

Specification

Solid culture medium for general purpose use with less fastidious organisms according to ISO standards.

Presentation

10 Prepared bottle
Bottle 125 ml
with: 100 ± 3 ml

Packaging Details

1 box with 10 bottles 125 ml. Non injectable cap.
metal cap.

Shelf Life

16 months

Storage

8-25°C

Composition

Composition (g/l):

Meat extract..... 1.00
Yeast extract..... 2.00
Peptone..... 5.00
Sodium chloride..... 5.00
Agar..... 15.00

Description /Technique

Description:

Nutrient Agar is a simple medium based on meat infusions, complemented with yeast extract to reinforce its nutrient qualities as well as its growth factors. It is most suitable for general routine work and can support the growth of common organisms, even those considered somewhat fastidious with regard to nutrient requirements. The incorporation of sodium chloride allows for the addition of Blood if necessary, even though this is not an optimal medium for very fastidious organisms.

Technique:

To use, the contents of the bottle should be poured into plates. The melting of the culture medium should be carried out according to the manufacturer's instructions, either in a water bath (100°C) or microwave oven. Never apply direct heat to melt a medium. The melting temperatures and times depend on the shape of the container, the volume of medium and the heat source. Before melting any medium loosen the screwcap of the container to avoid breaking the container. The medium should be melted only once and used. Media with agar should not be melted repeatedly as their characteristics change with each remelting. Overheating should be avoided as much as prolonged heating, especially with regard to media with an acidic or alkaline pH. Once melted pour the plates using aseptic techniques. To inoculate, follow standard laboratory methods or the applicable norms. Spiral plate method, streak plating, econometric methods, dilution banks, spread plating etc.

Quality control

Physical/Chemical control

Color : White

pH: 7.4 ± 0.2 at 25°C

Microbiological control

Melt Medium - Pour plates - inoculation Practical range 100±20 CFU; Min. 50 CFU (Productivity)/ 10⁴-10⁶ (Selectivity).

Microbiological control according to ISO 11133:2014/ Adm 1:2018.

Aerobiosis. Incubation at 36 ± 2°C, reading at 21±3 h

Microorganism

Bacillus subtilis ATCC® 6633, WDCM 00003

Ps. aeruginosa ATCC® 27853, WDCM 00025

Escherichia coli ATCC® 8739, WDCM 00012

Salmonella typhimurium ATCC® 14028, WDCM 00031

Staphylococcus aureus ATCC® 6538, WDCM 00032

Growth

Good (≥70 %)

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Good (≥70 %)

Good (≥70 %)

Sterility Control

Incubation 48 hours at 30-35°C and 48 hours at 20-25°C: NO GROWTH

Check at 7 days after incubation in same conditions

Bibliography

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- ISO 11133:2014/ Adm 1:2018. Microbiology of food, animal feed and water. Preparation, production, storage and performance testing of culture media.