

OXOID PRODUCT SPECIFICATION

COOKED MEAT MEDIUM

BO0212E

Typical Formula

	grams per litre
Heart muscle	454.0
Peptone	10.0
'Lab-Lemco' powder	10.0
Sodium chloride	5.0
Glucose	2.0

Addition

Wilkins-Chalgren Anaerobe Broth	
Tryptone	10.0
Gelatin peptone	10.0
Yeast extract	5.0
Glucose	1.0
Sodium chloride	5.0
L-Arginine	1.0
Sodium pyruvate	1.0
Menadione	0.0005
Haemin	0.005

Preparation

Add 1g Cooked Meat Medium to each final container, universal bottle. Suspend Wilkins-Chalgren Anaerobe Broth (33 grams / litre) in de-ionised water. Heat to dissolve. Cool and dispense 10ml into final containers. Sterilise at 121°C for 45 minutes. When cooled label each bottle and pack in units of 24 into labelled boxes.

Format

Twenty four universal bottles with screw cap closures in a box.

Labels

Label gives details of product name, product code, recommended storage temperature, lot number and expiry date.

Physical Characteristics

Physical Tests

pH	7.0 ± 0.2
Colour	Straw
Clarity	Slight haze
Fill weight	10.0g + 0.3g

Packaging and presentation:

General appearance of bottle and label should be satisfactory. Label data should be correct.

Sterility Test

Macroscopic examination should show no evidence of microbial growth after incubation at 20 - 24°C and 30 - 34°C for 5 days.

Microbiological Tests Using Optimum Inoculum Dilution

Results after incubation at 35-39°C for 36 – 48 hours

Inoculum 10-100 colony forming units.

<i>Clostridium sporogenes</i>	ATCC® 19404	Turbid broth with darkening / blackening
<i>Clostridium perfringens</i>	ATCC® 13124	Turbid broth with red / lighter colour meat

Results after incubation at 35-39°C for 18 - 24 hours

<i>Staphylococcus aureus</i>	ATCC® 25923	Turbid growth
------------------------------	-------------	---------------

Storage conditions

Store away from light at between 2-25°C.