

OXOID PRODUCT SPECIFICATION

CAMPYLOBACTER SELECTIVE AGAR (SKIRROW)

PB0118A

Typical Formula

	grams per litre
'Lab-Lemco' powder	10.0
Peptone	10.0
Sodium chloride	5.0
Agar	12.0

Addition

Lysed horse blood	50ml
Campylobacter Selective Supplement (Skirrow)	
Polymyxin B	2,500 IU
Trimethoprim	5 mg
Vancomycin	10 mg

Preparation

Suspend Campylobacter Agar Base (37 grams/ litre) in de-ionised water. Sterilise at 121°C for 15 minutes. Cool and aseptically add lysed horse blood (50 millilitres/ litre) and Campylobacter Selective Supplement (Skirrow) as above, mix. Aseptically dispense into Petri dishes. Label dishes, wrap and label pack.

Format

Ten 90mm plates wrapped in a single cellulose-based film wrap. Each plate is ink-jet printed with (abbreviated) product name, product code, lot number and expiry date.

Labels

Label gives details of product name, product code, recommended storage temperature, lot number and expiry date.

Physical Characteristics

Physical Tests

pH	7.3 – 7.7
Colour	Red / Brown translucent
Clarity	Clear
Fill weight	18.5g - 20.5g

Packaging and presentation

General appearance of packaging and label should be satisfactory. Label data should be correct.

Sterility Test

Macroscopic examination should show no evidence of microbial growth after incubation at 20 - 24°C and 30 - 34°C for 5 days.

Microbiological Tests Using Optimum Inoculum Dilution

Results after incubation at 40 - 44°C for 36 - 48 hours under microaerophilic conditions (for details refer to Oxoid Manual – Atmosphere Generation Systems)

Positive controls

Inoculum 10 - 100 colony forming units

<i>Campylobacter jejuni</i>	ATCC® 33291	Grey / brown colonies
<i>Campylobacter jejuni</i>	ATCC® 29428	Grey colonies

Colony counts shall be equal to or greater than 50% of the control medium.

Results after incubation at 40 - 44°C for 36 - 48 hours

Negative control

Inoculum 10,000 - 100,000 colony forming units

<i>Escherichia coli</i>	ATCC® 25922	No growth
<i>Staphylococcus aureus</i>	ATCC® 25923	No growth

Storage conditions

Store away from the light between 2 – 10°C. Product shelf life from date of production is 9 weeks.