

Product Name : Test Agar, pH 8.0

Medium for the detection of antimicrobial inhibitors in meat and organ samples, using *Bacillus subtilis*.

CONTENTS (G/L)

Tryptone	3.45
Proteose Peptone	3.45
Sodium Chloride	5.1
Trisodium Phosphate	2.4
Agar	13.0
Final pH = 8.0 ± 0.2 at 25°C.	

PROCEDURE

Suspend 27.5 G of powder in 1 L of distilled or deionized water. Heat until completely dissolve the powder. Sterilize by autoclave at 121°C for 15 minutes. Cool to 40-50°C in water bath. Add 1 mL/L of *Bacillus subtilis* spore suspension. Mix well. Dispense into petri dish.

INTERPRETATION

Test Agar, pH 8.0 is medium for the detection of antimicrobial inhibitors in meat and organ samples, using *Bacillus subtilis* as test organisms. Tryptone and proteose peptone provide nitrogen, carbon, vitamins and minerals. Sodium chloride maintains osmotic balance. Trisodium phosphate is buffering agent. Agar is the solidifying agent.

TECHNIC

Test Agar, pH 8.0 is recommended for residual analysis of antimicrobial components in meat and organ samples, using *Bacillus subtilis* as test organism by agar diffusion procedure and EEC Four-Plate-Test. Incubate the plates at 30 ± 1°C for 18-24 hours. After incubation measure the zone of inhibition.

QUALITY CONTROL FOR USE

Dehydrated medium

Appearance: free-flowing, homogeneous.

Color: cream.

Prepared medium

Appearance: slightly opalescent.

Color: light amber.

Incubation conditions: 30 ± 1°C / 18-24 hours.

Microorganism	ATCC	Growth	Inhibition zone with Streptomycin 10 ug (mm)
<i>Bacillus subtilis</i>	6633	good	30-36

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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 are evident. Store prepared medium at 2-6°C.

REFERENCES

1. Ferrini, A. M.; Mannoni, V., Aurdi P. Combined plate microbial assay (CPMA). Food additives and Contaminants, 23(1);16-24. 2006
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3. BAUR, E.: Untersuchungen von Fleisch- und Wurstwaren mit dem Hemmstofftest im Rahmen der tierärztlichen Lebensmittelüberwachung. - Fleischwirtsch., 55; 843-845 (1975)
4. BOGAERTS, R., u. WOLF, F.: Eine standardisierte Methode zum Nachweis von Rückständen antibakteriell wirksamer Substanzen in frischem Fleisch. - Fleischwirtsch., 60; 667-675 (1980).

PACKAGE

Cat. No : MB-T2257 Test Agar, pH 8.0	500 G
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