

## TM 902 – TRYPTOSE CYCLOSERINE DEXTROSE AGAR BASE

### INTENDED USE

For isolation of mesophilic spore forming anaerobes in food spoilage.

### PRODUCT SUMMARY AND EXPLANATION

Tryptose Cycloserine Dextrose Agar Base is used for isolation of mesophilic spore forming anaerobes in food spoilage. Tryptose cycloserine dextrose agar base has been effectively used as selective media for the isolation and enumeration of mesophilic anaerobic spore formers from environmental samples collected from cannery plant surveys.

### COMPOSITION

Ingredients	Gms / Ltr
Tryptose	15.000
Papaic digest of soyabean meal	5.000
Yeast extract	5.000
Ferric ammonium citrate	1.000
Agar	20.000

### PRINCIPLE

Tryptose, papaic digest of soyabean meal, yeast extract provide nitrogenous compounds, carbon, vitamin B complex and trace elements essential for *Clostridium* growth. Incorporation of D-cycloserine in this medium effectively inhibits growth of most Enterococci.

### INSTRUCTION FOR USE

- Suspend 46.0 grams in 1000 ml. distilled water. If desired, add 0.5 to 1.0% dextrose.
- Heat to boiling to dissolve the medium completely.
- Sterilize by autoclaving at 15 psi pressure (121°C) for 10 minutes.
- Cool to 50°C and aseptically add one vial of T.S.C. Supplement. Mix well and pour into sterile Petri plates.

### QUALITY CONTROL SPECIFICATIONS

- Appearance of Powder** : Light yellow to light brown homogeneous free flowing powder.
- Appearance of prepared medium** : Light amber coloured clear to slightly opalescent gel forms in Petri plates.
- pH (at 25°C)** : 7.6±0.2

### INTERPRETATION

Cultural characteristics observed after incubation with *Perfringens* T.S.C. supplement.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Recovery	Incubation Temperature	Incubation Period
<i>Clostridium perfringens</i>	12924	50-100	Luxuriant	≥70%	35-37°C	18-48 Hours



<i>Clostridium sporogenes</i>	11437	50-100	Luxuriant	>=70%	35-37°C	18-48 Hours
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#### 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

- Downes F. P. and Ito K., (Eds.), 2001, Compendium of Methods for the Microbiological Examination of Foods, 4th Ed., APHA, Washington, D.C.
- Lake D. E., Leseniewski R. S., Anderson J. E., Graves R. R. and Bremser J. F., 1985, J. Food Prot. 48: 794.

 GMP Good Manufacturing Practices Certified	 Best Before	 QTY. Quantity	 REF Catalogue Number	 Manufacturer
 Temperature Unit	 LOT/ B. NO. Lot / Batch Number	 Consults Instructions for Use	 QR Code	

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

**\*For Lab Use Only**  
**Revision: 08 Nov., 2019**