Salmonella enterica subsp. enterica, Strain G4639

Catalog No. NR-172
(Derived from ATCC® BAA-710™)

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Contributor: ATCC®

Product Description:
Bacteria Classification: Enterobacteriaceae, Salmonella
Species: Salmonella enterica
Subspecies: Salmonella enterica subsp. enterica1,2
(formerly Salmonella choleraesuis subsp. choleraeuis)
Serovar: Montevideo
Strain: G4639
Original Source: Salmonella enterica (S. enterica) subsp. enterica serovar Montevideo, strain G4639 was isolated in 1993 from a patient with salmonellosis associated with uncooked tomatoes.
Comments: S. enterica subsp. enterica serovar Montevideo, strain G4639 was deposited at ATCC® in 2003 by Professor Larry R. Beuchat, Center for Food Safety, University of Georgia, Griffin, Georgia. This strain is utilized in testing the efficacy of produce sanitizers.3,4 S. enterica are a Gram-negative, rod-shaped, flagellated bacterial species that are divided into six subspecies (I, II, IIIa, IIIb, IV, VI). Only subspecies I, subsp. enterica, is considered of clinical relevance and may result in (non-typhoidal) salmonellosis, one of the most common foodborne diseases with an estimated 2 million cases that occur in the United States every year.5 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

Outbreaks of infection caused by S. enterica subsp. enterica serovar Montevideo are typically associated with eating uncooked tomatoes.7,8

Material Provided:
Each vial contains approximately 0.5 mL of bacterial culture in 0.5X Tryptic Soy Broth supplemented with 10% glycerol.

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

Packaging/Storage:
NR-172 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 equivalent
Tryptic Soy 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 tubes and plate at 37°C for 24 hours.

Citation:
Acknowledgment for publications should read “The following reagent was obtained through the NIH Biodefense and Emerging Infections Research Resources Repository, NIAID, NIH: Salmonella enterica subsp. enterica, Strain G4639, NR-172.”

Biosafety Level: 2

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References:

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