

TM 1283 – RAZI'S MEDIUM (SEMISOLID REINFORCED CLOSTRIDIAL MEDIUM W/ ASPARTATE)

INTENDED USE

For maintenance of *Campylobacter* species.

PRODUCT SUMMARY AND EXPLANATION

Campylobacter species are among the most important human bacterial enteric pathogens. The organism has a widespread reservoir in the animal kingdom. Razi's Medium is Semisolid Reinforced Clostridial Medium with Aspartate, which has been recommended by APHA for storage and maintenance of *Campylobacter* cultures.

COMPOSITION

| Ingredients | Gms / Ltr |
|--------------------------------|-----------|
| Yeast extract | 3.000 |
| Beef extract | 10.000 |
| Peptic digest of animal tissue | 10.000 |
| Starch, soluble | 1.000 |
| Dextrose | 5.000 |
| Cysteine hydrochloride | 0.500 |
| Sodium chloride | 5.000 |
| Sodium acetate | 3.000 |
| Potassium aspartate | 2.000 |
| Agar | 0.500 |

PRINCIPLE

This medium consists of Beef extract, peptic digest of animal tissue and potassium aspartate are sources of carbon and nitrogen. Dextrose is source of fermentable carbohydrates. Sodium chloride maintains osmotic equilibrium. Yeast extract provides nutritious factors required for growth of the culture.

INSTRUCTION FOR USE

- Dissolve 40 grams in 1000 ml distilled water.
- Heat to boiling to dissolve the medium completely.
- Distribute half full in screw capped tubes and sterilize by autoclaving at 15 psi pressure (121°C) for 15 minutes.

QUALITY CONTROL SPECIFICATIONS

| | |
|--------------------------------------|--|
| Appearance of Powder | : Cream to yellow homogeneous free flowing powder. |
| Appearance of prepared medium | : Light yellow coloured clear solution. |
| pH (at 25°C) | : 6.8 ± 0.2 |



INTERPRETATION

Cultural characteristics observed in aerobic/ micro aerobic atmosphere after incubation.

| Microorganism | ATCC | Inoculum (CFU/ml) | Growth | Incubation Temperature | Incubation Period |
|------------------------------|-------|-------------------|-----------|------------------------|-------------------|
| <i>Campylobacter coli</i> | 33559 | 50-100 | Luxuriant | 35-37°C | 18-24 Hours |
| <i>Campylobacter jejuni</i> | 29428 | 50-100 | Luxuriant | 35-37°C | 18-24 Hours |
| <i>Campylobacter laridis</i> | 35222 | 50-100 | Luxuriant | 35-37°C | 18-24 Hours |

PACKAGING:

In pack size of 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. Razi M. H. H., and Park R. W. A., 1979, J. Appl. Bacteriol., 47:X.
2. Speck M. L., (Ed.), 1984, Compendium of Methods for the Microbiological Examination of Foods, 2nd Ed., APHA, Washington, D.C.

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|---|--|--|---|--|---|
|  Good Manufacturing Practices Certified |  For In Vitro Diagnostic Use |  Quantity |  Lot / Batch Number |  Catalogue Number |  Manufacturer |
|  Temperature Unit |  Authorized Representative |  European Conformity |  QR Code |  Consults Instructions for Use |  Best Before |

NOTE: Please consult the Material Safety Data Sheet for information regarding hazards and safe handling Practices.

***For Lab Use Only**
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