

# BRUCELLA BROTH

## 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
		Deminerized Water .....	1000.0 ml

pH 7.0 ± 0.2 @ 25°C

\*Adjusted as required to meet performance standards.

## PROCEDURE

1. Inoculate the specimen as soon as possible after it is received in the laboratory.
2. Insert swab specimens into Brucella Broth after inoculating plated media.
3. For fluid specimens, transfer a loopful of specimen to the broth medium.
4. Incubate in an appropriate atmosphere for up to 7 days for routine organisms. If attempting to recover *Brucella*, incubate up to 4 weeks in 5-10% CO<sub>2</sub>.
5. Growth is indicated by turbidity in the test isolate tube when compared to an uninoculated tube of Brucella Broth. If growth appears, Gram stain and subculture to appropriate media for further testing and identification procedures.

## QUALITY CONTROL

All lot numbers of Brucella Broth 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, patient results should not be reported.

## CONTROL

*Brucella neotomae* ATCC® 23459  
*Escherichia coli* ATCC® 25922  
*Staphylococcus aureus* ATCC® 25923

## INCUBATION

CO<sub>2</sub>, up to 72 h @ 33-37°C  
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## RESULTS

Growth  
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, specimen collection, storage and transportation, materials required, quality control, and limitations.

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