

# Cooked Meat Broth



Medium used for the cultivation and enumeration of anaerobic microorganisms.

\*Equally use with MFDS (MB-C1383K) and QIA (MB-C1383Q).

## • CONTENTS (Liter)

Beef Heart (from 454 g)	98.0 g
Proteose Peptone	20.0 g
Dextrose	2.0 g
Sodium Chloride	5.0 g
Final pH = 7.2 ± 0.2 at 25°C	

## • PROCEDURE

Suspend 12.5 G of the particles in 100 mL or suspend 1.25 g of the particles in 10 mL of distilled or deionized water. Let stand until all particles are thoroughly wetted and form an even suspension. Sterilize by autoclave at 121°C for 15 minutes. Reduce pressure slowly and cool without agitation. If not used within 24 hours, reheat (100°C) prior to use to drive off absorbed oxygen.

## • INTERPRETATION

Cooked Meat Broth is a medium used for the cultivation and enumeration of anaerobic microorganisms. This medium recommended in standard methods for food testing provides an effective maintenance. Beef heart and proteose peptone provide nitrogen, carbon and nutrients. Dextrose is the fermentable carbohydrate. Sodium chloride maintains the osmotic balance.

## • TECHNIC

Inoculate the specimen with stab using a sterile needle to the medium. Incubate at 36 ± 1°C for 18 - 24 hours up to 72 hours under anaerobic condition. Refer appropriate references for recommended test procedure.

## • QUALITY CONTROL FOR USE

### Dehydrated medium

Appearance: homogeneous pellets

Color: brown

### Prepared medium

Appearance: clear to very slightly opalescent supernatant fluid over insoluble pellets

Color: light amber

Incubation conditions : 36 ± 1°C / 18 - 24 hours up to 72 hours under anaerobic condition

Microorganisma	ATCC	Inoculum CFU	Growth
<i>Clostridium perfringens</i>	13124	50-100	good
<i>Clostridium sporogenes</i>	11437	50-100	good

## • 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 - 8°C.

## • REFERENCES

1. Robertson. 1916. J. Pathol. Bacteriol. 20:327.
2. U.S. Food and Drug Administration. 1995. Bacteriological analytical manual, 8th ed. AOAC, International, Gaithersburg, Md.
3. Holdeman, Cato and Moore. 1977. Anaerobe laboratory manual, 4th ed. Virginia Polytechnical Institute and State University, Blacksburg, Va.
4. Willis. 1977. Anaerobic bacteriology: clinical and laboratory practice, 3rd ed. Butterworths, London, England.
5. Refer to the MFDS and QIA.

## • PACKAGE

Cat. No : MB-C1383 Cooked Meat Broth	500 G
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