

# SPS Agar

TP00555V

Medium for the determination of *Clostridium perfringens* in food and water

## Presentation

20 Tubes  
Tubo 16 x 110 mm

## Expiry (months)

12

## Storage

8-25°C

## COMPOSITION

## READING

Theoretical formula in g/l of demineralized water

Peptona de caseína..... 15,0  
Extracto de levadura..... 10,0  
Sulfito sódico..... 0,5  
Sulfato de poliximina B..... 0,01  
Sulfadiazina sódica..... 0,12  
Citrato férrico..... 0,5  
Agar..... 15,0

Collect, dilute and prepare samples and volumes as required according to specifications, normatives and / or expected results.

Melt the medium contained in tubes / in flasks in a water bath or in a microwave oven, avoiding overheating. Once cooled to room temperature, inoculate tubes and incubate anaerobically at 42-44°C for 24-48h.

(Incubation times greater than those mentioned above or different incubation temperatures may be required depending on the sample, on the specifications,...)

after incubation, enumerate all the colonies that have appeared into the agar, with a black precipitate.

Each laboratory must interpret the results according to their specifications.

Presumptive isolation of *Clostridium* sp must be confirmed by further microbiological and biochemical assays.

Calculate bacterial count per ml of sample by multiplying the average number of colonies per plate by inverse dilution factor if streaked a diluted sample. Report results as Colony Forming Unit (CFU's) per ml or g along with incubation time and temperature.

## QUALITY CONTROL

### Physical/Chemical control

Color of the media: Straw-coloured yellow  
pH: 7.0±0.2

Aspect: Satisfactory

Weight/Volume: 10 ml

### Microbiological control

Melt Medium - Inoculate with 10 to 100 CFU - Prepare Plates

Anaerobiosis. Incubation at 37 °C, reading after 24-48 hours

<i>C. perfringens</i> ATCC 3624	Good
<i>S. aureus</i> ATCC 25923	Inhibited
<i>E. coli</i> ATCC25922	Inhibited
<i>P. aeruginosa</i> ATCC 9027	Inhibited

Incubation 24 hours, 37°C: satisfactory result

Incubation 72 hours at 22 °C: satisfactory result

## BIBLIOGRAPHY

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