

# TM 761 – LISTERIA SELECTIVE BROTH BASE

## **INTENDED USE**

For selective isolation and cultivation of *Listeria monocytogenes* from clinical specimens.

#### PRODUCT SUMMARY AND EXPLANATION

Listeria monocytogenes is a short, gram-positive, non-spore-forming rod shaped bacterium that appears coccoidal in older cultures. Listeria multiplies over a wide range of temperatures from 3°C to 45°C with optimum temperature range of 30°C to 37°C. L.monocytogenes has been isolated from numerous environmental sources such as silage, soil, decaying vegetation, sewage, damp earth, straw and faeces. Detection of L.monocytogenes in foods is not difficult. Low numbers of organisms are commonly isolated from raw milk, meat, vegetables, seafood and the food-processing environment. Enrichment procedures are used to isolate low numbers of L.monocytogenes.

Listeria Selective Broth is formulated as per Lovett et al for the selective enrichment of Listeria species from milk and milk products and other foods. Listeria Selective Broth is recommended by ISO Committee with a slight modification in the supplement.

#### COMPOSITION

Ingredients	Gms / Ltr	
Tryptone	17.000	
Soya peptone	3.000	
Yeast extract	6.000	
Sodium Chloride	5.000	
Dipotassium hydrogen phosphate	2.500	
Dextrose (Glucose)	2.500	

## **PRINCIPLE**

This medium consists of Tryptone, soya peptone and yeast extract which provide carbon and nitrogen compounds, long chain amino acids, vitamins essential for bacterial metabolism. Dextrose is the energy source. The medium is rendered selective by addition of selective supplement. Cycloheximide inhibits the growth of saprophytic fungi. Nalidixic acid inhibits growth of gram-negative organisms and acriflavin suppresses gram-positive microorganisms. Acriflavin is an acridinic derivative with bacteriostatic properties towards many gram-positive bacteria and a weak fungicidal activity.

# **INSTRUCTION FOR USE**

- Dissolve 36.0 grams in 1000 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 Listeria Selective Supplement II or 2 vials of Listeria Selective Supplement II as desired.
- Mix well and dispense into sterile tubes or flasks or as desired.

# **QUALITY CONTROL SPECIFICATIONS**













**Appearance of Powder** : Cream to yellow homogeneous free flowing powder. Appearance of prepared medium : Fluorescent yellow coloured, clear solution in tubes.

pH (at 25°C)  $: 7.3 \pm 0.2$ 

## INTERPRETATION

Cultural characteristics observed with added Listeria Selective Supplement II after incubation.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Incubation Temperature	Incubation Period
Listeria monocytogenes	19118	50-100	Luxuriant	30-35°C	24-48 Hours
Listeria monocytogenes	19112	50-100	Luxuriant	30-35°C	24-48 Hours
Listeria monocytogenes	19111	50-100	Luxuriant	30-35°C	24-48 Hours
Escherichia coli	25922	>=10 <sup>3</sup>	Inhibited	30-35°C	24-48 Hours
Candida albicans	10231	>=10 <sup>3</sup>	Inhibited	30-35°C	24-48 Hours
Staphylococcus aureus subsp. aureus	25923	50-100	None-poor	30-35°C	24-48 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.

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







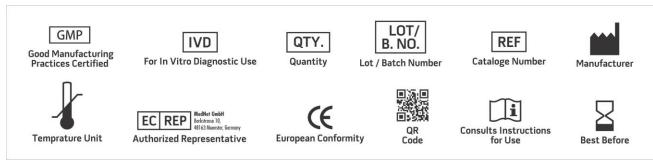






## **REFERENCES**

- 1. Ajello G., Hayes P. and Fuley J., 1986, Abstracts of the Annual Meeting, ASM, Washington, D.C.
- 2. Gray M. L., 1960, Science, 132:1767.
- 3. International Organization for Standardization (ISO), 1993, 10560 Ind. Technical, Corrigendum Cor. 1:1994.
- 4. Lee W. K. and McClain D., 1986, Appl. Environ, Microbiol., 52:1215.
- 5. Lovette J., Francis D. W. and Hunt J. M., 1987, J. Food Prot., 50:188.
- 6. McClain D. and Lee W. H., 1988, J. Assoc. off. Anal. Chem., 71:660.
- 7. Weis J., and Seeliger H. P. R., 1975, Appl. Microbiol. 30:29.



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

Revision: 08 Nov., 2019







