CHROMagar[™] Pseudomonas







▶ ● 啟新生物科技有限公司 客服專線:02-2298-1823 電子郵件:service@cmp-micro.com



● CHROMagar[™] Pseudomonas

www.CHROMagar.com



Plate Reading

• Pseudomonas including P.aeruginosa

 \rightarrow blue green

• Other microorganisms such as *S.saprophyticus, E.coli, P.mirabilis* → colourless, or inhibited.



Quality Control Strains

- P. aeruginosa ATCC® 9027 blue green with diffusion
- *P. aeruginosa* ATCC® 10145 blue green with diffusion *S. aureus* ATCC® 25923 inhibited
- *E. faecalis* ATCC® 29212 inhibited
- E. coli ATCC® 25922 inhibited
- ATCC® is a registered trademark of the American Type Culture Collection

Order References

Please use these product references when contacting your local distributor:

1000 ml pack PS820 5000 ml pack PS822 25 L pack PS823-25 Bulk on request

For isolation and detection of *Pseudomonas* species

Background

Pseudomonas are ubiquitous bacteria found in the soil, on plants, in freshwater and marine habitats. Many strains can grow at low temperature (psychrophilic strains) and may contaminate food or pharmaceutical products stored in the refrigerator.

Pseudomonas strains can occasionally be isolated from the intestinal flora of humans or animals.

Clinical issues: Their ability to resist to many antibiotics and antiseptics explains their increasingly frequent presence in hospitals. They behave as opportunistic pathogens, often causing nosocomial infections. According to data from the CDC's National Nosocomial Infections Surveillance System, *P.aeruginosa* can be rated as the Number 1 cause of intensive care unit (ICU)–related pneumonia. Drinking water in hospitals may also be a source of serious infection for patients with a compromised immune system or for patients in burn care units where it prevents the regeneration of healthy tissue.

Pseudomonas aeruginosa is among the bacteria most frequently isolated from drinking water in health facilities. *Pseudomonas* strains have also been shown to be harmful to sufferers of cystic fibrosis.

Food industry and environmental issues: *P.aeruginosa* is a valid indicator for recreational water disinfection efficacy. This parameter is currently used as a criterion in the regulation of wading and swimming pools. Moreover, *P.aeruginosa* is important not only in terms of its role as an indicator, but also because it is an opportunistic pathogen whose transmission is often associated with water.

Other forms of Pseudomonas bacteria are known to cause food spoilage at low temperatures. These psychrophillic *Pseudomonas* strains include: *P.fragi*, which causes spoilage of dairy products, *P. taetrolens* which causes mustiness in eggs and *P.mudicolens* and *P.lundensis*, which cause spoilage of milk, cheese, meat, and fish, but are rarely a cause of food poisoning.

Medium Performance

FAST

24h incubation.

FILTRATION TECHNIQUE POSSIBLE

A membrane filtration method can be used for detection from 100 ml of water, the inoculated membrane is placed, sample uppermost, on the agar plate.

EASY PREPARATION

The pre-weighed agar powder is mixed with the required volume of distilled water.

EASY TO READ

One unique intensified colour for Pseudomonas.

SIMPLE TO USE

Colonies can be viewed under normal lighting conditions. Pseudomonas colonies develop with an intense blue-green colony colour, clearly visible to the naked eye.

Medium Description

| Powder Base | Total 33.2 g/L Agar 15.0 Peptone & Yeast extract 8.0 Salts 8.0 Chromogenic mix 2.2 Storage at 15/30°C - pH: 7.5 +/- 0.2 Shelf Life Shelf Life 5 years |
|---|---|
| Usual Samples | Clinical: sputum etc Food Industry: environmental, water, meat, air, surfaces |
| Procedure | Direct Streaking. Incubation at 30°C for 24h. Extention to 48h for fragile <i>Pseudomonas</i> species (small colonies etc). Aerobic condition. |
| Scientific Publications on this product: available on www.CHROMagar.com For detailed preparation procedure, please refer to our IFU. | |

CHROMagar 4 place du 18 juin 1940 75006 Paris - France