

60865 Cooked Meat Broth

For the primary cultivation of aerobic, microaerophilic and anaerobic bacteria from clinical specimens, food and water samples. This can also be used as a maintenance medium for stock cultures.

Composition:

Ingredients	Grams/Litre
Beef heart (extract from 454g)	30.0
Meat peptone (peptic or mixed peptone)	20.0
D(+)-Glucose	2.0
Sodium chloride	5.0

Final pH 7.2 +/- 0.2 at 25 °C

Store prepared media below 8 °C, protected from direct light. Store dehydrated powder in a dry place in tightly-sealed containers at 2-25 °C.

Directions:

Suspend 57 g in 1 litre distilled water. Mix well and allow to stand for 15 minutes until all the particles are thoroughly wetted. Mix well and while maintaining an even suspension, distribute into tubes. Sterilize by autoclaving at 121°C for 15 minutes.

Principle and Interpretation:

Cooked Meat Broth can be used for enrichment and maintenance of many different kind of bacteria. Beef heart extract and meat peptone provide nitrogen compounds and other essential nutrients and vitamins for growth of bacteria. Glucose is the carbon source which can be used as an energy source. Sodium chloride provides the osmotic equilibrium for the bacteria cells.

Cultural characteristics after 5 days at 15-30°C, aerobic incubation.

Organisms (ATCC)	Inoculum [cfu]	Growth
<i>Clostridium botulinum</i> (25763)	50-100	+++
<i>Clostridium perfringens</i> (12914)	50-100	+++
<i>Clostridium sporogenes</i> (11437)	50-100	+++

References:

1. Levett, P. N., Use of enrichment cultures for the isolation of *Clostridium difficile* from stools, *Microbios Letters* 25: 67-69 (1984)
2. G. Tarozzi, Ube rein leicht in aerobe weise ausführbares Kulturmittel von einigen bis jetzt für strenge Anaerobe gehaltene Keime, *Centralbl. f. Bakt.*, 38, 619-619 (1905)

