

# TM 113 – FRASER SECONDARY ENRICHMENT BROTH BASE

#### **INTENDED USE**

For isolation, cultivation & enrichment of Listeria monocytogenes from foods & environmental samples.

### PRODUCT SUMMARY AND EXPLANATION

Fraser Secondary Enrichment Broth is a modification of United States Department of Agriculture-Food Safety Inspection Service (USDA-FSIS) UVM Secondary Enrichment Broth. It is based on the formulation of Fraser and Sperber and found to be remarkably accurate in detecting Listeria species in food and environmental samples. Fraser Secondary Enrichment Broth is recommended by APHA. Fraser Secondary Enrichment Broth Base is formulated so as to provide optimum conditions for the growth of Listeria.

### **COMPOSITION**

| Ingredients                    | Gms / Ltr |  |
|--------------------------------|-----------|--|
| Proteose peptone               | 5.000     |  |
| Tryptone                       | 5.000     |  |
| Yeast extract                  | 5.000     |  |
| Beef extract                   | 5.000     |  |
| Sodium chloride                | 20.000    |  |
| Lithium chloride               | 3.000     |  |
| Disodium hydrogen phosphate    | 12.000    |  |
| Potassium dihydrogen phosphate | 1.350     |  |
| Esculin                        | 1.000     |  |
| Ferric ammonium citrate        | 0.500     |  |

# **PRINCIPLE**

The medium consists of Proteose peptone, Tryptone, yeast extract, and Beef extract which make the media highly nutritive by providing essential nutrients including carbonaceous and nitrogenous substances. Phosphates maintain the buffering capacity of the medium.

Listeria species hydrolyze esculin (substituted glucoside) to glucose and esculetin. The latter combines with ferric ions of ferric ammonium citrate, resulting in the formation of 6-7 dihydroxycoumarin, a black brown complex. Ferric ammonium citrate also enhances the growth of L. monocytogenes. The high salt tolerance (of sodium chloride) of Listeria is used as means to inhibit the growth of Enterococci. Lithium chloride is also used to inhibit Enterococci, which also possess the ability to hydrolyze esculin. Growth of accompanying bacteria is largely inhibited by the addition of Nalidixic acid and Acriflavin hydrochloride.

### **INSTRUCTION FOR USE**

- Dissolve 57.85 grams in 990 ml purified/distilled water.
- Heat if necessary to dissolve the medium completely.
- Sterilize by autoclaving at 15 psi pressure (121°C) for 15 minutes.













- Cool to 45-50°C and aseptically add rehydrated contents of 1 vial of Fraser Enrichment Supplement and 1 vial of Fraser Selective Supplement.
- Mix well and dispense as desired.

# **QUALITY CONTROL SPECIFICATIONS**

**Appearance of Powder** : Cream to yellow homogeneous free flowing powder.

Appearance of prepared medium : Basal medium: Yellow coloured, clear solution with slight precipitate. After

addition of TS 033 or TS 035: Fluorescent yellow coloured, clear solution with

slight precipitate forms in tubes.

: 7.2 ± 0.2 pH (at 25°C)

### **INTERPRETATION**

Cultural characteristics observed on addition of Fraser Enrichment Supplement and Fraser selective supplement after incubation.

| Microorganism                                 | ATCC  | Inoculum<br>(CFU/ml) | Growth             | Esculin<br>hydrolysis                            | Incubation<br>Temperature | Incubation<br>Period |
|---|-------|----------------------|--------------------|--|---------------------------|----------------------|
| Escherichia coli                              | 25922 | >=104                | Inhibited          | -  | 35-37°C                   | 24-48 Hours          |
| Enterococcus<br>faecalis                      | 29212 | >=104                | Inhibited          | -  | 35-37°C                   | 24-48 Hours          |
| Listeria<br>monocytogenes<br>subsp. serovar 1 | 19111 | 50-100               | Good-<br>luxuriant | Positive<br>reaction,<br>blackening of<br>medium | 35-37°C                   | 24-48 Hours          |
| Listeria<br>monocytogenes                     | 19112 | 50-100               | Good-<br>luxuriant | Positive<br>reaction,<br>blackening of<br>medium | 35-37°C                   | 24-48 Hours          |
| Listeria<br>monocytogenes                     | 19117 | 50-100               | Good-<br>luxuriant | Positive<br>reaction,<br>blackening of<br>medium | 35-37°C                   | 24-48 Hours          |
| Listeria<br>monocytogenes                     | 19118 | 50-100               | Good-<br>luxuriant | Positive<br>reaction,<br>blackening of<br>medium | 35-37°C                   | 24-48 Hours          |
| Staphylococcus<br>aureus subsp.<br>aureus     | 25923 | >=104                | Inhibited          | -  | 35-37°C                   | 24-48 Hours          |

## **PACKAGING:**

In pack size of 100 gm and 500 gm bottles.













#### **STORAGE**

Dehydrated powder, hygroscopic in nature, store in a dry place, in tightly-sealed containers between 25-30°C and protect from direct sunlight. Under optimal conditions, the medium has a shelf life of 4 years. When the container is opened for the first time, note the time and date on the label space provided on the container. After the desired amount of medium has been taken out replace the cap tightly to protect from hydration.

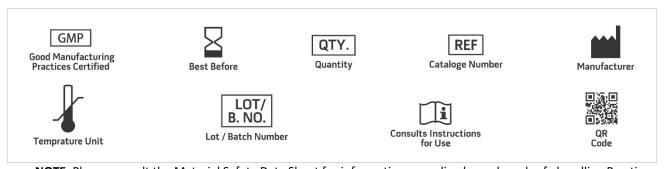
Product Deterioration: Do not use if they show evidence of microbial contamination, discoloration, drying or any other signs of deterioration.

#### **DISPOSAL**

After use, prepared plates, specimen/sample containers and other contaminated materials must be sterilized before discarding.

#### **REFERENCES**

- 1. Cowart R. E. and Foster B. G., 1985, J. Infect. Dis.; 151:172.
- 2. Fraser J.A. and Sperber W.H., 1988, Food Protect., 51(10):762.
- 3. Isenberg, H.D. Clinical Microbiology Procedures Handbook 2nd Edition.
- 4. Jorgensen, J.H., Pfaller, M.A., Carroll, K.C., Funke, G., Landry, M.L., Richter, S.S and Warnock., D.W. (2015) Manual of Clinical Microbiology, 11th Edition. Vol. 1.
- 5. McClain D. and Lee W.H., 1988, J. Assoc. Off. Anal. Chem., 71(3):660.
- 6. Salfinger Y., and Tortorello M.L. Fifth (Ed.), 2015, Compendium of Methods for the Microbiological Examination of Foods, 5th Ed., American Public Health Association, Washington, D.C.



NOTE: Please consult the Material Safety Data Sheet for information regarding hazards and safe handling Practices. \*For Lab Use Only Revision: 08 Nov., 2019









