

## Selenite Broth (NCM0172)

### Intended Use

Selenite Broth is used for the selective enrichment of *Salmonella* spp. in a laboratory setting. Selenite Broth is not intended for use in the diagnosis of disease or other conditions in humans.

### Description

Selenite Broth was originated by Leifson, while observing good recovery of *Salmonella* spp. and reduced growth of fecal coliforms. *Salmonella* organisms are also injured in food-processing procedures, including exposure to low temperatures, sub-marginal heat, drying, radiation, preservatives or sanitizers.

Selenite Broth conforms with the American Public Health Association (APHA). Many modifications of Selenite Broth exist, including Selenite Cystine Broth, from the original formula described as Selenite F Broth by Leifson.

### Typical Formulation

Enzymatic Digest of Casein	2.5 g/L
Enzymatic Digest of Animal Tissue	2.5 g/L
Lactose	4.0 g/L
Sodium Phosphate	10.0 g/L
Sodium Selenite	4.0 g/L

Final pH: 7.0 ± 0.2 at 25°C

Formula may be adjusted and/or supplemented as required to meet performance specifications.

### Precaution

Refer to SDS

### Preparation

1. Dissolve 23 g of the medium in one liter of purified water.
2. Heat to boiling. Avoid overheating.
3. DO NOT AUTOCLAVE.

### Quality Control Specifications

**Dehydrated Appearance:** Powder is homogeneous, free flowing, and off-white.

**Prepared Appearance:** Prepared medium is clear, with no to light precipitate and very pale yellow.

**Expected Cultural Response:** Cultural response after aerobic incubation for 18-24 hours at 37 ± 1°C then sub-cultured on TSA or XLD, incubated and examined for growth at 18-24hrs.

# Technical Specification Sheet



Microorganism	Approx. Inoculum (CFU)	Expected Results
<i>Enterococcus faecalis</i> ATCC® 29212	>1000	TSA- Partially inhibited to complete inhibition
<i>Escherichia coli</i> ATCC® 11775	>1000	TSA- Partially inhibited to complete inhibition
<i>Escherichia coli</i> ATCC® 25922	>1000	TSA- Partially inhibited to complete inhibition
<i>Pseudomonas aeruginosa</i> ATCC® 27853	>1000	TSA- Partially inhibited to complete inhibition
<i>Salmonella enteritidis</i> ATCC® 13076	10 - 100	XLD >10 cfu
<i>Salmonella typhi</i> ATCC® 19430	10 - 100	XLD >10 cfu
<i>Salmonella typhimurium</i> ATCC® 14028	10 - 100	XLD >10 cfu
<i>Shigella sonnei</i> ATCC® 25931	10 - 100	XLD >10 cfu

The organisms listed are the minimum that should be used for quality control testing.

## **Test Procedure**

For a complete discussion on the isolation and identification of *Salmonella* spp., refer to appropriate references.

## **Results**

Refer to references for the characteristic growth of *Salmonella* spp.

## **Expiration**

Refer to expiration date stamped on container. The dehydrated medium should be discarded if not free flowing, or if the appearance has changed from the original color. Expiry applies to medium in its intact container when stored as directed.

## **Limitations of the Procedure**

Due to nutritional variation, some strains may be encountered that grow poorly or fail to grow on this medium.

## **Storage**

Store dehydrated medium at 2 - 30°C. Once opened and recapped, place the container in a low humidity environment at the same storage temperature. Protect from moisture and light by keeping container tightly closed.

## **References**

1. Leifson, E. 1939. New selenite selective enrichment medium for the isolation of typhoid and paratyphoid bacilli. Am. J. Hyg. 24:423-432.
2. Hartman, P. A., and S. A. Minnich. 1981. Automation for rapid identification of salmonellae in foods. J. Food Prot. 44:385-386.
3. Vanderzant, C., and D.F. Splittstoesser (eds.). Compendium of methods for the microbiological examination of foods, 4<sup>th</sup> ed. American Public Health Association, Washington, D.C.

