

Bases / Media Supplements

Technical Information

Dextrose Tryptone Broth, Modified

Product Code: DM 1914

Application: - Dextrose Tryptone Broth is recommended for the detection and enumeration of mesophilic and thermophilic aerobic microorganisms in foods.

Gms / Litre	
10.000	
5.000	
1.250	
1.000	
0.040	
6.7±0.2	
	10.000 5.000 1.250 1.000 0.040

Principle & Interpretation

Canned foods are mostly prone to flat-sour spoilage due to contamination by either mesophilic or thermophilic aerobic sporeformers. Williams ⁽¹⁾ devised Dextrose Tryptone Agar, a suitable medium for cultivation and enumeration of the thermophilic bacteria. It is also recommended for general cultural studies by Cameron ⁽²⁾ and other associations ⁽³⁻⁷⁾. Dextrose Tryptone Broth, Modified (DM1914) is more nutritious and well buffered than Dextrose Tryptone Broth (DM1122) due to addition of yeast extract and dipotassium phosphate. Dextrose Tryptone Broth, Modified is similar in composition to Dextrose Tryptone Agar, Modified (DM1913), except agar. This medium is useful for enumeration of mesophilic organisms, thermophiles in cereals and cereal products, dehydrated fruits and vegetables and spices ⁽⁸⁾.

Casein enzymic hydrolysate and yeast extract provides essential nutrients to the organisms. Dextrose serves as an energy source while bromo cresol purple is a pH indicator. Dipotassium phosphate buffers the medium. Acid producing organisms produce yellow coloured medium. The tubes should be incubated at 55°C for 48 hours in a humid incubator.

Methodology

Suspend 17.29 grams of powder media in 1000 ml distilled water. Shake well & heat if necessary to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. Mix well and dispense into sterile tubes.





Bases / Media Supplements

Quality Control

Physical Appearance

Cream to yellow homogeneous free flowing powder

Colour and Clarity of prepared medium

Purple coloured, clear solution in tubes

Reaction

Reaction of 1.73% w/v aqueous solutions at 25°C. pH : 6.7±0.2

pH range: 6.50-6.90

Cultural Response/Characteristics

DM 1914: Cultural characteristics observed after an incubation at 54-56°C for 3 6-48 hours.

Organism	Inoculum (CFU)	Growth	Colour of medium
Bacillus brevis ATCC 8246	50-100	Good-luxuriant(with or without dextrose dextrose fermentation)	Yellow
Bacillus coagulans ATCC 8038	50-100	Good-Luxuriant	Yellow
Bacillus stearothermophilus ATCC 7953	50-100	Good-luxuriant	Yellow

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. Williams O.B., 1936, Food Res., 1:217.

- 2. Cameron E.J., 1936, J.Assoc. Official Agr. Chem., 19:433.
- 3. Association of Official Analytical Chemists, 1978, Bacteriological Analytical Manual, 5th Edition, AOAC, Washington, D.C.
- American Public Health Association, 1972, Standard Methods for the Examination of Dairy Products, 13th Ed. APHA, Washington, D.C.
 National Canners Association, 1968, Laboratory Manual for Food Caners and Processors, Vol. I

6. American Public Health Association, 1976, Compendium of Methods for the Microbiological Examination of Foods, APHA, Washington, D.C.

7. National Canners Association, 1954, A Laboratory Manual for the Canning Industry, 1st Edition, National Canners Associations, Washington.

8. Downes F. P. and Ito K., (Eds.), 2001, Compendium of Methods for the Microbiological Examination of Foods, 4th Ed., APHA, Washington, D.C.

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 evelopment 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.

