

## Specification

Steril additive for the ureasa test in microbiology.

## Presentation

1 Prepared bottle  
Bottle 125 ml  
with: 100 ± 3 ml

### Packaging Details

1 box with 1 bottle 125 ml. Injectable cap: Plastic screw inner cap. The use of syringes needles with a diameter greater than 0.8 mm is not recommended.

### Shelf Life

24 months

### Storage

8-14 °C

## Composition

Composition (g/l):

Urea ..... 400  
Distilled water..... 1000 ml

## Description /Technique

Aqueous urea solution 40%, sterilized by filtration and suitable to be used as an additive in culture media.

It is supplied to be used with the dehydrated media Urea Agar according to Christensen and Urea Broth. It must be added to these media after the sterilization and with the media cooled to 50-55°C.

Once it is added, do not reheat the media because urea is thermolabile and heating allows to its break down and ammonium liberation.

## Quality control

### Physical/Chemical control

Color : Colourless

### Microbiological control

Add supplement to functionality - into medium Urea Agar base

Aerobiosis. Incubation at 37 °C ± 1, reading after 24-48 ± 2h

### Microorganism

*Escherichia coli* ATCC® 25922, WDCM 00013

*Proteus mirabilis* ATCC® 43071

### Growth

Urea Negative

Urea Positive

### 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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