



## Type of specimen

Food and Dairy samples

## Specimen Collection and Handling

Suggested technique to enumerate streptococci is to seed in mass or by stabbing with agar, melted and cooled to 50-55°C, and incubating them at 42°C for 24 hours period. With these conditions, all the colonies might be streptococci. Longer incubation periods or lower temperatures may cause morphological changes in the colonies, which hinders in the recognition of the colonies. Lactose-positive colonies of streptococci are visible after 15 hours and after 5 days they may reach a diameter of about 3-4 mm, whereas those of lactose-negative are 1 mm in diameter. Bacteriophages presence is observed by appearance of characteristic plaques over the bacterial growth.

## 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:

Due to variable nutritional requirements, some strains show poor growth on this medium.

## Quality Control

### Appearance

Cream to yellow homogeneous free flowing powder

### Gelling

Firm, comparable with 1.0% Agar gel.

### Colour and Clarity of prepared medium

Light yellow coloured clear to slightly opalescent gel forms in Petri plates.

### Reaction

Reaction of 3.33% w/v aqueous solution at 25°C. pH : 7.1±0.2

### pH

6.90-7.30

### Cultural Response

Cultural characteristics observed after an incubation at 35-37°C for 24-48 hours with added Disodium β-Glycerophosphate.

Organism	Inoculum (CFU)	Growth	Recovery
<i>Enterococcus faecalis</i> ATCC 29212	50-100	good-luxuriant	≥50%
<i>Lactobacillus bulgaricus</i> ATCC 11842	50-100	none-poor	≤10%
<i>Lactobacillus leichmannii</i> ATCC 4797	50-100	good-luxuriant	≥50%
<i>Lactobacillus plantarum</i> ATCC 8014	50-100	good-luxuriant	≥50%
<i>Streptococcus thermophilus</i> ATCC 14485	50-100	good-luxuriant	≥50%

## Reference

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5. International Dairy Federation, 1981, Joint IDF/ISO/AOAC Group E44.
6. Downes F. P. and Ito K. (Eds.), 2001, Compendium of Methods for Microbiological of Food, 4th Ed., APHA, Washington, D.C.

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