

Product Information Sheet for NR-28785

***Salmonella enterica* subsp. *enterica*, Strain SARA29 (CDC B1400) (Serovar Saint Paul)**

Catalog No. NR-28785

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: Saint Paul or Saintpaul

Strain: SARA29 (also referred to as strain CDC B1400)^{1,2}

Original Source: *Salmonella enterica* (*S. enterica*) subsp. *enterica*, strain SARA29 (CDC B1400) was isolated from human feces in Florida, USA.^{1,2}

Comments: Strain SARA29 (CDC B1400) is reported to be an antibiotic-susceptible strain.¹ The complete genome for *S. enterica* subsp. *enterica*, strain SARA29 (CDC B1400) was sequenced at the [J. Craig Venter Institute](#) (GenBank: [ABAN00000000](#)). Strain SARA29 (CDC B1400) is reported to contain two plasmids 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 Saint Paul (formerly *Salmonella Saintpaul*) has been implicated in large foodborne outbreaks linked to fresh produce. Saint Paul is a common serovar infecting humans in the United States and has emerged in other countries.⁷⁻¹¹ Yet, little is known about the epidemiology, pathogenic potential, or genetic profile of this serovar.

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-28785 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 SARA29 (CDC B1400) (Serovar Saint Paul), NR-28785."

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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