

Dehydrated Culture Media Bases / Media Supplements

Technical Information

Sorbitol Iron Agar

Product Code: DM 1299

Application: Sorbitol Iron Agar is used for the cultural identification and differentiation of enteropathogenic *Escherichia coli*, which do not ferment sorbitol.

Composition**					
Ingredients	Gms / Litre				
Beef extract	3.000				
Proteose peptone D-Sorbitol	15.000 2.000				
Sodium chloride	5.000				
Ferric ammonium citrate	0.500				
Sodium thiosulphate	0.500				
Phenol red	0.030				
Agar	20.000				
Final pH (at 25°C) **Formula adjusted, standardized to suit perform	7.6±0.2 ance parameters				

Principle & Interpretation

Escherichia coli is one of the most common bacterium isolated in clinical samples, the most prevalent facultative gram-negative rods in faeces, the most common cause of urinary tract infection and a common cause of both intestinal and extra-intestinal infections ⁽¹⁾. Strains of *E. coli* that are primary intestinal pathogens of man are classified in four groups namely Enterotoxigenic *E. coli* (ETEC), Enteroinvasive *E. coli* (EIEC), Verocytotoxin-producing *E. coli* (VTEC) and Enteropathogenic *E. coli* (EPEC) ⁽²⁾. EPEC is responsible for infantile diarrhea ⁽¹⁾.

Sorbitol Iron Agar is a differential tube medium described by Rappaport and Henig⁽¹⁾ which is a modification of Kligler Iron Agar where dextrose and lactose is substituted with D-sorbitol. The pathogenic strain of *E. coli* is identified on the basis of inability to ferment sorbitol and hydrogen sulfide production.

Proteose peptone and beef extract in the medium provide carbon, nitrogen, vitamins and minerals required for the growth of organisms. D-Sorbitol is the fermentable carbohydrate source. Sodium chloride provides essential ions. The combination of ferric ammonium citrate and sodium thiosulphate enables the detection of hydrogen sulphide production, which is indicated by a black colour formation. Phenol red is the pH indicator, detecting the fermentation of sorbitol and leading to acidic conditions.

Colourless colonies from Sorbitol Agar (DM1298) are inoculated into Sorbitol Iron Agar by stabbing the butts and streaking the slants. After 18-24 hours, freshly isolated pathogenic strains of *E. coli* show neither acid nor blackening of the medium. *Proteus* species may or may not blacken the medium, may produce acid in the butt; and on transfer to urease test medium, will give a positive urease test. Or dinary strains of *E. coli* produce acid and gas on Sorbitol Iron Agar, some pathogenic strains after laboratory cultivation may develop the capacity to ferment sorbitol and produce acid. Subsequently culturing of such bacteria on Kligler Iron Agar (DM1078) or Triple Sugar Iron Agar (DM1021), Urease Test Medium will help in identification of the microorganism.

Methodology

Suspend 46.03 grams of powder media in 1000 ml distilled water. Shake well & heat to dissolve the medium completely. Dispense in test tubes and sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. Allow the tubes to cool in a slanted position.





Bases / Media Supplements

Quality Control

Physical Appearance

Light yellow to pink homogeneous free flowing powder

Gelling

Firm, comparable with 2.0% agar gel.

Colour and Clarity of prepared medium

Red coloured clear to slightly opalescent gel forms in tubes as slants

Reaction

Reaction of 4.6% w/v aqueous solution at 25°C. pH : 7.6±0.2

pH range 7.40-7.80

Cultural Response/Characteristics

DM 1299: Cultural characteristics observed after an incubation at 35-37°C for 18-24 hours.

Organism	Inoculum (CFU)	Growth	Sorbitol	H₂S
Escherichia coli ATCC 25922	50-100	luxuriant	positive reaction, yellow colour with gas formation	negative reaction
Enterobacter aerogenes ATCC 13048	50-100	luxuriant	positive reaction, yellow colour	negative reaction
Enterococcus faecalis ATCC 29212	50-100	luxuriant	positive reaction, yellow colour	negative reaction
Klebsiella pneumoniae ATCC 13883	50-100	luxuriant	positive reaction, yellow colour	negative reaction
Proteus vulgaris ATCC 13315	50-100	luxuriant	negative reaction	positive reaction, blackening of medium
Salmonella Typhimurium ATCC 14028	50-100	luxuriant	positive reaction, yellow colour	positive reaction, blackening of medium
Shigella flexneri ATCC 12022	50-100	luxuriant	negative reaction	negative reaction
Escherichia coli serotype 011 and 055	50-100	luxuriant	negative reaction	negative reaction
Escherichia coli O157:H7 NCTC12900	50-100	luxuriant	negative reaction	negative reaction

Storage and Shelf Life

Dried media: Store below 30°C in tightly closed container and use before expiry date as mentioned on the label. Prepared Media: 2-8⁰ in sealable plastic bags for 2-5 days.

Further Reading

1. Rappaport F. and Henig E., 1952, J. Clin. Pathol., 5:361.

 Collee J. G., Fraser A. G., Marmion B. P., Simmons A., (Eds.), Mackie and McCartney, Practical Medical Microbiology, 1996, 14th Edition, Churchill Livingstone.

Disclaimer:

- User must ensure suitability of the product(s) in their application prior to use.
- The product conforms 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.
- Central Drug House Pvt. Ltd. reserves the right to make changes to specifications and information related to the products at any time.
- Products are not intended for human or animal diagnostic or therapeutic use but for laboratory, research or further manufacturing of diagnostic reagents extra.
- Statements contained herein should not be considered as a warranty of any kind, expressed or implied, and no liability is accepted for infringement of any patents.
- Do not use the products if it fails to meet specificatons for identity and performens parameters.

