

**TECHNICAL SHEET**

|   |   |   |           |                   |                    |
|---|---|---|-----------|-------------------|--------------------|
| <b>B512</b>   | <b>EGG YOLK AGAR , MODIFIED</b>   |   |           |                   |                    |
| <b>Formula</b>  |   |   |           |                   |                    |
| <b>Ingredients :</b>  |   | <b>gms/lit.</b>   |           |                   |                    |
| Casein enzymic hydrolysate  |   | 15.00   |           |                   |                    |
| Papaic digest of soyabean meal  |   | 5.00  |           |                   |                    |
| Yeast extract   |   | 5.00  |           |                   |                    |
| Sodium chloride   |   | 5.00  |           |                   |                    |
| L-Cystine   |   | 0.40  |           |                   |                    |
| Hemin   |   | 0.005   |           |                   |                    |
| Vitamin K1  |   | 0.01  |           |                   |                    |
| Agar  |   | 20.00   |           |                   |                    |
| Final pH (at 25°C) : 7.5 ± 0.2  |   |   |           |                   |                    |
| <b>Directions :</b>   |   |   |           |                   |                    |
| Suspend 50.4 gms. in 900 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 50-55°C and aseptically add 100ml Egg Yolk Emulsion. Mix well and pour into sterile petri plates.  |   |   |           |                   |                    |
| <b>Principle :</b>  |   |   |           |                   |                    |
| Casein enzymic hydrolysate, papaic digest of soyabean meal supply amino acid and other complex nitrogenous substances. Yeast extract provides Vitamin B complex. Hemin and Vitamin – K1 improve the growth of anaerobes L-cystine is an essential amino acid. Lecithinase degrades lecithin present in egg yolk producing an insoluble opaque precipitate surrounding the growth. Lipase breaks down free fats present in egg yolk causing an "oil on water" sheen on the surface of colonies. Agar is the solidifying agent. |   |   |           |                   |                    |
| <b>QC Tests - (I) Dehydrated Medium</b>   |   |   |           |                   |                    |
|   | Colour :  | Cream to yellow   |           |                   |                    |
|   | Appearance :  | Homogeneous Free Flowing powder   |           |                   |                    |
| <b>(II) Rehydrated medium</b>   |   |   |           |                   |                    |
|   | pH (post autoclaving/heating) :   | 7.5 ± 0.2   |           |                   |                    |
|   | Colour (post autoclaving/heating) :   | a) Basal medium : Cream to light yellow<br>b) After addition Egg Yolk : Cream to yellow |           |                   |                    |
|   | Clarity (post autoclaving/heating) :  | a) Clear to slightly opalescent<br>b) Opaque  |           |                   |                    |
| <b>(III) Q.C. Test Microbiological</b>  |   |   |           |                   |                    |
| Cultural characteristics observed after 48 -72 hrs. at 35-37°C in anaerobic condition.  |   |   |           |                   |                    |
|   | MICROORGANISM (ATCC )   | LEC   | LIP       | PRO               |                    |
|   | Clostridium perfringens (13124)   | +   | -         | -                 |                    |
|   | Clostridium sporogenes (11437)  | -   | +         | +                 |                    |
|   | Fusobacterium necrophorum (25286)   | -   | +         | -                 |                    |
|   | Key: LEC = Lecithinase production, opaque precipitate around colonies.  |   |           |                   |                    |
|   | LIP = Lipase production, iridescent sheen on the surface colonies and medium.   |   |           |                   |                    |
|   | PRO = Proteolytic activity, clear zones surrounding colonies.   |   |           |                   |                    |
| <b>Precautions :</b>  | 1. For Laboratory Use.<br>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 identification of anaerobic bacteria by means of their egg yolk reaction.   |   |           |                   |                    |
| <b>Storage :</b>  | Dehydrated medium- below 30°C in cool dry place, away from bright light. Prepared medium – Use as fresh as possible.                      |   |           |                   |                    |
| <b>Packing :</b>  | 500 gm. bottle  |   |           |                   |                    |
| <b>Product profile:</b>   | Reconstitution  | Quantity on Preparation(500g)   | pH (25°C) | Supplement        | Sterilization      |
| <b>B512</b>   | 50.4g/l   | 9.92L   | 7.5 ± 0.2 | Egg Yolk Emulsion | 121°C / 15 minutes |

**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 BIOMARK LABORATORIES publications.

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