

Technical Information

Acetate Agar

Product Code: DM 2225

Application: - Acetate Agar is used for the isolation and cultivation of *Leuconostoc* and *Pediococcus* species.

Composition**

Ingredients	Gms / Litre
Peptic digest of animal tissue	5.000
Meat extract	5.000
Yeast extract	5.000
Glucose	10.000
Polysorbate 80 (Tween 80)	0.500
Sodium acetate.3H ₂ O	27.220
Agar	20.000
Final pH (at 25°C)	5.4±0.2

**Formula adjusted, standardized to suit performance parameters

Principle & Interpretation

. Acetate agar was formulated by Whittenbury ⁽²⁾ and then modified by Keddie ⁽³⁾. which used for isolation, leuconostoc and pediococcus. *Leuconostoc* is a gram-positive and heterofermentative bacteria that is able to produce dextran from sucrose, there by held responsible for causing the stink when creating a sour dough starter. Some species of this micro organism are also capable of causing human infection ⁽¹⁾. *Pediococcus* bacteria are usually considered contaminants of beer and wine even than some strain of *Pediococcus* produce diacetyl, which gives a buttery or butterscotch aroma to some wines (such as Chardonnay) and a few styles of beer. *Pediococcus* species are often used in silage inoculants. Peptic digest of animal tissue, yeast extract, meat extract provide all essential growth nutrients. Polysorbate 80 maintains the surface tension of the medium to the optimal level. Glucose is the energy source. Sodium acetate serves as a sole source of carbon.

Methodology

Suspend 61.9 grams of dehydrated medium in 1000 ml distilled water. Heat to boiling to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (12 1°C) for 15 minutes. Mix well and pour into sterile Petri plates.

Quality Control

Physical Appearance

Light yellow to beige homogeneous free flowing powder

Gelling

Firm, comparable with 2.0% Agar gel.

Colour and Clarity of prepared medium

Yellow coloured clear to slightly opalescent gel forms in Petri plates

Reaction

Reaction of 6.19% aqueous solution at 25°C. pH : 5.4±0.2

pH Range:- 5.20-5.60

Cultural Response/Characteristics

DM 2225: Cultural characteristics observed after an incubation at 25-30°C for 18-48 hours.

Organism

Growth

Enterococcus faecalis
ATCC 29212

None-poor

Leuconostoc mesenteroides
ATCC 12291

good-luxuriant

Pediococcus acidilactici
ATCC 33314

good-luxuriant

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^o in sealable plastic bags for 2-5 days.

Further Reading

1. Vagiakou-Voudris E., Mylona-Petropoulou D., Kalogeropoulou E., Chant zis A., Chini S., Tsiodra P., Malamou-Lada E., J. Infect. Dis. 2002;34(10):766-7
2. Whittenbury R., 1965 b, J. Gen. Microbiol., 40:97.
3. Keddie R. M., 1951, Proceed. Soc. Appl. Bacteriol., 14:157

Disclaimer :

- User must ensure suitability of the product(s) in their application prior to use.
- The product conform solely to the technical information provided in this booklet and to the best of knowledge research and development work carried a 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.
- Donot use the products if it fails to meet specificatons for identity and performens parameters.