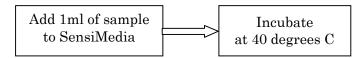
How to use SensiMedia for *Salmonella* Detection

MicroBio Corporation

1. General Description

This SensiMedia is designed to detect the presence of *Salmonella* isolated from other microorganisms such as *Citrobacter*, *E coli*, *Enterobacter* and *Klebsiella*.

2. Detection Procedure



Add sample

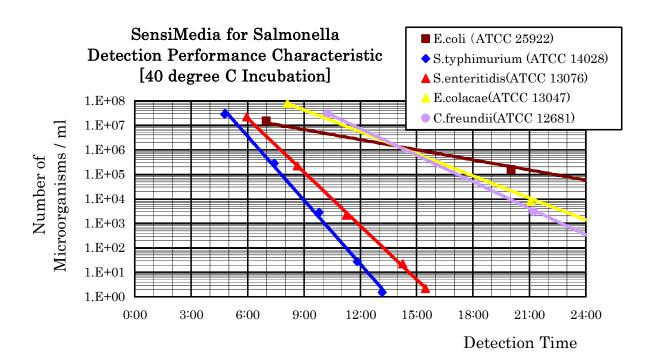
Open a cap of SensiMedia and add 1ml of sample. Close a cap and place the SensiMedia in an incubator.

Incubate Temperature

Incubate the sample added SensiMedia at 40 degrees C.

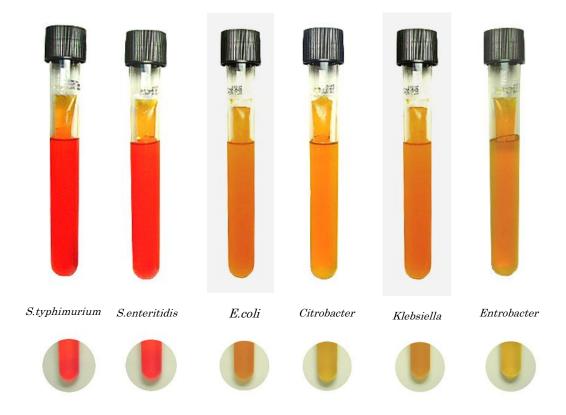
3. Detection Criteria

The performance characteristic of liquid medium is shown in graph below. Refer to it and set up a protocol for the test. If the color of CO_2 sensor turns into yellowish transparent, Salmonella is detected. If the color of sensor remains in dark blue, detection is negative.



Note) Detection Criteria

When the sensor tuned into transparent within 19 hours, even if the color of broth is yellow-green, assume and treat that the salmonella is detected. (It needs further test to determine.) The color of broth becomes orange if salmonella is predominant. Whatever the color of broth, if the sensor turns transparent well after 19 hours, salmonella is negative.



Snsor	Broth	Result
<16hr	Orange	Salmonella
Transparent <16hr	Yellow-	Salmonella,
Transparent	Green	Others
>>16hr	Orange	Others
Transparent	0	Others
>>16hr	Yellow-	Others
Transparent	Green	o there