

Product Data Sheet

MOX AGAR
Product No. GB-DCM-00361-1A

INTENDED USE

For cultivation of Yersinia enterocolitica from foods.

PRODUCT SUMMARY

Yersinia enterocolitica, a gram-negative coccobacillus shaped bacterium, is often isolated from clinical specimens such as wounds, faeces, sputum and mesenteric lymph nodes. It is a foodborne pathogen responsible for gastroenteritis. However, it is not a part of the normal human flora. Strains of Y. enterocolitica can be found in meats (pork, beef, lamb, etc.), oysters, fish, and raw milk. MOX Agar is formulated as per APHA for the cultivation of Y. enterocolitica, a causative agent of human illness caused due to consumption of contaminated food. Aseptically collected food samples are sealed in containers to prevent dehydration, contamination in transit and to protect handlers. In case of delay, refrigeration is preferable to freezing since the latter may result in cell injury. Yersinia is sensitive to acid conditions, therefore acid foods and fermented products should be analyzed promptly. Yersinia is a psychrotroph hence cold enrichment at 4°C has been commonly used as the incubation temperature.

Product Specifications

Ingredients	Gms / Ltr	
Tryptone	15.000	
Soya peptone	5.000	
Sodium chloride	5.000	
Magnesium chloride hexahydrate	4.067	
Sodium oxalate	2.680	
Agar	15.000	

PRINCIPLE

Tryptone and soya peptone in the medium provide essential growth nutrients. Magnesium chloride and sodium oxalate enhance growth of Y. enterocolitica.

INSTRUCTION FOR USE

- Dissolve 46.75 grams in 1000 ml purified/distilled water.
- Heat to boiling with stirring to dissolve the medium completely.
- Sterilize by autoclaving at 15 psi pressure (121°C) for 15 minutes.
- Cool to 45-50°C. Mix well and pour into sterile Petri plates.



UALITY CONTROL SPECIFICATIONS

Appearance of Powder: Cream to yellow homogeneous free flowing powder.

Appearance of prepared medium: Yellow coloured opalescent to slightly hazy gel forms in Petri

plates.

pH (at 25°C): 7.5 ± 0.2

Microorganism	ATCC	Inoculum (CFU/ml)	Growth	Recovery	Incubation Temperature	Incubation Period
Yersinia enterocolitica	27729	50-100	Good- luxuriant	>=50%	25-30°C	24-48 Hours

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.