

TM 1631-CHROMOGENIC ENTEROBACTER SAKAZAKII AGAR

INTENDED USE

For isolation and identification of *Cronobacter sakazkii* from dairy and food products.

PRODUCT SUMMARY AND EXPLANATION

Enterobacter species are widely distributed in nature occurring in fresh water, soil, sewage, plants, vegetables, animal and human feaces. Cronobacter sakazakii has been closely associated with neonatal meningitis and sepsis. The chromogenic substrate in Chromogenic Enterobacter Sakazakii Agar is cleaved specifically by the glucosidase enzyme possessed by Enterobacter species resulting in formation of blue-green colonies. Other organisms, which do not cleave this substrate, produce yellow coloured colonies. Incorporation of the chromogenic mixture in the media renders an intense blue colour to C.sakazakii colonies whereas light blue green colour to the other Enterobacter species.

COMPOSITION

Ingredients	Gms / Ltr
Agar	15.000
Tryptone	15.000
Chromogenic mixture	10.170
Soya peptone	5.000
Sodium chloride	5.000
Sodium thiosulphate	1.000
Sodium deoxycholate	0.500

PRINCIPLE

Tryptone and soya peptone provide nitrogenous and carbonaceous compounds, long chain amino acids, vitamins and other essential growth nutrients. Sodium chloride helps in maintaining the osmotic equilibrium of the medium. Sodium deoxycholate inhibits the accompanying gram-positive flora.

INSTRUCTION FOR USE

- Dissolve 51.67 grams in 1000 ml distilled water.
- Gently heat to boiling with swirling to dissolve the medium completely.
- Sterilize by autoclaving at 15 psi (121°C) for 15 minutes.
- Cool to 45-50°C.
- Mix well and pour into sterile petriplates.

QUALITY CONTROL SPECIFICATIONS

Appearance of powder Light yellow to pink homogeneous free flowing powder

Appearance of prepared medium Purple coloured, clear to slightly opalescent gel.

pH (at 25°C) 7.3 ± 0.2

INTERPRETATION

Culture characteristics observed after incubation period. Recovery rate is considered 100% for bacteria growth on Soya Agar.













PRODUCT DATA SHEET

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Recovery	Colour of colony	Incubation Temperature	Incubation Period
*Cronobacter sakazakii	12868	50-100	Good- Luxuriant	>=50%	Blue	35 ± 2°C	18 - 24 Hours
Escherichia coli	25922	50-100	Good- Luxuriant	>=50%	Yellow	35 ± 2°C	18 - 24 Hours
Klebsiella pneumoniae	13883	50-100	Good- Luxuriant	>=50%	Green	35 ± 2°C	18 - 24 Hours
# Klebsiella aerogenes	13048	50-100	Good- Luxuriant	>=50%	Bluish green	35 ± 2°C	18 - 24 Hours
Staphylococcus aureus	25923	≥ 1000	Inhibited	0%	-	35 ± 2°C	18 - 24 Hours
Enterococcus faecalis	29212	≥ 1000	Inhibited	0%	-	35 ± 2°C	18 - 24 Hours

^{# -} Formerly known as Enterobacter aerogenes

PACKAGING

In pack size of 100gm & 500gm bottles.

STORAGE

Dehydrated powder, hygroscopic in nature, store in a dry place, in tightly-sealed containers between 2-8°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.

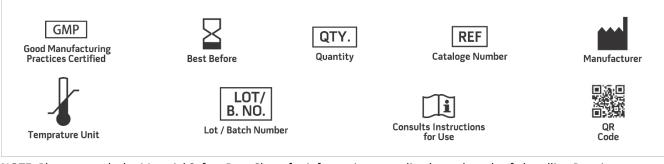
Product Deterioration: Do not use if powder show evidence of microbial contamination, discoloration, drying or any other signs of deterioration.

DISPOSAL

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

REFERENCES

- 1. American Public Health Association, Standard Methods for the Examination of Dairy Products, 1978, 14th Ed., Washington D.C
- 2. Muytjens H. L., Zanen H. C., Sonderkamp H. J. et al, J. ClinMicrobiol 18:115-120, 1983.



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

*For Lab Use Only Revision:25 February,

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^{*-} Formerly known as Enterobacter sakazakii