



Dehydrated Culture Media
Bases / Media Supplements

Technical Information

Nutritive Caseinate Agar

Product Code: DM 1932

Application: - Nutritive Caseinate Agar is recommended for enumeration of salt tolerant cocci in brined vegetables.

Composition**

Ingredients	Gms / Litre
Isoelectric casein	3.000
Peptonized milk	7.000
Bromo cresol purple	0.040
Dextrose	1.000
Agar	12.000
Final pH (at 25°C)	6.5±0.2

**Formula adjusted, standardized to suit performance parameters

Principle & Interpretation

Nutritive Caseinate Agar is formulated as recommended by APHA for enumeration of salt tolerant cocci from brined vegetables (1). Salt tolerant cocci are a cause of spoilage of brined vegetables and therefore pose a problem to the food industry. It thus becomes important to isolate these organisms for sterility checking of packed brined vegetables.

Vegetables may be preserved by salting or brining. In salting or brining, the vegetables may or may not undergo a lactic acid fermentation, depending upon the concentration of salt used. Numbers of salt tolerant cocci may be found over an extended period in brines, particularly in those containing no appreciable amount of developed acidity. These organisms are extremely salt tolerant but not acid tolerant.

Isoelectric casein and peptonized milk provide essential growth nutrients for bacterial metabolism. Dextrose upon utilization produces acid and bromocresol purple acts as pH indicator, which turns yellow. This helps in the differentiation of cocci .Count colonies that are grayish white, entire, glistening and of moderate size and similar colonies that are light orange to yellow in colour. Subsurface colonies are lenticular to elliptical in shape.

Methodology

Suspend 23.04 grams of dehydrated powder media 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. Shake well before pour into sterile Petri plates.

Note: After sterilization the medium may look slightly opalescent

Quality Control

Appearance

Cream to yellow homogeneous free flowing powder

Gelling

Firm, comparable with 1.2% Agar gel.

Colour and Clarity

Reddish purple coloured slightly opalescent gel forms in Petri plates

Reaction

Reaction of 2.3% w/v aqueous solution at 25°C. pH : 6.5±0.2





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pH Range

6.30-6.70

Cultural Response

DM1932: Cultural characteristics observed after an incubation at 32-35°C for 48-72 hours.

Organism**Growth**

Enterococcus faecalis ATCC 29212

luxuriant

Pediococcus cerevisiae ATCC 10791

luxuriant

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. Speck M. L., (Ed.), 1984, Compendium of Methods for the Microbiological Examination of Foods, 2nd Ed., APHA, Washington, D.C.

Disclaimer :

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