



Dextrose Tryptone Agar

M092

Intended Use:

Recommended for detection and enumeration of mesophilic and thermophilic aerobic organisms in food.

Composition**

Ingredients	Gms / Litre
Tryptone	10.000
Dextrose (Glucose)	5.000
Bromocresol purple	0.040
Agar	15.000
Final pH (at 25°C)	6.7±0.2

**Formula adjusted, standardized to suit performance parameters

Directions

Suspend 30.04 grams in 1000 ml purified / distilled water. Heat to boiling the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. Cool to 45-50°C. Mix well and pour into sterile Petri plates.

Principle And Interpretation

Canned foods are most often prone to flat-sour spoilage due to contamination by either mesophilic or thermophilic aerobic spore-formers. Inadequate heat processing is commonly responsible for flat-sour spoilage since spores of mesophilic bacteria are moderately resistant to moist heat. Also *Bacillus stearothermophilus* is the typical species responsible for this type of spoilage (1, 2). *Bacillus coagulans* (*Bacillus thermacidurans*, a soil organism) is frequently isolated from flat-sour spoilage of canned tomato and dairy products. In flat-sour spoilage, carbohydrates are fermented with the production of lower fatty acids, which sour the product. The small amount of gas produced does not affect the flat appearance of the ends of container. Dextrose Tryptone Agar, formulated by Williams is recommended for the detection and enumeration of thermophilic flat sour spoilage organisms (3). It is also recommended for general cultural studies by Cameron (4) and other associations (5-9). Dextrose Tryptone Agar is also useful for enumeration of mesophiles and thermophiles in cereal and cereal products, dehydrated fruits, vegetables and spices (10).

Tryptone provides essential nutrients to the organisms. Dextrose serves as an energy source by being the fermentable carbohydrate while bromo cresol purple is a pH indicator. Acid producing organisms produce yellow colonies. The plates should be incubated at 55°C for 48 hours in a humid incubator.

While using the agar media, serially diluted test sample are mixed with the media in sterile Petri dishes. Standard procedures issued by various associations should be followed for testing of samples.

Type of specimen

Food and dairy samples

Specimen Collection and Handling:

For food and dairy samples, follow appropriate techniques for sample collection and processing as per guidelines (1,6,7). After use, contaminated materials must be sterilized by autoclaving before discarding.

Warning and Precautions :

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.

Limitations :

1.The pH testing of prepared medium needs a settling period. If tested immediately it may go out of specification.

