MOXALACTAM SELECTIVE SUPPLEMENT (Lyophilized)

INTENDED USE
Remel Moxalactam Selective Supplement is recommended for use as a selective agent added to Modified Oxford Agar Base for the isolation of *Listeria monocytogenes* in food samples.

SUMMARY AND EXPLANATION
Listeria monocytogenes is a common contaminant in raw milk, meats, vegetables, seafood, and in the food-processing environment.[1,2] Lee and McClain modified a selective medium for isolation of *L. monocytogenes* by addition of moxalactam.[3] Oxford medium, based on the formulation by Curtis et al., is recommended by the U.S. Department of Agriculture Food Safety Inspection Service and the American Public Health Association for use following enrichment procedures for the recovery of *L. monocytogenes* from meat and dairy products.[4,5]

PRINCIPLE
Moxalactam in combination with lithium chloride and colistin contained in Modified Oxford Agar Base, are selective agents that inhibit the growth of most gram-positive and gram-negative contaminants.

REAGENTS (CLASSICAL FORMULA)*
Moxalactam ..... 20.0 g Demineralized Water ..... 1000.0 ml

*Adjusted as required to meet performance standards.

PROCEDURE
1. Reconstitute Moxalactam Selective Supplement (Lyophilized) by aseptically adding 10 ml of sterile demineralized water to each vial and mixing thoroughly.
2. Add one 10 ml vial per liter of prepared Modified Oxford Agar Base that has been autoclaved and cooled to room temperature, achieving a final concentration of 1%.
3. Pour aseptically into sterile petri dishes. Allow agar to harden and cool completely before use.

QUALITY CONTROL
Each lot number of Moxalactam Selective Supplement (Lyophilized) has been manufactured, packaged, and processed in accordance with current Good Manufacturing Practice regulations. All lot numbers have been tested using the following quality control organisms and have been found to be acceptable. Testing of control organisms should be performed in accordance with established laboratory quality control procedures.

CONTROL	INCUBATION	RESULTS
Listeria monocytogenes ATCC® 7646	Aerobic, 18-24 h @ 33-37°C	Growth w/ blackening
Escherichia coli ATCC® 25922	Aerobic, 18-24 h @ 33-37°C	Inhibition, partial to complete
Staphylococcus aureus ATCC® 25923	Aerobic, 18-24 h @ 33-37°C	Inhibition, partial to complete

BIBLIOGRAPHY

1. Downes, F.P. and K. Ito. 2001. Compendium of Methods for the Microbiological Examination of Foods. 4th ed. APHA, Washington, D.C.
2. Food and Drug Administration. 2001. Bacteriological Analytical Manual Online. Chapter 3, January 2003. Authors: A.D. Hitchins. AOAC International, Gaithersburg, MD.
3. Lee, W.H. and D. McClain. 1986. Appl. Environ. Microbiol. 52:1215-1217.
4. Curtis, G.D., D.A. Mossel, P. van Netten, I. Perales, and A. van de Moosdijk. 1989. Int. J. Food Microbiol. 8:299-316.
5. Wehr, M. 2004. Standard Methods for the Examination of Dairy Products. 17th ed. APHA, Washington, D.C.

Refer to the front of Remel *Technical Manual of Microbiological Media* for **General Information** regarding precautions, product storage and deterioration, specimen collection, storage and transportation, materials required, quality control, and limitations.

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