

# Campylobacter Supplement (CFP)



- For in vitro use only -

## Catalogue No.

VC28-05 Campylobacter Supplement (CFP) [5-mL / 500-mL] (Frozen Liquid)

LC28-05 Campylobacter Supplement (CFP) [5-mL / 500-mL] (Lyophilized)

A selective supplement used for the selective isolation of *Campylobacter* species when incorporated into Campylobacter Blood Free Medium.

## Active Ingredients per 5-mL Vial (Each vial prepares 500-mL of media)

Cefoperazone ..... 16 mg

## Appropriate Commercial Bases

Manufacturer	Description	Catalogue No.
Acumedia	Campy Blood Free Selective Medium (CCDA)	7427A
Oxoid	Campylobacter Blood-Free Selective Agar Base	CM739

## Reconstitution Procedure

The lyophilized supplement must be reconstituted prior to using:

1. Aseptically add 5.0-mL of cool, sterile, purified water to the vial.
2. Swirl vial gently until supplement is completely dissolved.

## Recommended Procedure for Media Preparation

1. Allow one 5.0-mL vial of Campylobacter Supplement (CFP) to adjust to room temperature prior to using.
2. Prepare and sterilize 500-mL of Campylobacter Blood Free Agar according to the manufacturer's recommendations. (Heat with stirring until dissolved then autoclave for 15 minutes at 121°C)
3. Cool medium to 45 to 50°C in a water bath.
4. Mix supplement well before adding.
5. Aseptically add the 5.0-mL vial of Campylobacter Supplement (CFP) to the medium; mix well to incorporate the supplement thoroughly into the medium.
6. Dispense medium into sterile petri dishes. Allow medium to set on a cool, level surface.

## Quality Control

The following organisms should be used to determine the performance of the completed medium. Inoculate and incubate at 37°C for 48 hours.

Organism	Expected Results
<i>Campylobacter jejuni</i> ATCC 29428	Growth, gray colonies
<i>Escherichia coli</i> ATCC 25922	Partial to complete Inhibition

## Storage and Shelf Life

Our frozen *Campylobacter* Supplement (CFP) has a shelf life of 26 weeks from the date of manufacture when stored at -20°C. The lyophilized supplement has a shelf life of 104 weeks (2 years) from the date of manufacture when stored at 4 to 8°C.

Original: March 2004 Updated: March 2004 Checked: January 2014