

TECHNICAL SHEET

B401	ANAEROBIC EGG AGAR BASE					
Formula						
Ingredients :		gms/lit.				
Proteose peptone		20.00				
Casein enzymic hydrolysate		5.00				
Yeast extract		5.00				
Sodium chloride		5.00				
Agar		20.00				
Final pH (at 25°C) : 7.0 ± 0.2						
Directions :						
Suspend 55 gms. in 1000 ml. distilled water. Heat to boiling to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. Cool to 50°C and add 80 ml Egg Yolk Emulsion (BF003). Mix thoroughly before pouring into sterile plates.						
Principle :						
Casein enzymic hydrolysate, yeast extract and proteose peptone supply amino acids and other complex nitrogenous nutrients. Yeast extract provides B-complex vitamins. Egg yolk emulsion is added to the medium by which proteolytic activity and also the lipase and lecithinase activity can be observed. Lecithinase degrades lecithin of egg yolk, forming an insoluble opaque precipitate. Lipase breaks down free fats present in the egg yolk causing an iridescent sheen to form on the colony surface. For the lipase reaction, plates may be kept upto a week for incubation. Proteolysis is indicated by clear zones in the medium surrounding the growth.						
QC Tests - (I) Dehydrated Medium						
Colour :		Cream to yellow				
Appearance :		Homogeneous Free Flowing powder				
(II) Rehydrated medium						
pH (post autoclaving/heating) :		7.0 ± 0.2				
Colour (post autoclaving/heating) :		a) Basal medium : Cream to yellow b) After addition of egg yolk emulsion : Light yellow				
Clarity (post autoclaving/heating) :		a) Clear to very slightly opalescent b) Opaque				
(III) Q.C. Test Microbiological						
Cultural characteristics observed after 18- 48 hrs. at 35-37°C incubated anaerobically.						
MICROORGANISM (ATCC)		GROWTH	LECITHINASE	LIPASE		
Clostridium perfringens (12924)		Good - luxuriant	+	-		
Clostridium sporogenes (11437)		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 :						
For detection of Clostridium perfringens in food samples.						
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
B401		55.00 g/l	9.09 L	7.0 ± 0.2	Egg yolk emulsion	121°C /15 min.

Disclaimer:

User must ensure suitability of the product(s) in their application prior to use. Products conform solely to the information contained in this and other related BIOMARKLABORATORIES publications.

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