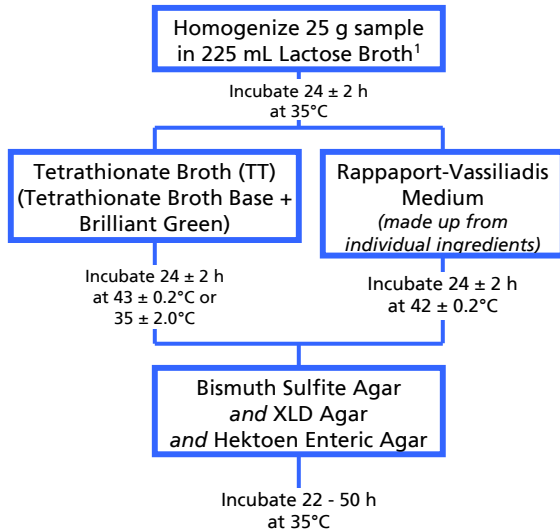


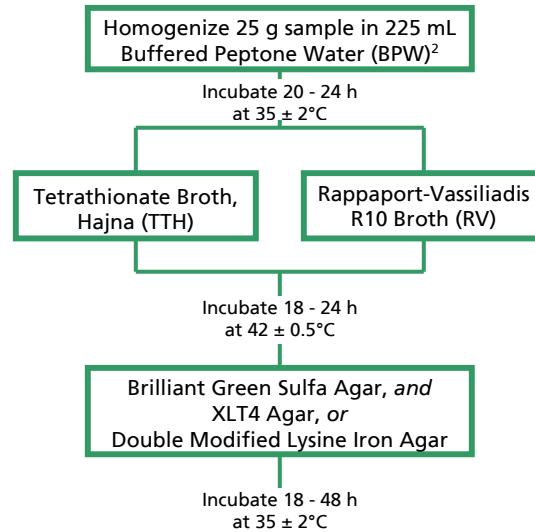
Isolation and Identification of *Salmonella* in Meat and Poultry

Conventional Methods

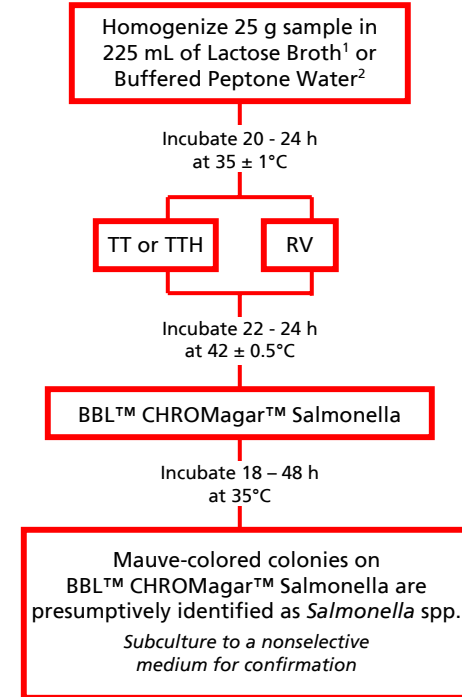
FDA¹



USDA/FSIS²



AOAC™- Research Institute Performance Tested MethodSM



Biochemical Screening
Triple Sugar Iron Agar (TSI)
Lysine Iron Agar (LIA)

Incubate 18 - 24 h at 35°C

Confirmation Tests

Dulcitol Fermentation	Lysine Decarboxylase	Simmons Citrate
Indole Test	Malonate Broth	Sucrose Fermentation
KCN Broth	MR-VP Test	Urease Test
Lactose Fermentation		

or

Rapid miniaturized test kit

Serological Tests
Refer to BD Product Catalog for Complete listing of *Salmonella* Antisera

BD Products for *Salmonella* Testing in Meat and Poultry

Cat. No.	Product	Pkg.
214983	BBL™ CHROMagar™ Salmonella	20 plates
211835	Lactose Broth	500 g
292527	Tetrathionate Broth Base w/Brill. Gr.	10 tubes
210430	Tetrathionate Broth Base	500 g
218105	Buffered Peptone Water	500 g
249120	Tetrathionate Broth, Hajna	500 g
218581	Rappaport-Vassiliadis R10 Broth	500 g

References

- Andrews, W.H. and T.S. Hammack. 2003. *Salmonella*, Chapter 5, rev. April 2003. In FDA Bacteriological analytical manual, 8th ed., Rev. A. AOAC International, Gaithersburg, MD.
- United States Department of Agriculture, Food Safety Inspection Service. 2002. Isolation and identification of *Salmonella* from meat, poultry and egg products, MLG 4.02, rev. 10/25/02. USDA/FSIS Microbiology Laboratory Guidebook, 3rd ed. U.S. Department of Agriculture, Food Safety Inspection Service, Washington, D.C.

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