

## Product Information

### B1801 Brilliant Green Agar

Brilliant Green Agar is used for selective isolation of Salmonellae other than *Salmonella typhi* from faeces and other materials. It is also recommended for the examination of foods and dairy products.

#### Composition:

Ingredients	Grams/Litre
Proteose Peptone	10.0
Yeast Extract	3.0
Lactose	10.0
Sucrose	10.0
Sodium Chloride	5.0
Phenol Red	0.08
Brilliant Green	0.0125
Agar	20.0
Final pH 6.9 +/- 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.

Appearance: Pink colored, homogeneous, free flowing powder.

Gelling: Firm.

Color and Clarity: Greenish brown colored, clear to slightly opalescent gel forms in Petri plates.

#### Directions:

Suspend 58 g of Brilliant Green Agar in 1000 ml of distilled water. Boil to dissolve the medium completely. Sterilize by autoclaving at 15 lbs. pressure (121°C) for 15 minutes. Avoid overheating.

#### Principle and Interpretation:

Brilliant Green Agar as a primary plating medium for isolation of the *Salmonella* species was first described by Kristensen. The medium was further modified by Kauffmann and is recommended by the American Public Health Association (APHA), the FDA and USP. The media contains brilliant green which inhibits the growth of a majority of gram-negative and gram positive bacteria. *Salmonella typhi*, *Shigella* species, *Escherichia coli*, *Proteus* species, *Pseudomonas* species and *Staphylococcus aureus* are mostly inhibited.

Cultural characteristics after 18-24 hours at 35-37°C.

Organisms (ATCC)	Growth	Colour of Colony
<i>Salmonella typhimurium</i> (14078)	+++	pinkish white
<i>Salmonella enteritidis</i> (13076)	+++	pinkish white
<i>Salmonella serotype Typhi</i> (6539)	+	reddish pink
<i>Escherichia coli</i> (25922)	-/+	yellowish green
<i>Staphylococcus aureus</i> (25923)	-	-

#### References:

1. Kristensen, M., Lester, V., and Jurgens, A., (1925). Brit. J. Exp. Pathol. 6,291
2. Kauffman, F.,(1935). Seit F. Hyg. 177, 26.
3. Compendium of Methods for Microbiological Examination of Foods. Eds. Vanderzant, C. and Splittstoesser, D., (1992). Third Edition, APHA., Washington, D.C.
4. Bacteriological Analytical Manual., (1978). Fifth edition. AOAC, Washington, D.C.
5. The United States Pharmacopeia., (1985). 21<sup>st</sup> Rev.USP Convention, Rockville, Maryland.