

Palcam Agar (Base)

Palcam Agar acc. to van Netten

TN 1209 500 g



Intended use

Used for the isolation and detection of *Listeria monocytogenes* from foodstuffs (according to § 64 German Food and Feed Code), biological samples and strongly contaminated samples from the environment.

Form

Powder

Colour

Reddish

Storage

Dry, tightly closed, at 10...25 °C.

Shelf life

5 years

Typical composition

Component	g/l
Peptones	23
Starch	1
Sodium chloride	5
Yeast extract	3
D-Glucose	0.5
D-Mannitol	10
Esculin	0.8
Ammonium iron (III) citrate	0.5
Lithium chloride	15
Phenol red	0.08
Agar	10

Directions

Suspend 34.5 g in 500 ml distilled water and heat until completely dissolved. Autoclave at 121 °C for 15 minutes and cool down to 50 °C. Dissolve one bottle of Palcam Selective Supplement (TN 1312) according to instructions and add to 500 ml sterile cooled base culture medium. Mix well and pour plates.

Final pH at 25 °C

7.2 ± 0.2

Microbiological quality control

Incubate Palcam Agar (Base) (Palcam Agar acc. to van Netten) aerobically at 36 ± 1 °C.

Test strain	ATCC no.	CFU/ plate	Recovery rate	Colony morphology	Incubation time
<i>Listeria monocytogenes</i> Sero var 1/2	15313	10-100	> 50 %	greyish-green or black colonies with black corona	22-48 h
<i>Listeria monocytogenes</i> Sero var 4a	19114	10-100	> 50 %	greyish-green or black colonies with black corona	22-48 h
<i>Listeria monocytogenes</i> Sero var 4b	19115	10-100	> 50 %	greyish-green or black colonies with black corona	22-48 h
<i>Listeria innocua</i> Sero var 6a	33090	10-100	> 50 %	greyish-green or black colonies with black corona	22-48 h
<i>Listeria ivanovii</i> Sero var 5	19119	10-100	> 50 %	greyish-green or black colonies with black corona	22-48 h
<i>Escherichia coli</i>	8739	100-1000	< 0.1 %	n.a.	70-72 h
<i>Enterococcus faecalis</i>	29212	100-1000	< 0.1 %	n.a.	70-72 h
<i>Bacillus cereus</i>	11778	100-1000	< 0.1 %	n.a.	70-72 h

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Manufacturer: sifin diagnostics gmbh | Berliner Allee 317-321 | 13088 Berlin | Germany | T: +49 30 927 030-0 | F: +49 30 927 030-30 | info@sifin.de | www.sifin.de