

Dehydrated Culture Media Bases / Media Supplements

Technical Information

Sulphite Agar

Product Code: DM 1311

Application: Sulphite Agar is used for detection of thermophilic sulphide producing anaerobic microorganisms.

Composition**				
Ingredients	Gms / Litre			
Casein enzymic hydrolysate	10.000			
Sodium sulphite	1.000			
Agar	20.000			
Final pH (at 25°C)	7.6±0.2			
**Formula adjusted, standardized to suit performar	ce parameters			

Principle & Interpretation

Oxidation of sulphur or sulphides for energy production is restricted to the bacterial genus Thiobacillus, Thiomicrospira, and Sulfolobus. These bacteria all produce sulphuric acid as a metabolic product. The direct reduction of sulphate ions to hydrogen sulphide is effected in nature by specialized, strictly anaerobic bacteria of the genera Desulfovibrio and Desulfotomaculum. These sulphate-reducing bacteria (SRB) are heterotrophic organisms that utilize sulphate, thiosulphate, S₂O₃--, sulphite, SO₃--, or other reducible sulphur-containing ions as terminal electron acceptors in their respiratory metabolism. In the process these sulphur-containing ions are reduced to hydrogen sulphide. Sulphite Agar is prepared according to the formula of Clark and Tanner ⁽¹⁾ and is also recommended by APHA ^(2, 3) for detecting the thermophilic hydrogen sulphide producing anaerobic microorganisms.

Casein enzymic hydrolysate in the medium provides nitrogenous compounds required for the growth of organisms. Sodium sulphite is reduced and thus contributes in H2S production by the thermophilic anaerobic bacteria.

Methodology

Suspend 31 grams of powder media in 1000 ml distilled water. Shake well & heat to dissolve the medium completely. Dispense in screwcapped tubes containing a clean iron nail in 15 ml amounts and cap the tubes. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. As an alternate to iron nail, 10 ml of 5% ferric citrate solution may be used per litre of the medium.

Quality Control

Physical Appearance Cream to yellow homogeneous free flowing powder

Gelling Firm, comparable with 2.0% Agar gel.

Colour and Clarity of prepared medium Light amber coloured clear to very slightly opalescent gel forms in tubes

Reaction Reaction of 3.1% w/v aqueous solution at 25°C. pH : 7.6±0.2

pH range 7.40-7.80

Cultural Response/Characteristics DM 1311: Cultural characteristics observed after an incubation at 55°C for 18-48 hours.





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Organism	Inoculum (CFU)	Growth	Sulfite reduction
Cl. thermosaccharolyticum ATCC 7956	50-100	good	positive reaction, blackening of medium
Desulfotomaculum nigrificans ATCC 19858	50-100	good	positive reaction, blackening of medium
Bacillus stearothermophilus ATCC 10149	50-100	good	negative reaction, no blackening of medium

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. Clark F. M. and Tanner F. W., 1937, Food Research, 2:27.

2. Downes F. P. and Ito K., (Eds.), 2001, Compendium of Methods for the Microbiological Examination of Foods, 4th Ed., American Public Health Association, Washington, D.C.

3. Horwitz W., (Ed.), 2000, Official Methods of Analysis of AOAC International, 17th Ed., AOAC International, Gaithersburg, Md.

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