

TM 2040 – CITRATE AZIDE AGAR

INTENDED USE

For selective cultivation of Enterococci in dairy products.

PRODUCT SUMMARY AND EXPLANATION

Enterococci may be considered an essential part of the autochthonous microflora of humans and animals. *Enterococcus faecalis* and *Enterococcus faecium* are relatively heat-resistant and may characteristically survive in traditional milk pasteurization procedures. Most of the Enterococci are relatively resistant to freezing, and, unlike *Escherichia coli*, they readily survive this treatment. Citrate Azide Agar is a selective media for the identification of Enterococci in dairy, water and other foodstuffs.

COMPOSITION

Ingredients	Gms / Ltr
Yeast extract	10.000
Tryptone	10.000
Sodium citrate	20.000
Sodium azide	0.400
Tetrazolium blue	0.010
Agar	15.000

PRINCIPLE

Tryptone and yeast extract in the medium provide nitrogen, carbon, long chain amino acids, vitamins and other essential growth nutrients. The high concentrations of sodium citrate inhibit the growth of the accompanying microbial flora. Tetrazolium blue is reduced by Enterococci to form blue coloured colonies. Sodium azide helps in the selective isolation of Enterococci.

INSTRUCTION FOR USE

- Dissolve 55.41 grams in 1000 ml purified / distilled water.
- Heat to boiling to dissolve the medium completely. DO NOT AUTOCLAVE.
- Overheating will destroy the selective properties. Cool to 45 - 50°C.
- Mix well and pour into sterile Petri plates.

QUALITY CONTROL SPECIFICATIONS

Appearance of Powder	: Cream to yellow homogeneous free flowing powder.
Appearance of prepared medium	: Yellow coloured (may have slight blue tinge), clear to slightly opalescent gel forms in Petri plates.
pH (at 25°C)	: 7.0±0.2

INTERPRETATION

Cultural characteristics observed after incubation.



Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Recovery	Colour of colony	Incubation Temperature	Incubation Period
<i>Enterococcus faecalis</i>	33186	50-100	Good-luxuriant	>=50%	Blue	35-37°C	18-24 Hours
<i>Escherichia coli</i>	25922	>=10 ⁴	Inhibited	0%	-	35-37°C	18-24 Hours
<i>Staphylococcus aureus subsp. aureus</i>	25923	>10 ⁴	Inhibited	0%	-	35-37°C	18-24 Hours
<i>Enterococcus faecalis</i>	29212	50-100	Good-luxuriant	>=50%	Blue	35-37°C	18-24 Hours

PACKAGING:

In pack size of 100 gm and 500 gm bottles.

STORAGE

Dehydrated powder, hygroscopic in nature, store in a dry place, in tightly-sealed containers between 25-30°C and protect from direct sunlight. Under optimal conditions, the medium has a shelf life of 4 years. When the container is opened for the first time, note the time and date on the label space provided on the container. After the desired amount of medium has been taken out replace the cap tightly to protect from hydration.













Product Deterioration: Do not use if they show evidence of microbial contamination, discoloration, drying or any other signs of deterioration.

DISPOSAL

After use, prepared plates, specimen/sample containers and other contaminated materials must be sterilized before discarding.

REFERENCES

1. Frank & Yousef, 2004, Standard Methods for the Examination of Dairy Products, 17th Ed.
2. Vanderzant C. and Splittstoesser D. F., (Eds.), 1992, Compendium of Methods for the Microbiological Examination of Foods, 3rd Ed., APHA, Washington, D.C.

 GMP Good Manufacturing Practices Certified	 IVD For In Vitro Diagnostic Use	 QTY. Quantity	 LOT/ B. NO. Lot / Batch Number	 REF Catalogue Number	 Manufacturer
 Temperature Unit	 EC REP Authorized Representative <small>MedNet GmbH Buckstrasse 10 48163 Münster, Germany</small>	 European Conformity	 QR Code	 Consults Instructions for Use	 Best Before

NOTE: Please consult the Material Safety Data Sheet for information regarding hazards and safe handling Practices.

***For Lab Use Only**
Revision: 08 Nov., 2019

