

Chopped Meat Carbohydrate 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
Dextrose	4.0 g
Cellobiose	1.0 g
Maltose	1.0 g
Starch	1.0 g
Final pH = 7.2 ± 0.2 at 25°C	

• PROCEDURE

Suspend 47.5 G of powder in 1 L of distilled or deionized water. Heat 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 Carbohydrate 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. Dextrose, cellobiose, maltose and starch provide carbon and energy sources. 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: very slightly opalescent with slight precipitates

Color: pinkish light amber

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

Microorganism	ATCC	Inoculate CFU	Growth
<i>Clostridium perfringens</i>	13124	50-100	good
<i>Bacteroides fragilis</i>	25285	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. 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. MacFaddin JF. Media for isolation-cultivation-maintenance of medical bacteria, vol I. Baltimore, MD: Williams & Wilkins, 1985.
3. Dowell VR, Hawkins T. Laboratory methods in anaerobic bacteriology, CDC laboratory manual. Washington, DC: US Government Printing Office, 1990.

• PACKAGE

Cat. No : MB-C0617 Chopped Meat Carbohydrate Broth	500 G
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