ALLIANCE BIO EXPERTISE

Reference: DSHB3006 **A.B.E. - Technical Data Sheet**

Product: **Urea 40% Solution**

Specification

Steril additive for the ureasa test in microbiology.

Presentation

	Packaging Details	Shelf Life	Storage
1 Prepared bottle Bottle 125 ml with: 100 ± 3 ml	1 box with 1 bottle 125 ml. Injectable cap: Plastic screw inner cap. The use of syringes needles with a diameter greater than 0.8 mm is not recommended.	24 months	8-14 ºC

Composition

Composition (g/l):
Urea 400
Distilled water..... 1000 ml

Description /Technique

Aqueous urea solution 40%, sterilized by filtration and suitable to be used as an additive in culture media.
It is supplied to be used with the dehydrated media Urea Agar according to Christensen and Urea Broth. It must be added to these media after the sterilization and with the media cooled to 50-55ºC.
Once it is added, do not reheat the media because urea is thermolabile and heating allows to its break down and ammonium liberation.

Quality control

Physical/Chemical control

Color : Colourless

Microbiological control

Add supplement to functionality - into medium Urea Agar base

Analytical methodology according to ISO 11133:2014/A1:2018; A2:2020.

Aerobiosis. Incubation at 37 ºC ± 1, reading after 24-48 ± 2h

Microorganism	Growth
Escherichia coli ATCC® 25922, WDCM 00013	Urea Negative
Proteus mirabilis ATCC® 43071	Urea Postive

Sterility control

Incubation 48 h at 30-35 ºC and 48 h at 20-25 ºC: NO GROWTH.
Check at 7 days after incubation in same conditions.

Bibliography

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