

## Reinforced Clostridial Agar

**SKU: 700004568, 700004659, 700004660, 700004661**  
**(NCM0224)**

### Intended Use

Reinforced Clostridial Agar can be used for the enumeration of anaerobes by pour plate, shake tube or membrane filtration methods, and is not intended for use in the diagnosis of disease or other conditions in humans.

### Description

This is a solidified version of Reinforced Clostridial Medium (NCM0102 or 700004490) and can be used for the enumeration of anaerobes by pour plate, shake tube or membrane filtration methods. When solidified in tubes or bottles with minimal head space it can be used for anaerobic culture without the need for anaerobic atmosphere.

### Typical Formulation

Yeast Extract	3.0 g/L
Beef Extract	10.0 g/L
Peptone	10.0 g/L
Glucose	5.0 g/L
Soluble Starch	1.0 g/L
Sodium Chloride	5.0 g/L
Sodium Acetate	3.0 g/L
L-Cysteine Hydrochloride	0.5 g/L
Agar	12.0 g/L

Final pH: 6.8 ± 0.2 at 25°C

Formula may be adjusted and/or supplemented as required to meet performance specifications.

### Precaution

Refer to SDS

### Preparation

1. Suspend 49.5 grams of the medium in one liter of purified water.
2. Heat with frequent agitation and boil for one minute to completely dissolve the medium.
3. Autoclave at 121°C for 15 minutes.
4. Cool to 45-50°C.

### Test Procedure

Pour plate technique or tube culture can be used. Incubate at 30°C for up to 72 hours. Anaerobic conditions for pour plate. Count as early as possible as prolonged incubation may result in the medium being disrupted due to gas production. Count all colonies as presumptive clostridia.

### Quality Control Specifications

**Dehydrated Appearance:** Powder is homogeneous, free flowing and pale yellow.

**Prepared Appearance:** Prepared medium is a pale yellow, translucent gel.

### **Minimum QC:**



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# Technical Specification Sheet



*Clostridium perfringens* WDCM 00007

## **Results**

Refer to appropriate references for results.

## **Expiration**

Refer to expiration date stamped on the container. The dehydrated medium should be discarded if not free flowing or appearance has changed from the original color. Expiry applies to medium in its intact container when stored as directed.

## **Limitations of the Procedures**

Due to nutritional variation, some strains may be encountered that grow poorly or fail to grow on this medium.

## **Storage**

Store dehydrated culture media at 2-30°C away from direct sunlight. Once opened and recapped, place container in a low humidity environment at the same storage temperature. Protect from moisture and light by keeping container tightly closed.

## **References**

1. Miller, N.J., Garrett, O.W. and Prickett, P.S. (1939). Anaerobic technique – a modified deep agar shake. Food Res. 4: 447-451. Ingram, M. and Barnes, E.M. (1956). A simple modification of the deep shake tube for counting anaerobic bacteria. Lab. Pract. 5: 145.

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