# Cdwsqnrd Odosnmd Aqnsg

**M650**

## Hmsdmcdc Trd9

Recommended for the cultivation of fastidious organisms, enumeration of thermophilic bacteria from canned food and for routine sterility testing.

## Composition**

| Ingredients | Gms / Litre |
|---|---|
| Peptone | 20.000 |
| Dextrose (Glucose) | 10.000 |
| Sodium chloride | 5.000 |
| Final pH ( at 25°C) | 7.2±0.2 |

**Formula adjusted, standardized to suit performance parameters

## Directions

Suspend 35 grams in 1000 ml purified / distilled water. Heat if necessary to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. Cool to 45-50°C.

## Principle And Interpretation

Dextrose Peptone Broth is formulated as per the procedures described by Williams (1) for the cultivation of microorganisms that are fastidious, or present in small numbers and also for the enumeration of thermophilic bacteria responsible for flat-sour spoilage of canned foods. This medium is recommended by AOAC for the routine cultivation purposes(2).
Dextrose is the readily available energy source for most of the organisms. Dextrose Peptone Broth can also be used for routine sterility testing. Supplementation of the medium with blood provides additional nutrients.

## Sxod ne rodbh l dm

Food samples

## Specimen Collection and Handling:

For food samples, follow appropriate techniques for sample collection and processing as per guidelines (5).
After use, contaminated materials must be sterilized by autoclaving before discarding.

## V`qmhmf `mc Oqdb`tshnmr 9

Read the label before opening the container. Wear protective gloves/protective clothing/eye protection/ face protection. Follow good microbiological lab practices while handling specimens and culture. Standard precautions as per established guidelines should be followed while handling specimens. Safety guidelines may be referred in individual safety data sheets.

## Kh l hs`shnmr 9

1.This medium is general purpose medium and may not support the growth of fastidious organisms.

## Performance and Evaluation

Performance of the medium is expected when used as per the direction on the label within the expiry period when stored at recommended temperature.

## P t`khsx Bnmsqnk

@ood`q`mbd

**Bqd` l sn khfgs xdknv gn l nfdmdntr eqdd eknvhmf onv cdq**

Bnkntq `mc Bk`qhsx ne oqdo`qdc l dcht l

**Khfgs xdknv bnkntqdc+ bkd`q sn rkhfgskx no`kdrbdms rnktshnm hm stadr**

**Reaction**

Reaction of 3.5% w/v aqueous solution at 25°C. pH : 7.2±0.2

**pH**

7.00-7.40

**Cultural Response**

Cultural characteristics observed after an incubation at 35-37°C for 18-48 hours.

| Organism | Inoculum (CFU) | Growth |
|---|---|---|
| *Escherichia coli ATCC 25922* | 50-100 | luxuriant |
| *Pseudomonas aeruginosa ATCC 27853* | 50-100 | luxuriant |
| *Staphylococcus aureus ATCC 25923* | 50-100 | luxuriant |
| *Streptococcus pyogenes ATCC 19615* | 50-100 | luxuriant |

## Reference

1.Williams O.B., 1936, Food Res., 1(3):217.
2.Association of Official, Analytical, Chemists, 1978, Bacteriological Analytical Manual, 5th Ed, AOAC, Washington, D.C.

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