



Tryptone Soya Yeast Extract Broth

M1263

Tryptone Soya Yeast Extract Broth is recommended for confirmation of *Listeria* in Henry's light.

Composition**

Ingredients	Gms / Litre
Casein enzymic hydrolysate	17.000
Papaic digest of soyabean meal	3.000
Sodium chloride	5.000
Dipotassium hydrogen phosphate	2.500
Dextrose	2.500
Yeast extract	6.000
Final pH (at 25°C)	7.3±0.2

**Formula adjusted, standardized to suit performance parameters

Directions

Suspend 36 grams in 1000 ml distilled water. Heat if necessary to dissolve the medium completely. Dispense as desired.

Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes.

Principle And Interpretation

Tryptone Soya Yeast Extract Broth is formulated as per APHA (1) for the isolation and cultivation of *Listeria monocytogenes* from foods. ISO Committee (2) has recommended for the cultivation and maintenance of a wide variety of heterotrophic microorganisms (3).

Casein enzymic hydrolysate and papaic digest of soyabean meal provide amino acids and other complex nitrogenous substances. Dextrose is the energy source. Dipotassium hydrogen phosphate acts as buffering system to control pH. Yeast extract is the rich source of vitamin B complex.

According to FDA's enrichment procedure (4) for isolation of *Listeria monocytogenes* from dairy products, the sample to be tested is inoculated in enrichment broth and incubated at 30°C for 24-48 hours.

Quality Control

Appearance

Cream to yellow homogeneous free flowing powder

Colour and Clarity of prepared medium

Yellow coloured clear solution in tubes.

Reaction

Reaction of 3.6% w/v aqueous solution at 25°C. pH : 7.3±0.2

pH

7.10-7.50

Cultural Response

M1263: Cultural characteristics observed after an incubation at 30-37°C for 24-48 hours.

Organism	Inoculum (CFU)	Growth
Cultural Response		
<i>Listeria monocytogenes</i> ATCC 19117	50-100	good-luxuriant
<i>Listeria monocytogenes</i> ATCC 19111	50-100	good-luxuriant
<i>Listeria monocytogenes</i> ATCC 19118	50-100	good-luxuriant

Storage and Shelf Life

Store below 30°C in tightly closed container and the prepared medium at 2 - 8°C. Use before expiry date on the label.

Reference

1. Vanderzant C. and Splittstoesser D. F., (Eds.), 1992, Compendium of Methods for the Microbiological Examination of Foods, 3rd Ed., APHA, Washington, D.C.
2. International Organization for Standardization (ISO), 1993, Draft, ISO/DIS 10560.
3. Atlas R. M. 2004, 3rd Ed., Handbook of Microbiological Media, Parks, L.C. (Ed.), CRC Press, Boca Raton.
4. FDA, Bacteriological Analytical Manual, 2005, 18th Ed., AOAC, Washington, DC.

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