

**Also known as**

Rappaport Vassiliadis R10 Broth; RVS Broth.

**Specification**

Liquid medium for the selective enrichment of *Salmonella* in foodstuffs and other samples, according to ISO and FIL-IDF standards.

**Formula \* in g/L**

Soy peptone .....	4.500
Sodium chloride .....	7.200
Monopotassium phosphate .....	1.260
Dipotassium phosphate .....	0.180
Magnesium chloride (anhydrous) .....	13.40
Malachite green .....	0.036

Final pH 5.2 ±0.2 at 25 °C

\* Adjusted and /or supplemented as required to meet performance criteria

**Directions**

Suspend 26.8 g of powder in 1 l of distilled water. Heat up if necessary. Distribute into tubes or flasks and sterilize by autoclaving at 115 °C for 15 minutes.

**Description**

The Rappaport Vassiliadis medium complies with the recommendations of the APHA for the examination of food.

This culture medium is a modification of the R10 Medium (from Rappaport et al.) or RV Broth (from Vassiliadis et al.) by van Schothorst and Renaud. The modifications are an adjustment in the magnesium chloride concentration and the buffering capacity of the medium to aid pH maintenance during storage. It shows a higher selectivity towards *Salmonella* and produces better yields than other similar media, especially after preliminary enrichment and at an incubation temperature of 41 ±0.5 °C.

Malachite green, low pH and magnesium chloride inhibit the growth of microorganisms normally found in the intestine but do not affect the proliferation of most *Salmonella*. As malachite green inhibits the growth of *Shigella*, other culture methods may need to be used to isolate this organism. The addition of soy peptone enhances the growth of *Salmonella*.

**Technique**

Inoculate the culture medium with the sample or material from a pre-enriched culture in buffered Peptone Water and incubate for up to 18-24 hours at 41.5 ±1 °C. Subculture from this broth onto selective culture media.

**Quality control**

**Incubation temperature:** 41,5°C ±1

**Incubation time:** 24 ± 3h

**Inoculum:** Practical range 100 ±20 CFU. Min. 50 CFU (productivity)/10<sup>1</sup>-10<sup>2</sup> CFU (selectivity), according to ISO 11133:2014/Amd 1:2018 .

**Microorganism**

1. *Enterococcus faecalis* ATCC® 29212
2. *Escherichia coli* ATCC® 25922
3. *Salmonella abony* NCTC® 6017 + 6 + 7
4. *S. enteritidis* ATCC® 13076 + 6 + 7
5. *S. typhimurium* ATCC® 14028 + 6 + 7
6. *Escherichia coli* ATCC® 8739
7. *Pseudomonas aeruginosa* ATCC® 27853

**Growth**

- Total inhibition  
Partial inhibition  
Good  
Good  
Good  
Inhibited  
Inhibited

**Remarks**

- Recovery in TSA  
Recovery in TSA  
Recovery in XLD (Mixed cultures)  
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Recovery in XLD  
Recovery in XLD

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**References**

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- DOWNES, F.P. & K. ITO (2001) Compendium of Methods for the Examination of Foods. 4th ed. APHA. Washington. USA.
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- FIL-IDF 93:2001 Standard. Milk and Milk Products. Detection of Salmonella. Brussels.
- HORWITZ, W. (2000) Official Methods of Analysis of AOAC International. Gaithersburg. MD. USA.
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- VAN SCHOTHORST, M. & A.M. RENAUD (1983) Dynamics of Salmonella isolation with modified Rappaport's Medium (R10). J. appl. Bact. 54:209-215.
- VASSILIADIS, P. (1983) The Rappaport Vassiliadis (RV) enrichment medium for the isolation of salmonellas: An overview. J. Appl. Bact. 54:69-76.
- VASSILIADIS, P., PATERAKI, EPAPAICONOMOU, N., PAPADAKIS, J.A.A., TICHPOULOS, D. (1976) Nouveau procédé d'enrichissement de Salmonella. Ann. Microbiol. (Inst. Pasteur) 127B (195-200).

**Storage**

Keep tightly closed, away from light, in a dry place (4-30 °C).