

Food Stamp TCBS Agar

Simple and Easy Stamp Medium for Food Hygiene test: *Vibrio parahaemolyticus*

Code 100031 – 100 plates
100032 – 30 plates

Formula (in 1 liter)

| | | | |
|-------------------------|-------|----------------------|-------|
| Peptone..... | 10.0g | Ferric Citrate..... | 1.0g |
| Yeast Extract..... | 1.0g | Saccharose..... | 17.0g |
| Sodium Chloride..... | 10.0g | Ox gall..... | 5.0g |
| Sodium Thiosulfate..... | 10.0g | Bromthymol Blue..... | 0.04g |
| Sodium Citrate..... | 10.0g | Thymol Blue..... | 0.04g |
| Sodium Cholate..... | 3.0g | Agar..... | 15.0g |

Directions

Food Stamp is a prepared agar medium for Stamp method, on which agar stands up slightly above the rim of special Petri dish of 10 cm². Take off the cap of Food Stamp and gently press the medium against the surface of specimen. The surface of agar is elastic enough to be pressed firmly against the specimen. Press against the different parts of the specimen when several kinds of Food Stamps are tested simultaneously. Put the cap again immediately after pressing.

Incubate at 37°C for 24 - 48 hours.

Interpretations

Green (*V. parahaemolyticus*) and Yellow (*V. alginolyticus*) colonies are observed on the surface.

Possible contamination of *V. parahaemolyticus* is suspected when many yellow colonies (*V. alginolyticus*) are observed.

Storage

Keep at 4 – 10°C. Do not freeze.

Six (6) months after manufacturing.