

All-In-One Tube Salmonella

Intended Use:

All-In-One Tube Swab Testing is a rapid, easy-to-use, and reliable test method for the detection of Salmonella spp. on food contact surfaces and processing equipment/environments.

All-In-One Tube Food Testing is designed to test raw to processed food, animal food/feed and clinical samples in 24 h. A color change of solid culture medium from green to orange is considered positive.

Principle of the Test:

All-In-One Tube Salmonella contains sterile liquid and solid culture media recommended by the FDA Bacteriological Analytical Manual (BAM)- Salmonella. Liquid medium is formulated with the modified substrates of BAM Media M132 which support growth of Salmonella against both high and low levels of competitive microflora. The solid medium is formulated with the chromogenic substrates which increase selectivity of the kit.

Benefits:

- Easy-to-use with no preparation of culture media
- Easy-to-interpret – orange indicates presence of Salmonella species
- Positive results in as little as 18 hours for both swab and food samples
- Self-contained tube eliminates risk of contamination
- 2-month shelf life at refrigerated temperature (~4 °C)

Sensitivity:

- Detects Salmonella species down to 1-10 CFU

Specificity:

- Simultaneous culturing and detection in liquid and solid media give high selectivity in the presence of other enteric bacteria and Gram-positive cells

Interpretation:

Result is presumptive positive when the color below line 2 of All-In-One Tube Swab Testing or line 5 of All-In-One Tube Food Testing turns orange (partially orange below the lines is positive- see Figures 1 and 2)

Disposal: Disinfect before disposal. All-In-One Tube can be disinfected by autoclaving, incinerating, or by soaking in 20% bleach for 1 hour (open the tube cap when soaking in bleach solution). Then, they can be placed in the trash.

Safety & Precautions: Components of All-In-One Tube method do not pose any health risk when used correctly. Used kit confirming positive results may be a biohazard and should be disposed of safely in compliance with Good Laboratory Practice and Health and Safety Regulations.



MB2 Blue



3-inch sterile cotton swab

Directions: All-In-One Tube Swab Testing

1. Fill All-In-One Tube with 12 mL of MB2 Blue.
2. Take out one cotton swab with the clean hand and avoiding contact with the cotton tip.
3. Pre-moisten a cotton swab with neutralizing buffer (NB) prior to sampling.
4. Thoroughly swab a standard 12 x 12 in area of interest for a typical surface.
5. Insert the swab into All-In-One tube
6. Screw the cap on tightly.
7. Incubate at 35-37 °C for 18 - 24 hours.
If an incubator for 35-37 °C is not available, incubate the tube at room temperature (25 ±1 °C) up to 48 hours
8. After incubation, invert the tube 3-4 times and then read color **below line 2** of All-In-One Tube.

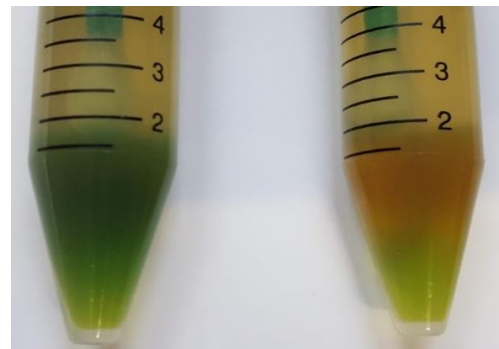


Figure 1. Green (-)

Orange (+)

Directions: All-In-One Tube Food Testing

1. Fill All-In-One Tube with 35 mL of MB2 Blue.
2. Add approximately 10 g of the sample into the MB2 prefilled tube.
3. Screw the cap on tightly.
4. Incubate at 35-37 C for 18 - 24 hours.
5. After incubation, invert the tube 3-4 times and then read color **below line 5** of All-In-One Tube

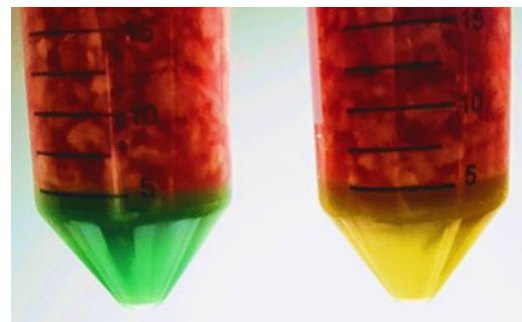


Figure 2. Green (-)

Orange (+)