

## Food Stamp MLCB Agar

Simple and Easy Stamp Medium for Food Hygiene test: *Salmonella*

**Code 100039 – 100 plates**  
**100040 – 30 plates**

### Formula (in 1 liter)

Peptone.....	10.0g	Sodium Thiosulfate.....	4.0g
Yeast Extract.....	3.0g	Ferric Ammonium Citrate.....	1.0g
Heart Extract Powder. ....	2.0g	Brilliant Green.....	0.0125g
Sodium Chloride. ....	4.0g	Crystal Violet.....	0.01g
Mannitol.....	3.0g	Agar.....	15.0g
L-Lysine Hydrochloride.....	5.0g		

### 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 cm<sup>2</sup>. 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

*Salmonella* produces hydrogen sulfide and forms black colonies or colonies with black center.

*Citrobacter* may develop black colonies just like *Salmonella*.

Purple colonies are not *Salmonella*.

### Storage

Keep at 4 – 10°C. Do not freeze.

Four (4) months after manufacturing.