

KARMALI AGAR FOR CAMPYLOBACTER

INSTRUCTION FOR USE READY-TO-USE PLATED MEDIA

For professional use

Intended use: Karmali Agar is used for the isolation and cultivation of Campylobacter spp.

Ref.:	Type of medium:	Packaging:
201009	ready-to-use medium-plate	1x20 pcs (90 mm)

1. Principle: Columbia Agar base serve as sources of essential nutrients and amino acids. Presence of charcoal in the medium helps to neutralize the toxic metabolic products formed in the medium. Sodium pyruvate enhances, the aerotolerance of microaerophilic *Campylobacter* spp. by quenching the toxic forms of oxygen. Vancomycin suppresses Gram-positive organisms while cycloheximide inhibits the fungal flora. Cefoperazone has inhibitory action on Gram-negative organisms other than *Campylobacter* spp.

2. Formula/Liter:

Columbia Agar base	39.0 g
Charcol	4.0 g
Hemine	0.032 g

Supplements/Liter:

Vancomycin	0.02 g
Cephoerazone	0.032 g
Cycloheximide	0.1 g
Sodium puryvate	0.1 g

3. pH: 7.4 ± 0.2 at 25°C.

4. Appearance:

Prepared Appearance: prepared medium is black and homogenous.

5. Sample: all samples in which *Campylobacter* spp. is expected.

6. Test procedure: if the agar plate has been refrigerated, allow to warm to room temperature before inoculation. Streak the specimen for isolation onto the surface of the medium. If the specimen is cultured from a swab, roll the swab gently over a small area of the surface at the edge, then streak from this area with a sterile loop. Incubate plates at 41.5 °C in an microaerobic atmosphere for 44±4°C.

7. Results: after incubation observe growth of microorganism. Make a confirmation tests.

8. Quality control: perform quality control testing for both negative and positive reaction by inoculating a representative sample of plates with pure cultures of stable control organisms that produce known, desired reactions. Graso uses following strains for performing quality control. Please note that other strains can be used in accordance with applicable local, state and laboratory's standard Quality Control.

Microorganism:	Appearance of colony:	Selectivity:
<i>Campylobacter jejuni</i> ATCC 33291	grey	—
<i>Campylobacte coli</i> ATCC 33559	cream - grey	—
<i>Escherichia coli</i> ATCC 25922	—	no growth
<i>Staphylococcus aureus</i> ATCC 25923	—	no growth

9. Precautions: due to nutritional variation, some strains may be encountered that grow poorly or fail to grow on this medium.

10. Disposal of waste: after use, all plates and any other contaminated materials must be sterilized or disposed of in line with appropriate internal procedures and in accordance with local legislations. Plates can be destroyed by autoclaving at 121°C for at least 20 minutes.

11. Storage: on receipt, store plates at 2-12°C away from direct sun light in an inverted position. Do not overload a refrigerator with excessive amounts of plates to avoid water condensation on the lids during storage. Plates must not come into direct contact with the inner walls of refrigerator, as the media may freeze, invalidating the tests. Prepared plates, stored in their original sleeve wrapping at 2-12°C until just prior to use, may be inoculated up to the expiration date and incubated for recommended incubation times. Plates from opened stacks of 10 plates should be used for two weeks when stored in a clean area at 2 to 12° C. Do not use plates if they show evidence of microbial contamination, discoloration, drying, cracking or others signs of deterioration. Allow the medium to warm to the room temperature before inoculation.

All microbiological media containing dyes or light-sensitive components should be protected from light and stored in the dark.

Note that shelf life of the growth media changes after the addition of supplements. Complete media containing protein supplement tend to degrade faster than basal media alone.

12. Shelf life: 3 months.

13. Required supplements not supplied together with medium base: not applicable

14. References: available on request.



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