

Rappaport Vassiliadis (RV) Broth



Medium used for the isolation and cultivation of *Salmonella* spp. from meat and dairy products, feces and sewage polluted water.

*Equally use with MFDS (MB-R1175K).

• CONTENTS (Liter)

Tryptone	5.0 g
Sodium Chloride	8.0 g
Monopotassium Phosphate	1.6 g
Magnesium Chloride Anhydrous**	18.7 g
Malachite Green Oxalate	0.04 g
Final pH = 5.2 ± 0.2 at 25°C	

**Equivalent 40.0 G Magnesium Chloride Hexahydrate

• PROCEDURE

Suspend 33.34 G of powder in 1110 mL of distilled or deionized water. Heat to boiling until completely dissolved. Sterilize by autoclave at 115°C for 15 minutes. Cool to 45 - 50°C in water bath. Mix well. Pour into tubes.

• INTERPRETATION

Rappaport Vassiliadis (RV) Broth is a medium used for the isolation and cultivation of *Salmonella* spp. from meat and dairy products, feces and sewage polluted water. Tryptone provides nitrogen, carbon, amino acids and minerals. Sodium chloride maintains the osmotic balance. Monopotassium phosphate is the buffering agent. Magnesium chloride anhydrous makes the medium high osmotic pressure. Malachite green oxalate inhibits many Gram-positive bacteria.

• TECHNIC

Inoculate the specimen using a sterile needle to the medium. Incubate at 41.5 ± 1°C for 20 - 24 hours. Refer appropriate references for recommended test procedure.

• QUALITY CONTROL FOR USE

Dehydrated medium

Appearance: free-flowing, homogeneous

Color: pale green to green

Prepared medium

Appearance: clear

Color: blue

Incubation conditions: 41.5 ± 1°C / 20 - 24 hours

Microorganism	ATCC	Inoculum CFU	Growth
<i>Salmonella typhimurium</i>	14028	50-100	good
<i>Staphylococcus aureus</i>	25923	≥10 ³	inhibited

• STORE

The powder is very hygroscopic. Store the powder at room temperature, in a dry environment, in its original container tightly closed and use it before the expiry date on the label. Store prepared medium at 2 - 8°C.

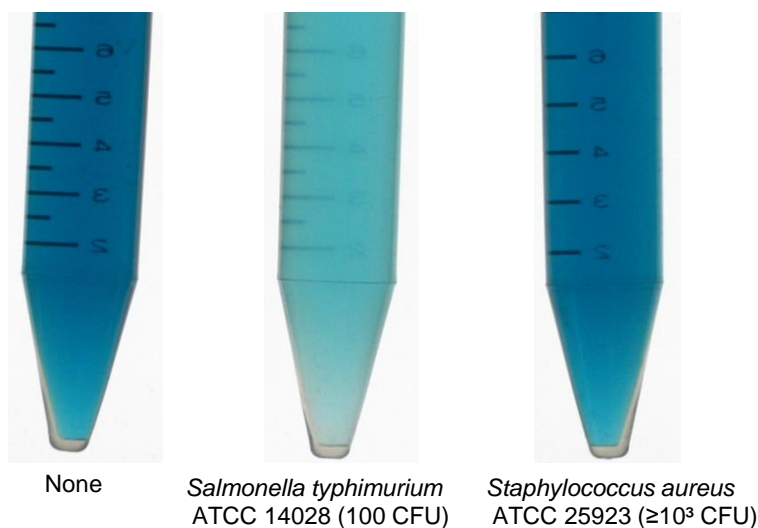
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12. Refer to the MFDS.

• PACKAGE

Cat. No : MB-R1175 Rappaport Vassiliadis (RV) Broth	500 G
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• MICROBIAL CULTURE IMAGES



Incubation conditions : 41.5 ± 1°C / 20 - 24 hours