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OXOID QUALITY ASSURANCE PRODUCT SPECIFICATION		
COOKED MEAT MEDIUM CM0081		

## COOKED MEAT MEDIUM

CM0081

### Typical Formula

Desiccated beef heart substance  
Protein hydrolysate  
Proprietary component blend  
Sodium sulphite

### Directions

Distribute 1.0g amounts of granules into tubes or bottles and add 10ml of distilled water. Increase the weight of granules and volume of water proportionally for larger quantities. Sterilize by autoclaving at 121°C for 15 minutes.

### Physical Characteristics

Brown, free-flowing granules  
Colour on reconstitution - straw 4-5  
Moisture level - less than or equal to 5%  
pH -  $7.2 \pm 0.2$  at 25°C  
Clarity - clear. Meat particles should occupy no less than 40ml in a 100ml volume of medium.

### Microbiological Tests Using Optimum Inoculum Dilution


Control Media: Tryptone Soya Agar or Columbia Blood Agar Base enriched with 5% v/v horse blood, where appropriate

### Reactions after incubation at 37°C for 48 hours

Medium is challenged with 1-10 colony-forming units/ml (cfu/ml)

<i>Clostridium perfringens</i>	ATCC®13124	Proteolytic, saccharolytic, H <sub>2</sub> S positive
<i>Clostridium tetani</i>	ATCC®9441	Proteolytic, H <sub>2</sub> S positive
<i>Clostridium histolyticum</i>	ATCC®19401	Proteolytic, H <sub>2</sub> S positive
<i>Peptostreptococcus anaerobius</i>	ATCC®27337	Saccharolytic
<i>Bacillus subtilis</i>	ATCC®6633	Surface growth

A satisfactory result is represented by reactions in accordance with the specification.

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**After incubation broth is subcultured onto a blood agar plate and incubated at 37°C for 24 hours**

Medium is challenged with less than 1E+03 colony-forming units/ml (cfu/ml)

*Streptococcus pneumoniae*      ATCC®6303      0.5-4mm grey/green colonies, α haemolysis

A satisfactory result is represented by recovery equal to or greater than a 3 log (10) increase.

<div><div>ThermoFisher</div><div>SCIENTIFIC</div></div>	Document Owner Department: QC	MBD-BT-SPEC-0078
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Revision History

Section / Step	Description of Change	Reason for Change	Reference
Typical formula	Updated to current known formulation	Change control	MOC-2024-1978