

Product Information

Solus RVS Broth (RVS001)

Description

Rappaport Vassiliadis Broth (R10 modification) was born out of a long series of experiments carried out to determine the correct levels of malachite green and magnesium chloride that would allow *Salmonella* to multiply freely yet still inhibit the other enteric organisms. This formulation has been shown to be superior to Mueller Kauffmann and Selenite Broth for the isolation of *Salmonella* from meat products.

The development work carried out on the formulation shows that it is extremely efficient in detecting small numbers of *Salmonella* in heavily contaminated products. This formulation is very hygroscopic and will produce a slight exothermic reaction when mixed with water.

Formula g/litre

Soy Peptone 4.5 Sodium chloride 7.2 Potassium dihydrogen phosphate 1.26 Dipotassium hydrogen phosphate 0.18 Magnesium chloride anhydrous 13.4 Malachite green 0.036

Method for reconstitution

Weigh 26.6 grams powder, disperse in 1 litre of deionised water, swirl to mix, when dissolved dispense in 10ml volumes in screw capped bottles and sterilise by autoclaving at 115°C for 15 minutes.

Appearance: Clear, green fluid.

pH: 5.2 ± 0.2

Minimum Q.C. organisms: E. coli (inhibited) NCIMB 50034

S. typhimurium NCIMB 50076

Storage of Prepared Medium: Capped container – 6 months at 2-8°C

Inoculation: From pre-enrichment broth in the proportions of 1-part inoculum to 99 parts R.V. Broth.

Sub-culture onto either XLD Agar, M.L.C.B. Agar or other salmonella selective agars.

Incubation: 41.5 ± 0.5 °C for 24 hours (incubator) or 42 ± 0.1 °C for 24hrs (water bath).

References

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