of use.

Experimental Procedure and Evaluation

Specimen enriched in appropriate Salmonella Selective Broth. Afterwards inoculate ¼ of the agar surface. In order to achieve individual colonies, the inoculation shall be continued with the same loop over the rest of the plate

Incubation: Aerobically at 35-37 °C for 24-28 hours .

Quality control

Test strains	Growth
Salmonella enteritidis ATCC 13076	red
Salmonella typhimurium ATCC 14028	red
Escherichia coli ATCC 25922	blue-green
Klebsiella pneumoniae ATCC 13883	blue-green
Shigella flexneri ATCC 29903	yellowish
Proteus mirabilis ATCC 14153	yellowish
Staphylococcus aureus ATCC 25923	inhibited
Bacillus cereus ATCC 11778	inhibited



Salmonella Enteritidis, E.coli, Proteus

Literature

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