

GVC Enrichment Solution

Cat: RL100152

Specification: 6*225ml

Storage: Store at 2-8°C, avoid light

Introduction: I. Product use:

For the cultivation of Burkholderia gladiolus (Pseudomonas coconuta yeast rice noodle subspecies) in samples of food poisoning caused by fermented rice noodles, deteriorated tremella and other starchy fermented foods.

II. Inspection principle:

Potatoes provide various nitrogen sources, carbon sources, vitamins; Glucose provides energy; Crystal violet inhibits gram-positive bacteria; Chloramphenicol inhibits most of the bacterial growth of Burkholderia copicae.

III. Composition: g/L

Potato 300.0g Extracted leaching powder

Glucose 20.0g

Crystal violet 0.01g

Chloramphenicol 0.02g

Purified water 1000mL

Final pH 7.0±0.2

IV. Instructions for use: (for reference only)

Ready-to-use product: Unpacked and ready to use.

V. Quality Control:

The following quality control strains were inoculated and cultured at 35-37°C for 48-72 hours, and the observation results are shown in the following table:

| Index | Quality control strain and number | Standard value | characteristic reaction |
|----------------|--|---|--|
| Growth rate | Burkholderia cocovenenans ATCC33664 | inoculated with <100 cfu in this medium, after cultivation, the colonies growing on PDA (specific for cocoa virus) should be >30cfu. | The colony is grayish white or milky white, with a central bulge, resembling a straw hat, and yellow pigments spread around the colony into the matrix |
| Selective | Escherichia coli ATCC25922 | inoculation of 1000-5000 | _ |
| | Staphylococcus aureus ATCC6538 | cfu, after cultivation, <20 cfu on TSA | ,5 <u>-</u> |

VI. Note:

Operate in a clean environment to avoid contamination of the culture medium.

VII. Waste disposal:

After testing, the contaminated items are placed under high-pressure sterilization at 121°C for 30 minutes.