

## TM 792 - MOTILITY NITRATE MEDIUM, BUFFERED

### INTENDED USE

For isolation and detection of *Clostridium perfringens* on the basis of motility and nitrate test.

### PRODUCT SUMMARY AND EXPLANATION

*Clostridium perfringens* food poisoning is one of the most common type of human foodborne illness. The foods usually involved are cooked meat or poultry products containing large number of viable cells. *Clostridium perfringens* is a gram-positive, rod shaped anaerobic, spore-forming bacteria that produces enterotoxin. This toxin if ingested, can cause food poisoning. Motility Nitrate Medium, buffered formulated in accordance with FDA and APHA, is recommended for the detection of *C. perfringens* on the basis of motility and nitrate test.

In the nitrate reduction test, a pink to red color develops after addition of the reagents if nitrite is present. Colour development indicates that nitrate reduction has occurred in the tube. Some organisms further reduce nitrite to ammonia that can be detected by the addition of a small amount of zinc dust to the tubes exhibiting no colour. A pink colour in this part of the test indicates no nitrate reduction. A colourless reaction indicates that nitrates have been completely reduced. Inoculate 2 grams of food sample in 15 to 20 ml of Chopped Liver Broth or Tryptone Glucose Yeast Extract Broth. After an incubation at 35-37°C for 20-24 hours, isolate on Perfringens Agar Base (TSC/SFP Agar Base).

Presumptive *C. perfringens* colonies are confirmed biochemically by inoculating into Motility Nitrate Medium, buffered to detect motility and nitrate reduction.

### COMPOSITION

Ingredients	Gms / Ltr
Peptic Digest of Animal Tissue	5.00
Beef Extract	3.00
Galactose	5.00
Potassium Nitrate	5.00
Disodium Phosphate	2.50
Agar	3.00

### PRINCIPLE

Peptic digest of animal tissue and Beef extract supply amino acids and other complex nitrogenous substances. Agar is added to obtain a semisolid gel that helps to demonstrate motility of the organism along the stab line of inoculation. Growth of motile organisms extends out from the line of inoculation. The medium contains 0.5% each of glycerol and galactose to improve the consistency of the nitrate reduction reaction with different strains of the organisms. Potassium nitrate serves as a base for nitrate reduction. A red or orange colour formation on addition of nitrate reagents indicates reduction of nitrate to nitrite. Motility is indicated by turbidity extending out from the line of stab inoculation. Non-motile organisms grow only in the inoculated area. After 3-8 hours of incubation, a small puffball of motility may be seen around the line of inoculation. If this is not observed, tubes should be re-incubated for 24-48 hours and compared for turbidity to an un-inoculated tube. Negative motility reactions should be confirmed by a hanging drop preparation.

### INSTRUCTION FOR USE

- Dissolve 23.5 grams of Motility Nitrate Medium, buffered in 1000 ml of distilled water containing 5 ml of glycerol.
- Heat to boiling to dissolve the medium completely.
- Dispense in test tubes, each tube half full.
- Sterilize by autoclaving at 15 psi pressure (121°C) for 15 minutes.
- Cool quickly in cool running water and allow the tubed medium to solidify in an upright position



### QUALITY CONTROL SPECIFICATIONS

- Appearance of Powder** : Cream to yellow homogeneous free flowing powder.  
**Appearance of prepared medium** : Light amber coloured clear to slightly opalescent gel forms in tubes as butts.  
**pH (at 25°C)** : 7.4±0.2

### INTERPRETATION

Cultural characteristics observed after an incubation.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Motility	Nitrate reduction	Incubation Temperature	Incubation Period
<i>Clostridium absonum</i>	27555	50-100	Luxuriant	Weakly motile	Weak or negative reaction	35-37°C	24-48 Hours
<i>Clostridium perfringens</i>	12924	50-100	Luxuriant	Negative, growth along the stabline, surrounding medium remains clear	Positive, red- violet colour developed within 1-2 minutes	35-37°C	24-48 Hours

### 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

- American Public Health Association, Standard Methods for the Examination of Dairy Products, 1978, 14th Ed., Washington D.C.
- Bacteriological Analytical Manual, Food and Drug Administration, 1995, 8th Ed., AOAC International, Gaithersburg, Md., USA.
- Baird R.B., Eaton A.D., and Rice E.W., (Eds.), 2015, Standard Methods for the Examination of Water and Wastewater, 23rd ed., APHA, Washington, D.C.
- Isenberg, H.D. Clinical Microbiology Procedures Handbook 2<sup>nd</sup> Edition.
- Jorgensen, J.H., Pfaller, M.A., Carroll, K.C., Funke, G., Landry, M.L., Richter, S.S and Warnock, D.W. (2015) Manual of Clinical Microbiology, 11th Edition. Vol. 1.
- Salfinger Y., and Tortorello M.L., 2015, Compendium of Methods for the Microbiological Examination of Foods, 5th Ed., American Public Health Association, Washington, D.C.
- Wehr H. M. and Frank J. H., 2004, Standard Methods for the Microbiological Examination of Dairy Products, 17th Ed., APHA Inc., Washington, D.C.



 GMP Good Manufacturing Practices Certified	 Best Before	 Quantity	 Catalogue Number	 Manufacturer
 Temperature Unit	 Lot / Batch Number	 Consults Instructions for Use	 QR Code	

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

**\*For Lab Use Only**  
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