OXOID QUALITY ASSURANCE PRODUCT SPECIFICATION

M17 AGAR CM0785

M17 AGAR **CM0785**

Typical Formula*

	grams per litre
Tryptone	5.0
Soya peptone	5.0
Meat digest	5.0
Yeast extract	2.5
Ascorbic acid	0.5
Magnesium sulphate	0.25
Di-sodium-glycerophosphate	19.0
Agar	11.0

* adjusted as required to meet performance standards

Directions

Suspend 48.25g in 950ml of distilled water and bring gently to the boil to dissolve completely. Sterilize by autoclaving at 121°C for 15 minutes. Cool to 50°C and add 50ml of 10% w/v sterile lactose solution.

10% w/v lactose solution
Dissolve 10g of Lactose (LP0070) in 100ml of distilled water. Sterilize by autoclaving at 121°C for 15 minutes or by membrane filtration through a 0.2µm membrane.

Physical Characteristics

Straw, free-flowing powder
Colour on reconstitution - straw 2-3
Moisture level - less than or equal to 16%
pH - 6.9 ± 0.2 at 25°C
Clarity - clear
Gel strength - firm, comparable to 11.0g/litre of agar

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Microbiological Tests Using Optimum Inoculum Dilution

Control Medium: MRS Agar

Reactions after incubation at 37°C for 48 hours

Medium is challenged with 10-100 colony-forming units

Inoculation using surface plate technique

Streptococcus thermophilus	ATCC®14485	1-2mm white colonies

Inoculation using pour plate technique

Streptococcus thermophilus	ATCC®14485	1-2mm white colonies

A satisfactory result is represented by recovery of positive strains equal to or greater than 70% of the control medium.

Reactions after incubation at 25°C for 48 hours

Medium is challenged with 10-100 colony-forming units

Inoculation using surface plate technique

Lactococcus lactic ss. *cremoris*	ATCC®19257	1-2mm white colonies

Inoculation using pour plate technique

Lactococcus lactic ss. *cremoris*	ATCC®19257	1-2mm white colonies

A satisfactory result is represented by recovery of positive strains equal to or greater than 70% of the control medium.

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Revision History

Section / Step	Description of Change	Reason for Change	Reference
Entire Document	Update to new document format and correction of typographical/minor errors. Addition of control media + result criteria. Change of temperature from 26°C to 25°C.	Change control	BT-CC-1924