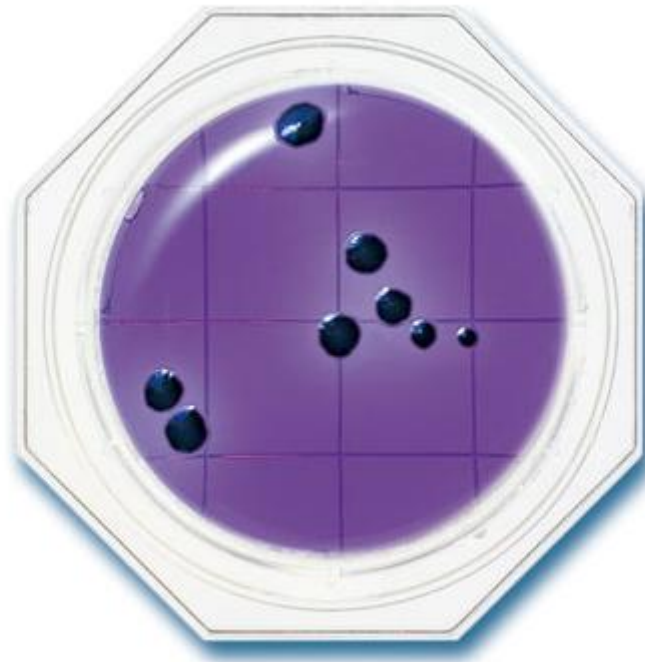


Prosedyre for Salmonella



Simple and Easy Stamp Medium for Food Hygiene test: *Salmonella*

Directions:

Food Stamp is a prepared agar medium for Stamp method, on which agar stands up slightly above the rim of special Petri dish of 10 cm². Take off the cap of Food Stamp and gently press the medium against the surface of specimen. The surface of agar is elastic enough to be pressed firmly against the specimen. Press against the different parts of the specimen when several kinds of Food Stamps are tested simultaneously. Put the cap again immediately after pressing.

Incubate at 37° C for 24 - 48 hours.

Interpretations:

Salmonella produces hydrogen sulfide and forms black colonies or colonies with black center.

Citrobacter may develop black colonies just like *Salmonella*.

Purple colonies are not *Salmonella*.