AATCC Bacteriostasis Broth

M221

AATCC Bacteriostasis Broth is used for routine antibacterial testing of antiseptics and disinfectants.

Composition**

Ingredients	Gms / Litre
Peptic digest of animal tissue	10.000
Beef extract	5.000
Sodium chloride	5.000
Final pH (at 25°C)	6.8±0.2

**Formula adjusted, standardized to suit performance parameters

Directions

Suspend 20 grams in 1000 ml distilled water. Heat if necessary to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. Mix well and dispense as desired

Principle And Interpretation

AATCC Bacteriostasis Broth (FDA Broth) is useful for subcultures in phenol coefficient and dilution tests of bacteriostatic, germicidal, sporicidal activity (1) and also as a base for the preparation of AATCC Bacteriostasis Agar (2).

Peptic digest of animal tissue and beef extract are sources of carbon, nitrogen, vitamins and minerals. Sodium chloride provides essential ions.

The test cultures of *Escherichia coli* and *Staphylococcus aureus* are grown in AATCC Bacteriostasis Broth for 24 hours. 1 ml of this culture is mixed with 150 ml of AATCC Bacteriostasis Agar (M231) and poured into the plate. After the agar solidifies, apply a circular sterile test fabric of 28.6 mm diameter onto the plate. Incubate at 35-37°C for 18 - 24 hours and observe the inhibition of growth around test fabric

Quality Control

Appearance
Cream to yellow homogeneous free flowing powder

Colour and Clarity of prepared medium
Amber coloured clear solution in tubes.

Reaction
Reaction of 2.0% w/v aqueous solution at 25°C. pH : 6.8±0.2

pH
6.60-7.00

Cultural Response
M221: Cultural characteristics observed after an incubation at 35-37°C for 18-24 hours.

Organism	Inoculum (CFU)	Growth
Cultural Response		
Escherichia coli ATCC 25922	50-100	good-luxuriant
Pseudomonas aeruginosa ATCC 27853	50-100	good-luxuriant
Staphylococcus aureus ATCC 6538	50-100	good-luxuriant
Salmonella Typhi ATCC 6539	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.Williams (Ed.), 1995, Official methods of Analysis of AOAC, 16th ed. AOAC, Washington D.C.
2.Tech. Manual of AATCC, 1985, Vol. 61, AATCC, Research Triangle Park,N.C.

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