Color Bacillus

Medium used for the isolation and differentiation of *Bacillus cereus* in food.

• CONTENTS (Liter)

Yeast Extract	4.0 g
Peptone	10.0 g
Disodium Hydrogen Phosphate	2.52 g
Potassium Dihydrogen Phosphate	0.28 g
Sodium Pyruvate	10.0 g
Chromogenic Mix	1.2 g
Agar	13.0 g

Final pH = 7.2 ± 0.2 at 25°C.

• PROCEDURE

Suspend 41.0 G of powder in 1 L of distilled or deionized water. Heat to boiling until completely dissolved. Sterilize by autoclave at 121°C for 15 minutes. Cool to 45-50°C in water bath. Aseptically add 2 vials of Color Bacillus supplement (MB-C0773). Mix well. Dispense in petri dishes.

Color Bacillus supplement

1 vial content (each vial is sufficient for 500mL of medium)

Polymixin B	53,000 IU
Trimethoprim	0.005 g

• INTERPRETATION

Color Bacillus is a chromogenic and selective medium used for the isolation and differentiation of *Bacillus cereus* in food. Yeast extract and peptone provide essential sources of nitrogen and other growth nutrient. Sodium pyruvate is used for the enumeration of *Bacillus cereus*. Chromogenic mix cause colonies with blue-green coloring. Agar is the solidifying agent. Polymixin B and trimethoprim inhibit most gram-negative organisms and many gram-positive organisms including some *Bacillus* other than *Bacillus cereus*.

• TECHNIC

Inoculate the plates with spreading the specimen on surface of medium using a sterile loop. Incubate at 36 ± 1°C for 18 - 24 hours. Refer appropriate references for recommended test procedure.

• QUALITY CONTROL FOR USE

Dehydrated medium
Appearance: free-flowing, homogeneous.
Color: light beige.
Prepared medium
Appearance: clear to slightly opalescent.
Color: light amber.
Incubation conditions: : 36 ± 1°C / 18 - 24 hours

Microorganism	ATCC	Inoculum CFU	Growth	Characteristics
Bacillus cereus	11778	50-100	good	blue-green colonies
Escherichia coli	25922	≥10^3	inhibited	-

• STORE

The powder is very hygroscopic. Store the powder at room temperature, in a dry environment, in its original container tightly closed and use it before the expiry date on the label or until signs of deterioration or contamination are evident. Store prepared medium at 2-8˚C.

• REFERENCES

1. Foodborne Pathogenic Microorganisms and Natural Toxins Handbook Bacillus cereusand other Bacillus spp. (2003) U.S. Food & Drug Administration (C.F.S.A.N)
2. Handbook of Culture Media for Food Microbiology (2003) Volume 37. Chapter 4. Media for Bacillus spp. and related genera relevant to foods. Edited by Corry, J. E. L., Curtis, G. D. W. and Baird, R. M. Publisher – Elsevier, Amsterdam.

• PACKAGE

Cat. No : MB-C0707 Color Bacillus	500 G