

BIOMARK Laboratories-INDIA

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TECHNICAL SHEET

| | | | | | | |
|--|---|---|--------------------------------|-----------|--------------------|---------------|
| B151 | COOKED MEAT MEDIUM (R.C. MEDIUM) | | | | | |
| Formula | | | | | | |
| Ingredients : | | gms/lit. | | | | |
| Beef heart, solids | | 98.00 | | | | |
| Proteose peptone | | 20.00 | | | | |
| Dextrose | | 2.00 | | | | |
| Sodium chloride | | 5.00 | | | | |
| Final pH (at 25°C) : 7.2 ± 0.2 | | | | | | |
| Directions : | | | | | | |
| Suspend 12.5 grams in 100 ml distilled water (or suspend 1.25 grams in 10 ml distilled water in test tubes). Mix thoroughly and allow to stand for 15 minutes until all the particles are thoroughly wetted. Dispense into tubes or flasks as desired. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. | | | | | | |
| Principle : | | | | | | |
| Beef Heart and Proteose Peptone provide the nitrogen, vitamins and amino acids in Cooked Meat Medium. Sodium Chloride maintains the osmotic balance of the medium. The low concentration of Dextrose is sufficient as the energy source, but not high enough to accumulate toxic metabolites. This formulation provides an effective maintenance medium. Solid meat particles provide favorable growth conditions for anaerobes due to the reducing action of -SH (sulfhydryl) groups of muscle protein. Sulfhydryl groups are more accessible in denatured proteins, therefore the use of cooked meat particles is preferred. | | | | | | |
| QC Tests - (I) Dehydrated Medium | | | | | | |
| | Colour : | Brown coloured granules with powder | | | | |
| | Appearance : | Granules with powder | | | | |
| (II) Rehydrated medium | | | | | | |
| | pH (post autoclaving/heating) : | 7.2 ± 0.2 | | | | |
| | Colour (post autoclaving/heating) : | Medium amber | | | | |
| | Clarity (post autoclaving/heating) : | Clear to slightly opalescent supernatant over insoluble granules. | | | | |
| (III) Q.C. Test Microbiological | | | | | | |
| Cultural characteristics observed after 40- 48 hrs. at 35-37°C. | | | | | | |
| | MICROORGANISM (ATCC) | GROWTH | | | | |
| | Clostridium botulinum (25763) | Luxuriant | | | | |
| | Clostridium perfringens (12924) | Luxuriant | | | | |
| | Clostridium sporogenes (11437) | Luxuriant | | | | |
| | Streptococcus pneumoniae (6303) | Luxuriant | | | | |
| | Enterococcus faecalis (29212) | Luxuriant | | | | |
| Precautions : | | 1. For Laboratory Use. 2. Follow proper, established laboratory procedures in handling and disposing of infectious materials. | | | | |
| Limitations : | | 1. Since the nutritional requirements of organisms vary, some strains may be encountered that fail to grow or grow poorly on this medium. | | | | |
| Use : | | For cultivation of aerobes and anaerobes particularly pathogenic Clostridia and also for maintenance of stock cultures. | | | | |
| Storage : | | Dehydrated medium- below 30°C Prepared medium- Between 2 to 8°C. | | | | |
| Packing : | | 500 gm bottle | | | | |
| Product profile: | | Reconstitution | Quantity on Preparation (500g) | pH (25°C) | Supplement | Sterilization |
| B151 | 125g/l | 4L | 7.2 ± 0.2 | NIL | 121°C / 15 minutes | |