ALLIANCE BIO EXPERTISE

Reference: DSHB3053 **A.B.E. - Technical Data Sheet**

Product: **Campylobacter Bolton Selective Supplement (500 ml)**

Specification

A selective supplement for pre-enrichment of Campylobacter species in food samples.

Presentation

	Packaging Details	Shelf Life	Storage
10 Freeze dried vials Vial with: 3 ± 0,1 g	22±0,25 x 55±0,5 mm glass vials, tag labelled, White plastic cap - 10 vials per box.	49 months	2-25ºC

Composition

Compositon (g/vial)

Vancomycin	0.010
Trimethoprim	0.010
Cefoperazone	0.010
Cycloheximide	0.025

NOTE : Each vial is sufficient to supplemented 500 ml of Bolton Selective Enrichment Broth.

Reconstitute the original freeze-dried vial by adding :
Sterile Distilled Water/ Ethanol(50:50) 6 ml

Description /Technique

Description:
Bolton Selective Enrichment Broth is intended for the pre-enrichment of *Campylobacter* in food samples. *Campylobacter* are Gram-negative, spirally shaped microaerophilic organisms which may be present in raw milk, untreated water, improperly handled food and undercooked meats, poultry and shellfish.
Bolton Selective Enrichment Broth contains nutrients to aid resuscitation of sublethally injured cells, and the inclusion of sodium metabisulphite and sodium pyruvate quenches toxic compounds that may form in the culture medium. These additions also increase the aero-tolerance of the culture.
The antibiotics contained in Bolton Broth Selective Supplement optimise the selectivity for *Campylobacter spp*:

Vancomycin : Inhibits Gram+
Cefoperazone: Inhibits Gram-
Trimethoprim: Inhibits a wide variety of Gram- and Gram+
Cycloheximide: Inhibits pathogenic fungi (yeast and mold)
Note: ISO recommends amphotericin B, but has been replaced by cycloheximide for greater availability, solubility and efficacy.

Technique:
Collect, dilute and prepare samples and volumes as required according to specifications, directives, official standard regulations and/or expected results.
Reconstitute the vial with 6 ml of the sterile diluent in aseptic conditions and add it to 500 ml of the medium base cooled to 50ºC previously supplemented with lysed defibrinated horse.
Do not overheat once supplemented.
Pour the complete medium into tubes and inoculate it.
Incubate the tubes in microaerophilic conditions at 37ºC for 4-6 hours, then at 41,5ºC for 44 ± 4 hours.
Campylobacter spp. best grown at 42°C (except *Campylobacter fetus* subsp. fetus).
Incubation times longer than those mentioned above or different incubation temperatures may be required depending on the sample, on the specifications.
Each laboratory must evaluate the results according to their specifications.
Presumptive isolation of *Campylobacter spp.* must be confirmed by further microbiological and biochemical tests.

Quality control

Physical/Chemical control

Color : White-Gray pH: at 25ºC

Microbiological control

Reconstitute 1 vial as indicated in COMPOSITION; shake and dissolve completely
Add 1 vial to 500 ml of medium base. DO NOT HEAT once supplemented.
Microaerophilia. 37ºC ± 1 during 5h±1; After 41,5ºC±1 during ± 44h ±4

Subculture after incubation onto appropiate media

Microbiological control accor. to ISO 11133:2014/A1:2018.

Microorganism	Growth
Campylobacter jejuni ATCC® 29428, WDCM 00156	Good to excelent - Typical colonial appearance
Escherichia coli ATCC® 25922, WDCM 00013	Inhibited
Proteus mirabilis ATCC® 29906, WDCM 00023	Inhibited

Sterility Control

Add 5ml of tha sample to
100ml TSB and 100ml Thioglycollate
Incubation 48 hours at 30-35ºC and 48 hours at 20-25ºC: NO GROWTH

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