

TM 788 - MILK MEDIUM WITH A REDUCING AGENT

INTENDED USE

For determination of litmus reaction of *Clostridium* species.

PRODUCT SUMMARY AND EXPLANATION

This medium has been found satisfactory for the cultivation of *Clostridium* species and allows observation of their reactions in litmus milk. In anaerobically grown Litmus Milk cultures, enzymes of *Clostridium perfringens* attack the proteins and carbohydrates of the milk producing a stormy fermentation with clotting and gas formation.

Bacterial enzymes alter the media and may bring about various changes. Litmus is added to the medium to detect pH changes that may occur as a result of these enzymatic reactions. Above pH 8.3, litmus is blue, while below pH 4.5 litmus is red. Fermentation of lactose results in the production of acid, which causes milk to curdle or form a clot at the bottom of the tube. Litmus may also act as an electron acceptor thus becoming reduced by bacterial metabolism. This reaction is observed as a white color in the medium. Milk medium with reducing agent is used for determination of litmus reaction of *Clostridium* species.

COMPOSITION

Ingredients	Gms / Ltr
Skim milk	100.000
Peptic digest of animal tissue	10.000
Sodium thioglycollate	0.500
Litmus	5.000

PRINCIPLE

Peptic digest of animal tissue and skim milk provide nitrogen, sulphur, vitamins and other growth nutrients. Sodium thioglycollate is a reducing agent, which absorbs oxygen and creates a reduced environment required by anaerobes. Milk is a complex nutritional source that contains proteins (mainly casein) in an aqueous solution of lactose and minerals.

INSTRUCTION FOR USE

- Dissolve 115.5 grams in 1000 ml distilled water agitating continuously.
- Sterilize by autoclaving at 15 psi pressure (121°C) for 5 min.
- Mix well and dispense as desired.

QUALITY CONTROL SPECIFICATIONS

Appearance of Powder : Light pink to purple homogeneous free flowing powder.
Appearance of prepared medium : Purple coloured opalescent solution.
pH (at 25°C) : 7.0±0.2

INTERPRETATION

Cultural characteristics observed after an incubation.

Microorganism	ATCC	Inoculum (CFU/ml)	Observation	Gas	Incubation Temperature	Incubation Period



<i>Clostridium perfringens</i>	12924	50-100	Stormy fermentation	Gas trapped in acid coagulated casein peptonization	35-37°C	5 days
<i>Clostridium sporogenes</i>	11437	50-100	Acid with gas proteolysis	-	35-37°C	5 days

PACKAGING:

In pack size of 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

- Gainor C. and Wegemer D. E., Appl. Microbiol., 1954 March; 2(2): 9597.

 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	 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**
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