

Specification

Solid medium for the detection of urease, according to ISO standards and DIN standard.

Presentation

20 Tubes - Slant
 Tube 16 x 113 mm
 with: 6,2 ± 0,3 ml

Packaging Details

1 box with 20 tubes, 16x113 mm glass tubes, ink labelled and Metallic cap.

Shelf Life

9 months

Storage

8-14°C

Composition

Composition (g/l):

Peptone.....	1.000
D(+) Glucose.....	1.000
Sodium chloride.....	5.000
Disodium phosphate.....	1.200
Potassium dihydrogen phosphate.....	0.800
Phenol red.....	0.012
Urea 40%.....	50 ml
Agar.....	15.000

Description /Technique

Urea Agar complies with Christensen's specifications, and is recommended for the detection of ureolytic or urea degrading microorganisms, especially Enterobacteriaceae, although it can be used with Gram positive bacteria.

A pure culture is inoculated by surface streaking, and then incubated at 36±1°C. Generally, organisms with strong urease activity can be read after 4-6 hours. Reaction is evident as the medium changes colour from orange to pink-fuchsia, due to a strong alkalization produced by ammonia release.

Quality control

Physical/Chemical control

Color : Pale yellow

pH: 6.8 ± 0.2 at 25°C

Microbiological control

Loop spreading

Aerobiosis. Incubation at 36 ± 2°C, reading at 18-24 h

Microorganism

Escherichia coli ATCC® 25922

Proteus mirabilis ATCC® 43071

Proteus hauseri ATCC® 13315

Salmonella typhimurium ATCC® 14028

Proteus Vulgaris ATCC® 8427

Growth

Good - Ureasa negative

Good - Ureasa positive

Good - Positive urea

Good - Negative urea

Good - Positive urea

Sterility Control

Incubation 48 hours at 30-35°C and 48 hours at 20-25°C: NO GROWTH

Check at 7 days after incubation in same conditions

Bibliography

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