

Sugar Free Agar (NCM0265)

Intended Use

Sugar Free Agar is used for the enumeration of psychrotrophic and mesophilic Gram-negative rods, and is not intended for use in the diagnosis of disease or other conditions in humans.

Description

A formula described by the International Dairy Federation for the enumeration of psychrotrophic and mesophilic Gram negative rods in butter and other dairy products. The Gram negative rods are able to deaminate proteins as a carbon source, whilst some enterococci are inhibited by this formula. The medium conforms to the formulation of the International Dairy Federation (I.D.F.).

Typical Formulation

Gelatin Peptone	7.5 g/L
Tryptone	7.5 g/L
Sodium Chloride	5.0 g/L
Agar	14.0 g/L

Final pH: 7.6 ± 0.2 at 25°C

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

Precaution

1. Refer to SDS

Preparation

1. Suspend 34 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

0.2ml of butter fat in a pour plate technique. Incubation at 30°C for 2 days, then 20°C for a further two days – aerobically.

Quality Control Specifications

Dehydrated Appearance: Light yellow, clear.

Prepared Appearance: Prepared medium is clear, colorless to light yellow.

Minimum QC:

Escherichia coli WDCM 00013

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.

Technical Specification Sheet



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. International Dairy Federation (1964). International standard count of contaminating organisms in butter. International Standard FIL- IDF30.
2. International Dairy Federation: Methods of sampling milk and milk products. - International Standard, FIL/IDF 50 B (1985).
3. Ritter, P. and Eschmann, K.H. (1966). Alimenta 5(2), 43-45.
4. Thomas, S. B. (1969). J. Appl. Bact. 32, 269-296.
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Record ID: FS-TSS-0107 Revision Number: 2.0 Effective Date: 2024-12-03 07:42 AM EST



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