

# **Product Data Sheet**

# CHROMOGENIC BACILLUS AGAR Product No. GB-DCM-00071-1A

## **INTENDED USE**

For isolation & differentiation between various species of Bacillus using chromogenic substrates.

## **PRODUCT SUMMARY**

Majority of Bacillus species apparently have little or no pathogenic potential and are rarely associated with disease in humans or lower animals. The principal exception to this are Bacillus anthracis, the agent of anthrax, and Bacillus cereus , but a number of other species, particularly those of the B.subtilis group, have been implicated in food poisoning and other human and animal infections. Bacillus cereus causes food poisoning due to consumption of contaminated rice, other starchy foods such as potato, pasta and cheese have also been implicated, eye infections and a wide range of other clinical conditions like abscess formation, meningitis, septicemia and wound infection. Chromogenic Bacillus Agar is based on the formulation of MYP Agar formulated by Mossel et al and is used for enumeration of Bacillus cereus and Bacillus thuringiensis when present in large number in certain foodstuffs.

# **Product Specifications**

Ingredients	Gms / Ltr			
Agar	15.000			
Peptone	10.000			
D-Mannitol	10.000			
Sodium chloride	10.000			
Chromogenic mixture	3.200			
Meat extract	1.000			
Phenol red	0.025			



Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Recovery	Growth	Recovery	Citrate utilization (colour of slant)	Incubation Temperature	Incubation Period
			Without addition of TS 058		With addition of TS 058				
Bacillus subtilis	6633	50-100	Fair	20-30%	Inhibited	0%	Yellowish green to green colonies	30°C	24-48 Hours
Bacillus cereus	10876	50-100	Good- luxuriant	>=50%	Good- Luxuriant	>=50%	Light blue, large, flat colonies with blue centre	30°C	24-48 Hours
Bacillus thuringiensis	10792	50-100	Good- luxuriant	>=50%	Good- Luxuriant	>=50%	Light blue, large, flat colonies with Irregular margins	30°C	24-48 Hours
Bacillus megaterium	14581	50-100	Good- luxuriant	>=50%	Inhibited	0%	Yellow, mucoid colonies	30°C	24-48 Hours
Bacillus coagulans	7050	50-100	Good- luxuriant	>=50%	Inhibited	0%	Pink, small raised colonies	30°C	24-48 Hours
Bacillus pumilus	14884	50-100	Good- luxuriant	>=50%		10-20%	Light green to green colonies	30°C	24-48 Hours
Staphylococcus aureus	25923	50-100	luxuriant	>=50%	Inhibited	0%	Yellow colonies	30°C	24-48 Hours
Enterococcus faecalis	29212	50-100	luxuriant	>=50%	Inhibited	0%	Light green to green colonies	30°C	24-48 Hours

## **INSTRUCTION FOR USE**

- Dissolve 49.22 grams in 1000 ml distilled water.
- Gently heat to boiling with swirling to dissolve the medium completely.
- Sterilize by autoclaving at 15 psi (121°C) for 15 minutes.
- Cool to 45-50°C.
- Aseptically add rehydrated contents of 1 vial of Polymyxin B Selective Supplement (TS 058) if desired.



Mix well and pour into sterile Petri plates.

#### **PRINCIPLE**

The medium contains peptone and meat extract, which provide nitrogenous, carbonaceous compounds, long chain amino acids, vitamins and other essential growth nutrients. Mannitol serves as the fermentable carbohydrate, fermentation of which can be detected by phenol red. Mannitol fermenting organisms like B. megaterium yield yellow coloured colonies. The chromogenic mixture present in the medium is cleaved by the enzyme beta-glycosidase found in B.cereus resulting in the formation of blue colonies. B.thuringiensis also grows as blue/green colonies on this medium as B.cereus and B.thuringiensis are biochemically identical, however B.cereus shows flat colonies with distinct blue centres, while B.thuringiensis shows irregular margins. If selective isolation of B.cereus or B.thuringiensis is required, aseptically add Polymyxin B Selective Supplement (TS 058).

## **QUALITY CONTROL SPECIFICATIONS**

Appearance of Powder.

Appearance of prepared medium:

Light yellow to light pink homogeneous free flowing powder.

Orange red coloured, very slightly opalescent gel forms in

tubes as slants.

pH (at 25°C): 6.9±0.2

#### STORAGE

Dehydrated powder, hygroscopic in nature, store in a dry place, in tightly-sealed containers between 25-30°C and protect from direct sunlight. Under optimal conditions, the medium has a shelf life of 4 years. When the container is opened for the first time, note the time and date on the label space provided on the container. After the desired amount of medium has been taken out replace the cap tightly to protect from hydration.

**Product Deterioration:** Do not use if they show evidence of microbial contamination, discoloration, drying or any other signs of deterioration.

#### **DISPOSAL**

After use, prepared plates, specimen/sample containers and other contaminated materials must be sterilized before discarding.

This product is for research use only.