

Technical Information

Liver Meat Agar

Product Code: DM 1869

Application: - Liver Meat Agar is used for cultivation of fastidious anaerobic microorganisms.

Composition**

Ingredients	Gms / Litre
Meat liver base	20.000
Dextrose	0.750
Starch	0.750
Sodium sulphite	1.200
Ferric ammonium citrate	0.500
Agar	11.000
Final pH (at 25°C)	7.6±0.2

^{**}Formula adjusted, standardized to suit performance parameters

Principle & Interpretation

Anaerobic bacteria are those which live in an oxygen-free environment. Some anaerobic bacteria actually die if oxygen is present, while others fail to grow and multiply. Meat liver base provides adequate degree of anaerobiosis and is also rich source of growth nutrients, which enables even the strict and fastidious anaerobes to grow well.

Some anaerobes (e.g. certain Clostridium species) reduce the sulphite present in the medium to hydrogen sulphide (H₂S) which is indicated by the blackening of colonies due to presence of ferric ammonium citrate. Inoculation can be performed by the pour plate method or by surface smearing technique.

Methodology

Suspend 34.2 grams of powder media in 1000 ml distilled water. Shake well & heat to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. Medium can be used in tubes or plates as desired.

Quality Control

Physical Appearance

Light yellow to light brown homogeneous free flowing powder

Gelling

Firm, comparable with 1.1% Agar gel

Colour and Clarity of prepared medium

Brown coloured opalascent gel with suspended particles forms in Petri plates.

Reaction

Reaction of 3.42% w/v aqueous solution at 25°C. pH: 7.6±0.2

pH range:7.40-7.80

Cultural Response/ characteristices

DM1869: Cultural characteristics observed under anaerobic condition, after an incubation at 35-37°C for 18 - 48 hours...





Organism	Inoculum (CFU)	Growth	Recovery	H2S
Clostridium perfringens ATCC 12924	50-100	luxuriant	>=50%	positive
Clostridium tetani ATCC 10779	50-100	luxuriant	>=50%	positive
Escherichia coli ATCC 25922	50-100	luxuriant	>=50%	negative
Proteus mirabilis ATCC 25933	50-100	luxuriant	>=50%	negative or weakly positive
Clostridium botulinum ATCC 25763	50-100	inhibited	>=50%	positive
Bacteroides vulgatus ATCC 8482	50-100	luxuriant	>=50%	negative

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

Further Reading

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Disclaimer:

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