

RVS (Rappaport-Vassiliadis Soya Peptone) Broth



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

*Equally use with MFDS (MB-R0914K).

• CONTENTS (Liter)

Soya Peptone	4.5 g
Sodium Chloride	7.2 g
Potassium Dihydrogen Phosphate	1.26 g
Di-Potassium Phosphate	0.18 g
Magnesium Chloride, Anhydrous	13.58 g
Malachite Green Oxalate	0.036 g
Final pH = 5.6 ± 0.2 at 25°C	

• PROCEDURE

Suspend 26.76 G of powder in 1 L 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

RVS (Rappaport-Vassiliadis Soya Peptone) Broth is a medium used for the isolation and cultivation of *Salmonella* spp. from meat, dairy products, feces and sewage polluted water. Soya peptone is the carbon and nitrogen sources. Sodium chloride maintains the osmotic balance. Potassium dihydrogen phosphate and di-potassium phosphate are the buffering agents. 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: greenish light beige

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.

• REFERENCES

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9. Vassiliadis P. (1983) J. Appl. Bact. 56. 69-76.
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• PACKAGE

Cat. No : MB-R0914 RVS (Rappaport-Vassiliadis Soya Peptone) Broth	500 G
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