

Product Data Sheet

TRIPLE SUGAR IRON AGAR

Product No. GB-DCM-00287-1A

INTENDED USE

For identification of gram-negative enteric bacilli on the basis of dextrose, lactose and sucrose fermentation and H₂S production.

PRODUCT SUMMARY

Triple Sugar Iron Agar was originally proposed by Sulkin and Willett and modified by Hajna for identifying Enterobacteriaceae. This medium complies with the recommendation of Indian Pharmacopoeia for the identification of Gram-negative bacilli.

Product Specifications

Ingredients	Gms / Ltr
Beef extract	3.000
Peptone	20.000
Yeast extract	3.000
Lactose	10.000
Sucrose	10.000
Dextrose monohydrate	1.000
Ferrous sulphate	0.200
Sodium chloride	5.000
Sodium thiosulphate	0.300
Phenol red	0.024
Agar	12.000

INSTRUCTION FOR USE

- Dissolve 64.42 grams in 1000 ml distilled water.
- Heat to boiling to dissolve the medium completely.
- Mix well and distribute in test tubes
- Sterilize by autoclaving at 15 lbs pressure (115°C) for 30 minutes or as per validated cycle. Allow the medium to set in sloped form with a butt about 2.5cm long. Note: Directions specified are as per the concurrent edition of pharmacopoeia in force. Specified expiry period corresponds to this.

PRINCIPLE

Peptone, yeast extract and beef extract provide nitrogenous compounds sulphur, trace elements and vitamin B complex etc. Sodium chloride maintains osmotic equilibrium. Lactose, sucrose and dextrose monohydrate are the fermentable carbohydrates. Sodium thiosulphate and ferric or ferrous ions make H₂S indicator system. Sodium thiosulphate is also an inactivator of halogen and can minimize its toxicity in the testing sample, if any during microbial limit tests. Phenol red is the pH indicator. Organisms that ferment dextrose monohydrate produce a variety of acids, varying the colour of the medium from red to yellow. More amounts of acids are liberated in butt region (fermentation) than in the slant (respiration). Growing bacteria also form alkaline products from the oxidative decarboxylation of peptone and these alkaline products neutralize the large amounts of acid present in the butt. Thus the appearance of an alkaline (red) slant and an acid (yellow) butt after incubation indicates that the organism is a dextrose fermenter but is unable to ferment lactose and/or sucrose. Bacteria that ferment lactose or sucrose (or both), in addition to dextrose, produce large amounts of acid enables no reversion of pH in that region and thus bacteria exhibit an acid slant and acid butt. Gas production (CO₂) is detected by the presence of cracks or bubbles in the medium, when the accumulated gas escapes. Thiosulphate is reduced to hydrogen sulphide by several species of bacteria and H₂S combines with ferric ions of ferric salts to produce the insoluble black precipitate of ferrous sulphide. Reduction of thiosulphate proceeds only in an acid environment and blackening usually occurs in the butt of the tube. Triple Sugar Iron Agar should be used in parallel with Urea Agar / Broth to distinguish between Salmonella and Proteus species. The reactions can be summarized as follows: Alkaline slant / acid butt - only glucose fermented Acid slant / acid butt - dextrose and sucrose fermented or dextrose and lactose fermented or all the three sugars, dextrose, lactose and sucrose fermented. Bubbles or cracks present - gas production Black precipitate present - H₂S gas production Some members of the Enterobacteriaceae and H₂S producing Salmonella may not be H₂S positive on TSI Agar. Some bacteria may show H₂S production on Kligler Iron Agar but not on TSI Agar. This can happen because utilization of sucrose in TSI Agar suppresses the enzymic pathway that result in H₂S production.

QUALITY CONTROL SPECIFICATIONS

Appearance of Powder : Light yellow to pink homogeneous free flowing powder.

Appearance of prepared medium: Pinkish red coloured clear to slightly opalescent gel forms in Petri plates.

pH (at 25°C) : 7.4 ± 0.2

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Slant	Butt	Gas	H ₂ S	Incubation Temperature	Incubation Period
Citrobacter freundii	8090	50-100	luxuriant	Alkaline reaction, red colour of the medium	Acidic reaction, yellowing of the medium	Positive reaction	Positive reaction	35-37°C	18-24 Hours
Klebsiella aerogenes	13048	50-100	luxuriant	Acidic reaction, yellowing of the medium	Acidic reaction, yellowing of the medium	Positive reaction	Negative reaction	35-37°C	18-24 Hours
Klebsiella pneumoniae	13883	50-100	luxuriant	Acidic reaction, yellowing of the medium	Acidic reaction, yellowing of the medium	Positive reaction	Negative reaction	35-37°C	18-24 Hours
Proteus vulgaris	13315	50-100	luxuriant	Acidic reaction, yellowing of the medium	Acidic reaction, yellowing of the medium	Negative reaction	Positive reaction	35-37°C	18-24 Hours
Escherichia coli	25922	50-100	luxuriant	Acidic reaction, yellowing of the medium	Acidic reaction, yellowing of the medium	Positive reaction	Negative reaction	35-37°C	18-24 Hours
Salmonella Paratyphi A	9150	50-100	luxuriant	Acidic reaction, yellowing of the medium	Acidic reaction, yellowing of the medium	Positive reaction	Negative reaction	35-37°C	18-24 Hours
Salmonella Typhi	6539	50-100	luxuriant	Acidic reaction, yellowing of the medium	Acidic reaction, yellowing of the medium	Negative reaction	Positive reaction	35-37°C	18-24 Hours
Salmonella Typhimurium	14028	50-100	luxuriant	Acidic reaction, yellowing of the medium	Acidic reaction, yellowing of the medium	Positive reaction	Positive reaction	35-37°C	18-24 Hours
Shigella flexneri	12022	50-100	luxuriant	Acidic reaction, yellowing of the medium	Acidic reaction, yellowing of the medium	Negative reaction	Negative reaction	35-37°C	18-24 Hours
Escherichia coli	8739	50-100	luxuriant	Acidic reaction, yellowing of the medium	Acidic reaction, yellowing of the medium	Positive reaction	Negative reaction	35-37°C	18-24 Hours
Klebsiella pneumoniae	10031	50-100	luxuriant	Acidic reaction, yellowing of the medium	Acidic reaction, yellowing of the medium	Positive reaction	Negative reaction	35-37°C	18-24 Hours



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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.