

Listeria Supplement (NCA)



- For in vitro use only -

Catalogue No.

VL65-05 Listeria Supplement (NCA) [5-mL / 500-mL] (Frozen Liquid)

LL65-05 Listeria Supplement (NCA) [5-mL / 500-mL] (Lyophilized)

A selective supplement used for the detection and isolation of *Listeria* species when incorporated into Tryptic Soy Broth enriched with Yeast Extract (Lovett formulation).

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

Nalidixic Acid	20 mg
Cycloheximide	25 mg
Acriflavine	7.5 mg

Appropriate Commercial Bases

Manufacturer	Description	Catalogue No.
Oxoid	Listeria Enrichment Broth	CM862
Merck	Listeria Enrichment Broth	1.11951

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 Listeria Supplement (NCA) to adjust to room temperature prior to using.
2. Prepare and sterilize 500 mL of Listeria Enrichment Broth according to the manufacturer's recommendations. (Heat with stirring until dissolved then autoclave for 15 minutes at 121°C)
3. Cool medium to room temperature.
4. Mix supplement well before adding.
5. Aseptically add the 5.0-mL vial of Listeria Supplement (NCA) to the medium; mix well to incorporate the supplement thoroughly into the medium.
6. Dispense medium as desired into sterile tubes or containers.

Quality Control

The following organisms should be used to determine the performance of the completed medium. Inoculate and incubate at 35°C for 18 to 48 hours.

Organism	Expected Results
<i>Listeria monocytogenes</i> ATCC 19114	Growth
<i>Escherichia coli</i> ATCC 25922	Partial to complete inhibition
<i>Staphylococcus aureus</i> ATCC 25923	Partial to complete inhibition

Storage and Shelf Life

Our frozen *Listeria* Supplement (NCA) 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