

# **Technical Information**

## **Glucose Agar**

**Product Code: DM 2589** 

Application: - Glucose Agar is recommended for determining the fermentation reactions of presumptive Enterobacteriaceae.

### Composition\*\*

Ingredients	Gms / Litre					
Tryptone	10.000					
Yeast extract	1.500					
Glucose	10.000					
Sodium chloride	5.000					
Bromocresol purple	0.015					
Agar	15.000					
Final pH ( at 25°C)	7.0±0.2					
**Farmula adjusted standardi-ad to suit nord						

<sup>\*</sup>Formula adjusted, standardized to suit performance parameters

### Principle & Interpretation

Enterobacteriaceae are widely distributed and found in soil, water, vegetation and the intestinal tract of animals. Examination of foods ingredients and raw materials, for the presence of marker groups such as coliforms or total Enterobacteriaceae, is one of the most common tests in food microbiology laboratory, because of the relative speed and ease with which the tests can be accomplished Enterobacteriaceae are gram-negative chemoautotrophs that possess both respiratory and fermentative metabolism. Glucose Agar medium is used in the presumptive identification of Enterobacteriaceae based on the fermentation observed in the medium (1). This medium is also recommended by ISO (2, 3) as a solid medium for the confirmation of Enterobacteriaceae.

Glucose Agar contains tryptone and yeast extract, which supply nitrogenous source and other essential growth factors. Sodium chloride maintains the osmotic balance of the medium. Glucose in the medium act as a energy source and when fermented produces acid. Bromocresol purple as a indicator turns yellow when acid produce in the medium.

# Methodology

Suspend 41.52 grams of dehydrated media powder in 1000 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. Mix well and pour 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

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

#### Reaction

Reaction of 4.15% w/v aqueous solution at 25°C. pH: 7.0±0.2

### pH Range

6.80-7.20





#### **Cultural Response**

DM2589: Cultural characteristics observed after an incubation at 35-37°C for 18-24 hours.

Cultura	l Response
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Organism	Inoculum (CFU)	Growth	Recovery	Colour of Medium
Cultural Response Enterobacter aerogenes ATCC 13048	50-100	luxuriant	>=70%	yellow
Escherichia coli ATCC 25922	50-100	luxuriant	>=70%	yellow
Pseudomonas aeruginosa ATCC 27853	50-100	luxuriant	>=70%	colourless

# Storage and Shelf Life

**Dried Media:** Store below 30°C in tightly closed container and prepared medium at 2-8°C. Use before expiry period on the label. **Prepared Media:** 2-8° in sealable plastic bags for 2-5 days.

# **Further Reading**

- 1. Corry J. E. L., Curtis G. D. W. and Baird R. M., Culture Media For Food Microbiology, Vol. 34, Progress in Industrial Microbiology, 1995, Elsevier, Amsterdam.
- 2. ISO 4702 Standard, 1993, Microbiology General Guidance For The Enumeration Of Enterobacteriaceae Without Resuscitation 3. ISO 8523 Standard, 1991, Microbiology General Guidance For The Detection of Enterobacteriaceae With Pre-enrichment.

## Disclaimer:

- User must ensure suitability of the product(s) in their application prior to use.
- The product conform solely to the technical information provided in this booklet and to the best of knowledge research and development work carried at CDH is true and accurate
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