

Product Information Sheet for NR-28799

***Salmonella enterica* subsp. *enterica*, Strain SL485 (CVM35947) (Serovar Hadar)**

Catalog No. NR-28799

For research use only. Not for human use.

Contributor:

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Manufacturer:

BEI Resources

Product Description:

Bacteria Classification: *Enterobacteriaceae*, *Salmonella*

Species: *Salmonella enterica*

Subspecies: *Salmonella enterica* subsp. *enterica*

Serovar: Hadar

Strain: SL485 (also referred to as strain RI_05P066, CVM35947 and AM23053-B)^{1,2}

Original Source: *Salmonella enterica* (*S. enterica*) subsp. *enterica*, strain SL485 was isolated in 2005 from a human patient in Massachusetts, USA.¹

Comments: Strain SL485 does not appear to be multi-drug resistant, although it has shown resistance to tetracycline. The complete genome for *S. enterica* subsp. *enterica*, strain SL485 (RI_05P066) was sequenced at the [J. Craig Venter Institute](#) (GenBank: [ABFG00000000](#)); this strain is reported to contain a plasmid of unknown function.¹

S. enterica are Gram-negative, rod-shaped, flagellated bacteria. The species is divided into six subspecies (I, II, IIIa, IIIb, IV, VI) where only subspecies I, subsp. *enterica*, is considered of clinical relevance.³ Salmonellosis (non-typhoidal), due to the greater than 1500 serovars of *S. enterica* subsp. *enterica*, is one of the most common food-borne diseases with approximately 1 million cases that occur in the United States every year.⁴ Pathogenicity results from a variety of virulence factors found in plasmids, prophages, and five pathogenicity islands which allow these organisms to colonize and infect host organisms.^{5,6}

S. enterica subsp. *enterica* serovar Hadar (formerly *Salmonella Hadar*) is becoming increasingly prevalent and has caused human infections mostly worldwide. Outbreaks are mostly attributed to animal-derived food commodities (eggs and poultry), with high rates of hospitalization.⁷ Isolates belonging to the Hadar serovar can be resistant to multiple antimicrobials, including quinolones. This serovar is well adapted to poultry reservoirs.

Material Provided:

Each vial contains approximately 0.5 mL of bacterial culture in 0.5X Nutrient broth supplemented with 10% glycerol.

Note: If homogeneity is required for your intended use, please purify prior to initiating work.

Packaging/Storage:

NR-28799 was packaged aseptically, in screw-capped plastic cryovials. The product is provided frozen and should be stored at -60°C or colder immediately upon arrival. For long-term storage, the vapor phase of a liquid nitrogen freezer is recommended. Freeze-thaw cycles should be avoided.

Growth Conditions:

Media:

Tryptic Soy broth or Nutrient broth or equivalent

Tryptic Soy agar with 5% defibrinated sheep blood or Nutrient agar or equivalent

Incubation:

Temperature: 37°C

Atmosphere: Aerobic

Propagation:

1. Keep vial frozen until ready for use; then thaw.
2. Transfer the entire thawed aliquot into a single tube of broth.
3. Use several drops of the suspension to inoculate an agar slant and/or plate.
4. Incubate the tube, slant and/or plate at 37°C for 24 hours.

Citation:

Acknowledgment for publications should read "The following reagent was obtained through BEI Resources, NIAID, NIH: *Salmonella enterica* subsp. *enterica*, Strain SL485 (CVM35947) (Serovar Hadar), NR-28799."

Biosafety Level: 2

Appropriate safety procedures should always be used with this material. Laboratory safety is discussed in the following publication: U.S. Department of Health and Human Services, Public Health Service, Centers for Disease Control and Prevention, and National Institutes of Health. Biosafety in Microbiological and Biomedical Laboratories. 5th ed. Washington, DC: U.S. Government Printing Office, 2009; see www.cdc.gov/biosafety/publications/bmbl5/index.htm.

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References:

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