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# BRUCELLA BROTH

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## INTENDED USE

Remel Brucella Broth is a liquid medium recommended for use in qualitative procedures for the cultivation of *Brucella* species and a wide variety of microorganisms.

## SUMMARY AND EXPLANATION

Brucella Broth is prepared according to the formula of Albimi Broth recommended by the American Public Health Association.<sup>1</sup> Albimi Broth is used to isolate *Brucella* from dairy products and other food sources.<sup>2</sup> Brucella Broth is used for preliminary enrichment and cultivation of *Brucella* and other fastidious microorganisms. It is also used in a biphasic medium for isolation of *Brucella*.

## PRINCIPLE

Casein and meat peptones provide nitrogen, amino acids, and peptides essential for the growth of fastidious organisms. Sodium chloride is a source of essential electrolytes and maintains osmotic equilibrium. Yeast extract provides B-complex vitamins. Dextrose provides a ready source of energy. Sodium bisulfite is a reducing agent.

## REAGENTS (CLASSICAL FORMULA)\*

Casein Peptone.....	15.0 g	Dextrose .....	1.0 g
Meat Peptone.....	5.0 g	Sodium Bisulfite.....	0.1 g
Sodium Chloride.....	5.0 g	Yeast Extract .....	2.0 g
		Demineralized Water.....	1000.0 ml

pH 7.0 ± 0.2 @ 25°C

\*Adjusted as required to meet performance standards.

## PRECAUTIONS

This product is For Laboratory Use only. It is not intended for use in the diagnosis of disease or other conditions.

## PREPARATION OF DEHYDRATED CULTURE MEDIUM

1. Suspend 28 g of medium in 1000 ml of demineralized water.
2. Warm, if necessary, to completely dissolve.
3. Sterilize by autoclaving at 121°C for 15 minutes or following established laboratory procedures.
4. Dispense into appropriate containers.

## PROCEDURE

1. Consult current editions of appropriate references for the recommended procedure for sample preparation, inoculation, testing, and interpretation.

## QUALITY CONTROL

Each lot number of Brucella Broth has been manufactured, packaged, and processed in accordance with current Good Manufacturing Practice regulations. All lot numbers have been tested using the following quality control organisms and have been found to be acceptable. Testing of control organisms should be performed in accordance with established laboratory quality control procedures. If aberrant quality control results are noted, sample results should not be reported.

## CONTROL

*Escherichia coli* ATCC® 25922  
*Staphylococcus aureus* ATCC® 25923

## INCUBATION

Ambient, 18-24 h @ 33-37°C  
Ambient, 18-24 h @ 33-37°C

## RESULTS

Growth  
Growth

## BIBLIOGRAPHY

1. Marshall, R.T. 1993. Standard Methods for the Examination of Dairy Products. 16<sup>th</sup> ed. APHA, Washington, D.C.
2. Downes, F.P. and K. Ito. 2001. Compendium of Methods for the Microbiological Examination of Foods. 4<sup>th</sup> ed. APHA, Washington, D.C.

Refer to the front of Remel *Technical Manual of Microbiological Media* for **General Information** regarding precautions, product storage and deterioration, sample collection, storage and transportation, materials required, quality control, and limitations.

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**remel**

12076 Santa Fe Drive, Lenexa, KS 66215, USA

General Information: (800) 255-6730 Website: [www.remel.com](http://www.remel.com) Email: [remel@remel.com](mailto:remel@remel.com)  
Local/International Phone: (913) 888-0939 International Fax: (913) 895-4128