



SELENITE CYSTINE BROTH (7283)

Intended Use

Selenite Cystine Broth is used for the selective enrichment of *Salmonella* species.

Product Summary and Explanation

The growth and isolation of *Salmonella* in food and other samples can be suppressed from food-processing procedures including exposure to low and or high temperatures, drying, radiation, preservatives, and sanitizers.¹ Along with the harsh processing procedures, *Salmonella* organisms may be competing with other bacteria in the same sample. Primary and secondary (selective) enrichment media are used to nurture any injured or stressed cells, along with inhibiting nuisance organisms. *Salmonella* spp. cause many types of infections, from mild self-limiting gastroenteritis to life-threatening typhid fever.²

Selenite Cystine Broth is based upon the formula of Selenite Broth described by Leifson, with the addition of cystine.³ The Food and Drug Administration proposed Selenite Cystine Broth as an enrichment medium for detecting *Salmonella* in food materials.⁴ Selenite Cystine Broth is recommended by AOAC, USP, and APHA as a selective enrichment medium for *Salmonella* spp., while inhibiting the growth of other Gram-negative bacilli.⁵⁻⁷

Principles of the Procedure

Enzymatic Digest of Casein and Enzymatic Digest of Animal Tissue are used as nitrogen and vitamin sources in Selenite Cystine Broth. Lactose is the carbohydrate and Disodium Phosphate is the buffer. Sodium Selenite is the selective agent against Gram-positive bacteria and most enteric Gram-negative bacilli. L-Cystine is a reducing agent.

Formula/Liter

Enzymatic Digest of Casein.....	2.5 g
Enzymatic Digest of Animal Tissue	2.5 g
Lactose	4 g
Sodium Phosphate	10 g
Sodium Selenite.....	4 g
L-Cystine.....	0.01 g

Final pH: 7.0 ± 0.2 at 25°C

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

Precautions

1. For Laboratory Use.
2. Harmful. Harmful by inhalation and if swallowed. Danger of cumulative effects. Irritating to respiratory system.

Directions

1. Dissolve 23 g of the medium in one liter of purified water.
2. Heat to boiling to completely dissolve the medium.
3. **DO NOT AUTOCLAVE.** Use immediately.

Quality Control Specifications

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

Prepared Appearance: Prepared medium is clear to slightly opalescent and very pale yellow.

Expected Cultural Response: Cultural response is exhibited on MacConkey Agar after enrichment in Selenite Cystine Broth at 35 ± 2°C for 18 – 24 hours. MacConkey Agar was incubated at 35 ± 2°C and examined for growth at 18 – 24 hours.

Microorganism	Response
<i>Escherichia coli</i> ATCC® 11775	inhibited
<i>Escherichia coli</i> ATCC® 25922	inhibited
<i>Salmonella typhi</i> ATCC® 19430	growth
<i>Salmonella typhimurium</i> ATCC® 14028	growth
<i>Shigella sonnei</i> ATCC® 25931	growth

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

Test Procedure ^{4,5}

1. Prepare food sample following the recommended procedure.
2. Inoculate into recommended pre-enrichment broth.
3. Transfer 1 mL of mixture to 10 mL Selenite Cystine Broth and to 10 mL Tetrathionate Broth.
3. Incubate at 35°C for 24 ± 2 hours.
4. Mix and streak 3 mm loopful (10 µL) of sample from both broths onto Bismuth Sulfite Agar, Xylose Lysine Desoxycholate Agar, Hektoen Enteric Agar or MacConkey Agar.
5. Examine plates for the presence of colonies that are typical for *Salmonella* spp.

Results

Refer to references for the characteristic growth of *Salmonella* spp. on appropriate media formulations.

Storage

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

Expiration

Refer to expiration date stamped on the container. The dehydrated medium should be discarded if not free flowing, or if the appearance has changed from the original color.

Limitation of the Procedure

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

Packaging

Selenite Cystine Broth	Code No.	7283A	500 g
		7283B	2 kg
		7283C	10 kg

References

1. **Hartman, P. A., and S. A. Minnich.** 1981. Automation for rapid identification of salmonellae in foods. *J. Food Prot.* **44**:385-386.
2. **Murray, P. R., E. J. Baron, M. A. Pfaller, F. C. Tenover, and R. H. Tenover (eds).** 1995. *Manual of clinical microbiology*, 6th ed. American Society for Microbiology, Washington, D.C.
3. **Leifson, E.** 1939. New selenite selective enrichment medium for the isolation of typhoid and paratyphoid bacilli. *Am. J. Hyg.* **24**:423-432.
4. **U.S. Food and Drug Administration.** 1995. *Bacteriological analytical manual*. 8th ed. AOAC International, Gaithersburg, MD.
5. **Andrews, W.** 1995. Microbial methods, p. 1-119. *In Official methods of analysis of AOAC International*, 16th ed. AOAC International. Arlington, VA.
6. **United States Pharmacopeial Convention.** 1995. *The United States pharmacopeia*, 23rd ed. The United States Pharmacopeial Convention. Rockville, MD.
7. **Vanderzant, C. and D. F. Splittstoesser (eds.).** 1992. *Compendium of methods for the microbiological examination of foods*, 3rd ed. American Public Health Association, Washington, D.C.

Technical Information

Contact Acumedia Manufacturers, Inc. for Technical Service or questions involving dehydrated culture media preparation or performance at (517)372-9200 or fax us at (517)372-2006.

