

**TECHNICAL SHEET**

<b>B212</b>	<b>KLIGLER IRON AGAR</b>					
<b>Formula</b>						
<b>Ingredients :</b>						
		<b>gms/lit.</b>				
Peptone		15.00				
Beef extract		3.00				
Yeast extract		3.00				
Proteose peptone		5.00				
Lactose		10.00				
Dextrose		1.00				
Ferrous sulphate		0.20				
Sodium chloride		5.00				
Sodium thiosulphate		0.30				
Phenol red		0.024				
Agar		15.00				
Final pH (at 25°C) : 7.4 ± 0.2						
<b>Directions :</b>						
Suspend 57.52 grams in 1000 ml distilled water. Heat to boiling to dissolve the medium completely. Mix well and distribute into into tubes. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. Allow the tubes to cool in slanted position to form slopes with about 1-inch butts.						
Best reactions are obtained on freshly prepared medium. Do not use screw capped tubes or bottles.						
<b>Principle :</b>						
Kligler Iron Agar combines the principles of Russell double sugar agar and lead acetate agar into one medium. This combination permits the differentiation of the gram-negative bacilli both by their ability to ferment dextrose or lactose and to produce hydrogen sulfide. Beef Extract, Yeast Extract, Peptone, and Proteose Peptone provide nitrogen, vitamins and minerals. Ferrous sulfate and sodium thiosulfate are the indicators of hydrogen sulfide production. Phenol red is the pH indicator. Sodium chloride maintains the osmotic balance of the medium. Agar is the solidifying agent.						
<b>QC Tests - (I) Dehydrated Medium</b>						
	Colour :	Light yellow to pink				
	Appearance :	Homogeneous Free Flowing powder				
<b>(II) Rehydrated medium</b>						
	pH (post autoclaving/heating) :	7.4 ± 0.2				
	Colour (post autoclaving/heating) :	Reddish orange to red				
	Clarity (post autoclaving/heating) :	Clear to slightly opalescent				
<b>(III) Q.C. Test Microbiological</b>						
Cultural characteristics observed after 18 – 48 hrs at 35-37°C.						
	MICROORGANISM (ATCC )	GROWTH	SLANT	BUTT	GAS	H <sub>2</sub> S
	Citrobacter freundii (8090)	Luxuriant	A	A	+	+
	Escherichia coli (25922)	Luxuriant	A	A	+	-
	Enterobacter aerogenes (13048)	Luxuriant	A	A	+	-
	Klebsiella pneumoniae (13883 )	Luxuriant	A	A	+	-
	Proteus vulgaris (6380 )	Luxuriant	K	A	-	+
	Salmonella enteritidis (13076 )	Luxuriant	K	A	+	+
	Salmonella paratyphi A (5006)	Luxuriant	K	A	+	-
	Salmonella schottmuelleri (10719)	Luxuriant	K	A	+	+
	Salmonella typhi (6539)	Luxuriant	K	A	-	+
	Shigella flexneri (12022)	Luxuriant	K	A	-	-
	Pseudomonas aeruginosa (27853)	Luxuriant	K	K	-	-
	Key : A = acid production (yellow)					
	K = alkaline reaction (red)					
	+ = positive or blacking					
	- = negative reaction (no change)					

TECHNICAL SHEET

<b>Precautions :</b>	1. For Laboratory Use.				
	2. Follow proper, established laboratory procedures in handling and disposing of infectious materials.				
<b>Limitations :</b>	1. Since the nutritional requirements of organisms vary, some strains may be encountered that fail to grow or grow poorly on this medium.				
<b>Use :</b>	For differential identification of gram-negative enteric bacilli on the basis of fermentation of dextrose, lactose and H <sub>2</sub> S production.				
<b>Storage :</b>	Dehydrated medium- below 30°C Prepared medium- Between 2 to 8°C.				
<b>Packing :</b>	500 gm. bottle				
<b>Product profile:</b>	Reconstitution	Quantity on Preparation (500g)	pH (25°C)	Supplement	Sterilization
	<b>B212</b>	57.52 g/l	8.69L	7.4 ± 0.2	NIL