

## CM 20,073 – ANAEROBIC FERMENTATION MEDIUM BASE

### INTENDED USE

For detection of fermentation reactions of anaerobic microorganisms.

### PRODUCT SUMMARY AND EXPLANATION

A simple and sensitive technique for the determination of fermentation reactions of non-spore forming anaerobes have been described by Phillips. Non-spore forming anaerobes are a heterogeneous group of opportunistic pathogens that are a normal flora of skin and mucosal membranes.

### COMPOSITION

Ingredients	Gms / Ltr
Biopeptone	16.000
Beef extract	4.000
Sodium chloride	5.000
Agar	15.000

### PRINCIPLE

Biopeptone and beef extract in the medium provides nitrogen, chloride and other nutrients necessary to support bacterial growth. Sodium is an essential ion and helps in maintaining the osmotic balance of the medium. Agar is the solidifying agent.

### INSTRUCTION FOR USE

- Dissolve 40.0 grams in 1000 ml purified / distilled water.
- Heat to boiling to dissolve the medium completely.
- Sterilize by autoclaving at 15 psi pressure (121°C) for 15 minutes.
- Cool to 45-50°C and aseptically add 5-7 % sterile defibrinated horse blood.
- Mix well before pouring.

### QUALITY CONTROL SPECIFICATIONS

- Appearance of Powder : Cream to yellow coloured homogeneous free flowing powder.
- Appearance of prepared medium : Yellow coloured clear to slightly opalescent gel forms in Petri plates.
- pH (at 25°C) : 7.2±0.2

### INTERPRETATION

Cultural characteristics observed after incubation.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Recovery	Incubation Temperature	Incubation Period
Clostridium perfringens	13124	50-100	Luxuriant	≥70%	35-37°C	18-48 Hours



Clostridium sporogenes	11437	50-100	Luxuriant	>=70%	35-37°C	18-48 Hours
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**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**

1. Isenberg, H.D. Clinical Microbiology Procedures Handbook 2nd Edition.
2. 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.
3. Phillips KD. 1976, J Appl Bacteriol. 41(2):325-8.
4. 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.

 GMP Good Manufacturing Practices Certified	 Best Before	 QTY. Quantity	 REF Catalogue Number	 Manufacturer
 Temperature Unit	 LOT/ B. NO. 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 LabUse Only