

Product Information

70123 Nutrient Broth No 2 (Standard II Nutrient Broth)

For the cultivation and enrichment of less fastidious bacteria for the establishment of permanent cultures, as well as a base in the preparation of special media.

Composition:

Ingredients	Grams/Litre
Meat peptone	4.3
Casein peptone	4.3
Sodium chloride	6.4
Final pH 7.5 +/- 0.2 at 25°C	

Store prepared media below 8°C, protected from direct light. Store dehydrated powder, in a dry place, in tightly-sealed containers at 2-25°C.

Directions:

Add 15g to 1 litre of distilled water. Mix well, distribute into final containers and sterilise by autoclaving at 121°C for 15 minutes.

Description:

This medium can be used in the detection of inhibitors in the bacteriological examination of meat (1). With some additives it can be used as a test comparable but simpler than the ECC four-plates-tests (2).

Meat and casein peptone provide nitrogen, carbon, vitamins and minerals. The sodium chloride maintains the osmotic balance.

Cultural characteristics after 24 hours at 35°C.

Organisms (ATCC)	Growth
<i>Escherichia coli</i> (25922)	+++
<i>Salmonella typhimurium</i> (13311)	+++
<i>Shigella flexneri</i> (29903)	+++
<i>Staphylococcus aureus</i> (25923)	+++
<i>Streptococcus pyogenes</i> (21059)	++
<i>Listeria monocytogenes</i> (19118)	++

References:

1. DIN Deutsches Institut für Normung e.V., Deutsche Einheitsverfahren zur Wasser-, Abwasser- und Schlammuntersuchung. Mikrobiologische Verfahren (Gruppe K). Nachweis von *Pseudomonas aeruginosa* (K 8), DIN 38411.
2. R. Levetzow, Untersuchung auf Hemmstoffe im Rahmen der bakteriologischen Fleischuntersuchung, Bundesgesundheitsblatt, 14, 211-213 (1971)
3. M. Zavanella, P. Aurelia, A.M. Ferrini, Improved microbiological method for the detection of antimicrobial residues in meat, Arch. Lebensmittelhyg., 37, 118-120 (1986)

Precautions and Disclaimer

This product is for R&D use only, not for drug, household, or other uses. Please consult the Material Safety Data Sheet for information regarding hazards and safe handling practices.

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