



Dey-Engley Neutralizing Agar (D/E Agar Disinfectant Testing) M186

Dey-Engley Neutralizing Agar is used in disinfectant testing, where neutralization of the chemical is important for determining its bactericidal activity.

Composition**

Ingredients	Gms / Litre
Casein enzymic hydrolysate	5.000
Yeast extract	2.500
Dextrose	10.000
Sodium thiosulphate	6.000
Sodium thioglycollate	1.000
Sodium bisulphite	2.500
Lecithin	7.000
Polysorbate 80	5.000
Bromocresol purple	0.020
Agar	15.000
Final pH (at 25°C)	7.6±0.2

**Formula adjusted, standardized to suit performance parameters

Directions

Suspend 54.02 grams in 1000 ml distilled water. Heat to boiling to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. Cool to 45-50°C. Mix well and pour into sterile Petri plates.

Principle And Interpretation

Dey-Engley Neutralizing Agar is formulated as per the procedure described by Engley and Dey (1). A strongly bacteriostatic substance inhibits the growth and reproduction of bacteria without killing them. These bacteria hold the ability to cause infection under favourable conditions. Dey-Engley Neutralizing Agar neutralizes a broad spectrum of antiseptics and disinfectants including quaternary ammonium compounds, phenolics, iodine and chlorine preparations, mercurials, formaldehyde and glutaraldehyde. (1).

Casein enzymic hydrolysate provide essential nutrients. Dextrose is an energy source. Yeast extract is also a rich source of vitamin B-complex. The present formulation incorporate neutralizing substances for almost all the active products used as antiseptics and disinfectants. Sodium bisulfite neutralizes aldehydes; sodium thioglycollate neutralizes mercurials; sodium thiosulfate neutralizes iodine and chlorine (1); lecithin neutralizes quaternary ammonium compounds; and polysorbate 80, a non-ionic surface-active agent, neutralizes substituted phenolics (2-5). Bromocresol purple is an indicator for dextrose utilization. Due to the high concentration of lecithin in the broth medium, turbidity cannot be used to detect growth. Therefore, bromocresol purple and dextrose are added to the medium. Those organisms that ferment dextrose will turn the medium from purple to yellow. (1).

For Agar Medium: Dey -Engley Neutralizing Agar medium can be over-filled, producing a meniscus or dome-shaped surface that can be pressed onto a surface for sampling its microbial burden. Incubate the plates, by covering the lids, at an appropriate temperature. The presence of microorganism is determined by the appearance of colonies on the surface of agar medium. Neutralization Test: Growth in Neutralizing Broth and no growth in Neutralizing Broth Base indicate neutralization of disinfectant. To check bactericidal activity, both broth tubes are inoculated on D/E Neutralizing Agar. Positive growth from negative tubes of Neutralizing Broth Base indicates bacteriostatic substance while negative growth indicates a bactericidal disinfectant. All positive tubes should show growth on Dey-Engley Neutralizing Agar. The control disinfectants used in test procedure are 2% chlorine, 2% formaldehyde, 1% glutaraldehyde, 2% iodine, 2% phenol, 1/750 quaternary ammonium compounds, 1/1000 mercurials etc.

Quality Control

Appearance

Light yellow to bluish grey homogeneous free flowing powder

Gelling

Firm, comparable with 1.5% Agar gel

Colour and Clarity of prepared medium

Purple coloured, Clear to slightly opalescent gel (may have particulate precipitate) forms in Petri plates.

Reaction

Reaction of 5.4% w/v aqueous solution at 25°C. pH : 7.6±0.2

pH

7.40-7.80

Cultural Response

Cultural characteristics observed after an incubation at 35 - 37°C for 40 - 48 hours.

Cultural Response

Organism	Inoculum (CFU)	Growth	Recovery
Cultural Response			
<i>Escherichia coli</i> ATCC 25922	50-100	luxuriant	≥70%
<i>Pseudomonas aeruginosa</i> ATCC 27853	50-100	luxuriant	≥70%
<i>Salmonella Typhimurium</i> ATCC 14028	50-100	luxuriant	≥70%
<i>Staphylococcus aureus</i> ATCC 25923	50-100	luxuriant	≥70%
<i>Bacillus subtilis</i> ATCC 6633	50-100	luxuriant	≥70%

Storage and Shelf Life

Store below 30°C in tightly closed container and use freshly prepared medium. Use before expiry date on the label.

Reference

1. Engley and Dey, 1970. Chem. Spec. Manuf. Assoc. Proc., Mid-Year Meet., p. 100.
2. Downes F. P. and Ito K., (Ed.), 2001, Compendium of Methods for the Microbiological Examination of Foods, 4th Ed. American Public Health Association, Washington, D.C.
3. Quisno R.A., Gibby I.W., and Foter M.J., 1946, Am. J. Phar., 118:320.
4. Erlandson A. L., and Lawrence C. A., 1953, Science 118:274.
5. Brummer B., 1976, Appl. Environ. Microbiol., 32:80.

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