

Chopped Meat Broth



Medium used for the cultivation and enumeration of anaerobic bacteria.

• CONTENTS (Liter)

Peptone	30.0 g
Yeast Extract	5.0 g
Dipotassium Phosphate	5.0 g
L-Cysteine	0.5 g
Resazurin	0.001 g
Final pH = 7.0 ± 0.2 at 25°C	

• PROCEDURE

Suspend 40.5 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 Chopped Meat supplement (MB-C0706). Mix well. Pour into tubes.

Chopped Meat supplement

1 vial contents (Each vial is sufficient for 500 mL of medium)

Hemin	0.0025 g
Vitamin K1	0.0005 g

• INTERPRETATION

Chopped Meat Broth is a medium used for the cultivation and enumeration of anaerobic bacteria. Peptone and yeast extract provide amino acids, minerals and other nitrogenous substances to support bacterial growth. Dipotassium phosphate is a buffering agent. L-cysteine is the reducing agent. Resazurin is an oxidation-reduction indicator which becomes pink when oxidized and colorless when reduced. Hemin and vitamin K1 provide the essential growth nutrients to anaerobic bacteria.

• TECHNIC

Inoculate the specimen using a sterile needle to the medium. Incubate at 35 ± 2°C for 18 - 72 hours under anaerobic condition. Refer appropriate references for recommended test procedure.

• QUALITY CONTROL FOR USE

Dehydrated medium

Appearance: free-flowing, homogeneous

Color: beige

Prepared medium

Appearance: clear to slightly opalescent

Color: pinkish light amber

Incubation conditions: 35 ± 2°C / 18 - 72 hours under anaerobic condition

Microorganism	ATCC	Growth
<i>Clostridium perfringens</i>	13124	good
<i>Clostridium sporogenes</i>	11437	good
<i>Bacteroides fragilis</i>	25285	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. Store prepared medium at 2 - 8°C.

• REFERENCES

1. Holdeman LV, Cato EP, Moore WEC, Eds. Anaerobe laboratory manual. 4th ed. Blacksburg: Virginia Polytechnic Institute and State University, 1977.
2. Sutter VL, Citron DM, Edelstein MAC, Finegold SM. Wadsworth anaerobic bacteriology manual. 4th ed. Belmont: Star Publishing Company, 1985.
3. MacFaddin JF. Media for isolation-cultivation-maintenance of medical bacteria, vol I. Baltimore, ME: Williams & Wilkins, 1985.

• PACKAGE

Cat. No : MB-C0615 Chopped Meat Broth	500 G
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