



Dehydrated Culture Media
Bases / Media Supplements

Technical Information

Citrate Azide Tween Carbonate Base

Product Code: DM 2618

Application: - Citrate Azide Tween Carbonate Base is used for the identification of Enterococci in meat, meat products, dairy products and other foodstuffs.

Composition**

Ingredients	Gms / Litre
Casein enzymic hydrolysate	15.000
Yeast extract	5.000
Potassium dihydrogen phosphate	5.000
Sodium citrate	15.000
Tween 80	1.000
Agar	15.000
Final pH (at 25°C)	7.0±0.2

**Formula adjusted, standardized to suit performance parameters

Principle & Interpretation

Citrate Azide Tween Carbonate Base is a selective media formulated by Burkwall and Hartmann (3). It was later modified by Reuter (4) for the identification of Enterococci in meat, meat products, dairy products and other foodstuffs.

Enterococci may be considered an essential part of the autochthonous microflora of humans and animals. Because of its wide distribution, Enterococci can also occur in different food commodities, especially those of animal origin (1).! *Enterococcus faecalis* and *Enterococcus faecium* are relatively heat-resistant and may characteristically survive in traditional milk pasteurization procedures.

E. faecium is markedly heat-tolerant and is a spoilage agent in marginally processed canned hams. Most of the Enterococci are relatively resistant to freezing, and, unlike *Escherichia coli* @, they readily survive this treatment (2). A wide variety of selective media for *Enterococcus* has been recommended and used. Indicator substances added to the media are useful for the recognition of Enterococci and for the rapid identification of single species on the basis of colony appearance.

Casein enzymic hydrolysate and yeast extract in the medium supply nitrogen, vitamins and amino acids. Tween 80 acts as a neutralizer, which inactivates residual disinfectants if present in the collected sample. The high concentrations of citrate prevent the growth of the accompanying microbial flora. Triphenyl Tetrazolium Chloride (TTC) is reduced by Enterococci to form a red formazan, which imparts red colour to the colonies. Sodium azide helps in the selective isolation of Enterococci. The test sample can be directly streaked on the surface of the agar.

Methodology

Suspend 28 grams of dehydrated media in 500 ml distilled water. Mix thoroughly & heat to boiling to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. Cool to 50°C. Aseptically add the rehydrated contents of 1 vial of CATC Supplement (MS2235). Shake well before pouring into sterile Petri plates.

Quality Control

Appearance

Cream to yellow homogeneous free flowing powder

Gelling

Firm, comparable with 1.5% Agar gel.



Colour and Clarity

Yellow coloured, clear to slightly opalescent gel forms in Petri plates

Reaction

Reaction of 5.6% w/v aqueous solution at 25°C. pH : 7.0±0.2

pH Range

6.80-7.20

Cultural Response

DM2618: Cultural characteristics observed with added CATC Supplement (MS2235), after an incubation at 35-37°C for 18-24 hours.

Organism	Inoculum (CFU)	Growth	Recovery	Colour of colony
Cultural Response				
<i>Streptococcus pyogenes</i> ATCC 12344	50-100	none -poor	<=10%	-
<i>Streptococcus agalactiae</i> ATCC 13813	50-100	none -poor	<=10%	-
<i>Enterococcus faecalis</i> ATCC 29212	50-100	good-luxuriant	>=50%	red
<i>Enterococcus faecalis</i> ATCC 33186	50-100	good-luxuriant	>=50%	red
<i>Enterococcus faecium</i> ATCC 6057	50-100	good	40-50%	red colonies may or may not be observed
<i>Streptococcus bovis</i> DSM 20065	50-100	none-poor	<=10%	-
<i>Escherichia coli</i> ATCC 25922	>=10 ³	inhibited	0%	-
<i>Staphylococcus aureus</i> ATCC 25923	>=10 ³	inhibited	0%	-

Storage and Shelf Life

Dried Media: Store below 30°C in tightly closed container and the prepared medium at 2 - 8°C. Use before expiry date on the label.

Prepared Media: 2-8° in sealable plastic bags for 2-5 days.

Further Reading

1. Belzer R.: Vergleichende Untersuchungen von Enterokokkenselektivnährböden-Inaug. Dissert., Univ. München, 1983.
2. Vanderzant C. and Splittstoesser D. F., (Eds.), 1992, Compendium of Methods for the Microbiological Examination of Foods, 3rd Ed., APHA, Washington, D.C.
3. Burkwall M. K., and Hartman P. A., 1964, Appl. Microbiol., 12; 18-23.
4. Reuter G., Arch F., Lebensmittelhyg., 1968, 19; 53-57 and 84-89.

Disclaimer :

- User must ensure suitability of the product(s) in their application prior to use.
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