

B122		BREWER THIOGLYCOLLATE MEDIUM	
Formula			
Ingredients :		gms/lit.	
Proteose peptone		10.00	
Meat infusion from #		500.000	
Dextrose (Glucose)		5.000	
Sodium chloride		5.000	
Dipotassium hydrogen phosphate		2.000	
Sodium thioglycollate		0.500	
Methylene blue		0.002	
Agar		0.500	
# Equivalent to Beef infusion from			
Final pH (at 25°C) : 7.2 ± 0.2			
Directions :			
Suspend 40.5 grams in 1000 ml purified/distilled water. Heat to boiling to dissolve the medium completely. Dispense in tubes or in suitable containers as desired and sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes.			
Note : If more than the upper one third layer acquires bluish-green colour (absorbs oxygen), the dissolved oxygen can be removed by heating the medium in free flowing steam for 5-10 minutes or in a water bath until the green colour disappears, and the prepared medium should be stored in the dark till use.			
Principle :			
It contains highly nutritious proteose peptone and Meat infusion that provides carbon, nitrogen substances, long chain amino acids, vitamins and minerals which support luxuriant growth of even fastidious bacteria. Sodium thioglycollate helps to create anaerobic condition as well as neutralizes toxicity of mercurial compounds if present in the inoculum of the test material. Sodium chloride maintains the osmotic equilibrium while dipotassium phosphate buffers the medium. Very small amount of agar present maintains anaerobic conditions at the bottom of the broth. Methylene blue indicates oxygen content of the medium by exhibiting bluish-green colour to the medium in presence of oxygen. The uninoculated medium shows bluish green colour at the top indicating presence of oxygen in that part. Organisms that ferment dextrose and lower the pH to critical levels may not survive in this medium after growth has taken place.			
QC Tests – (I) Dehydrated Medium			
	Colour :	Cream to yellow	
	Appearance :	Homogeneous Free Flowing powder	
(II) Rehydrated medium			
	pH (post autoclaving/heating) :	7.2 ± 0.2	
	Colour (post autoclaving/heating) :	Yellow	
	Clarity (post autoclaving/heating) :	clear to slightly opalescent fluid with upper 10% or less medium bluish green on standing.	
(III) Q.C. Test Microbiological			
Cultural characteristics observed after an incubation at 35-37°C for 18-48 hours. (Clostridium and Bacteroides species incubated anaerobically).			
	MICROORGANISM (ATCC)	GROWTH	
	Bacteroides melaninogenicus (25848)	good-luxuriant	
	Clostridium sporogenes (11437)	good-luxuriant	
	Streptococcus mitis (9895)	good-luxuriant	
	Streptococcus pyogenes (19615)	good-luxuriant	
	Bacteroides fragilis (25285)	good-luxuriant	
	Staphylococcus aureus (25923)	good-luxuriant	
Precautions :	1. For Laboratory Use.		
	2. Follow proper, established laboratory procedures in handling and disposing of infectious materials.		
Limitations :	1. Since the nutritional requirements of organisms vary, some strains may be encountered that fail to grow or grow poorly on this medium.		
Use :	Medium is used for testing the sterility of biological products and for isolation of aerobic and anerobic organisms.		

Refer disclaimer Overleaf

Storage :	Dehydrated medium- below 30°C Prepared medium– Between 2 to 8°C.				
Packing :	500 gm. bottle				
Product profile:	Reconstitution	Quantity on Preparation (500g)	pH (25°C)	Supplement	Sterilization
B122	40.5g/l	12.35L	7.2 ± 0.2	NIL	121°C / 15 minutes

Disclaimer:

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