

# Technical Specification Sheet



## **Tryptic Soy Broth, Modified with Acid Digest of Casein** **SKU: 700003036, 700003037, 700003038, 700003039** **NCM0026**

### **Intended Use**

Tryptic Soy Broth, Modified with Acid Digest of Casein is used for the selective enrichment of enterohemorrhagic *E. coli* in foods in a laboratory setting. Tryptic Soy Broth, Modified with Acid Digest of Casein is not intended for use in the diagnosis of disease or other conditions in humans. This medium conforms to USDA Formulation with Acid Digest of Casein.

### **Description**

The first major outbreak of *E. coli* O157:H7 was in 1982 and traced to contaminated hamburgers. Other known sources of infection include sprouts, lettuce, salami, unpasteurized milk, juice and/or swimming in or drinking contaminated water. Tryptic Soy Broth, Modified with Acid Digest of Casein is used to enrich food samples suspected of having low levels of EHEC during pathogen testing.

### **Typical Formulation**

Enzymatic Digest of Casein	17.0 g/L
Acid Digest of Casein	10.0 g/L
Sodium Chloride	5.0 g/L
Dipotassium Phosphate	4.0 g/L
Enzymatic Digest of Soybean Meal	3.0 g/L
Dextrose	2.5 g/L
Bile Salts No. 3	1.5 g/L

Final pH: 7.3 ± 0.2 at 25°C

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

### **Supplements**

NCM4040 or 700004897 Novobiocin

### **Precaution**

Refer to SDS

### **Preparation**

1. Dissolve 43 grams of the medium in 1 Liter of purified water.
2. Autoclave at 121°C for 15 minutes.
3. If required, cool to 45-50°C and add 4 mL of NCM4040-0.5\* or 700004897, Novobiocin Supplement reconstituted using 5mL sterile deionized/RO water.

\*Larger vials may be available. Please see appropriate supplement data sheet for availability and preparation instructions.

### **Quality Control Specifications**

**Dehydrated Appearance:** Powder is homogeneous, free flowing, and light to medium beige.

**Prepared Appearance:** Prepared medium clarity is clear to lightly hazy with no to light precipitate, and light to medium amber.



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**Expected Cultural Response:** Tryptic Soy Broth Modified with Acid Digest of Casein was inoculated with the test organisms listed on the next page. These organisms were incubated at the appropriate atmosphere and temperature and examined for growth after 18 – 22 hours.

Microorganism	Approx. Inoculum (CFU)	Growth
<i>Escherichia coli</i> ATCC® 25922	10 - 300	Growth
<i>Escherichia coli</i> ATCC® 11775	10 - 300	Growth
<i>Escherichia coli</i> ATCC® 35150	10 - 300	Growth
<i>Escherichia coli</i> ATCC® 43888	10 - 300	Growth
<i>Escherichia coli</i> ATCC® 43889	10 - 300	Growth
<i>Escherichia coli</i> ATCC® 43895	10 - 300	Growth
<i>Pseudomonas aeruginosa</i> ATCC® 27853	10 - 300	Markedly Suppressed to Inhibited

The organisms listed are the minimum that should be used for quality control testing.

## **Test Procedure**

Refer to appropriate references for specific procedures on the recovery of pathogenic *E. coli*.

## **Results**

Refer to appropriate references for test results on the detection and enumeration of pathogenic *E. coli*.

## **Expiration**

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

## **Limitations of the Procedure**

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

## **Storage**

Store sealed bottle containing the dehydrated medium at 2 - 30°C. 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. USDA. 2013. Food Safety and Inspection Service, Media and Reagents, MLG Appendix 1.08, USDA/FSIS Microbiology Laboratory Guidebook, Washington D.C.
2. U.S. FDA. Center for Food Safety & Applied Nutrition. 2001. Food pathogenic microorganisms and natural toxins handbook. *Escherichia coli* O157:H7. College Park, MD
3. [http://www.cdc.gov/ncidod/abmd/diseaseinfo/escherichiacoli\\_g.htm](http://www.cdc.gov/ncidod/abmd/diseaseinfo/escherichiacoli_g.htm).
4. Hill, W.E., A. R. Datta, P. Feng, K. A. Lampel, and W. L. Payne. 1998. FDA Bacteriological analytical manual, 8<sup>th</sup> ed. Identification of Foodborne Bacterial Pathogens by Gene Probes. AOAC International, Gaithersburg, MD.
5. [www.fda.gov/Food/ScienceResearch/LaboratoryMethods/BacteriologicalAnalyticalManualBAM/default.htm](http://www.fda.gov/Food/ScienceResearch/LaboratoryMethods/BacteriologicalAnalyticalManualBAM/default.htm).

