



Bile Salt Agar

M739

Bile Salt Agar is used for isolation and enumeration of bile tolerant enteric bacilli.

Composition**

Ingredients	Gms / Litre
Peptic digest of animal tissue	10.000
Meat extract	5.000
Sodium chloride	5.000
Sodium taurocholate	5.000
Agar	18.000
Final pH (at 25°C)	8.2±0.2

**Formula adjusted, standardized to suit performance parameters

Directions

Suspend 43 grams in 1000 ml distilled water. Heat to boiling to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. Mix well and pour into sterile Petri plates

Principle And Interpretation

Bile Salt Agar is used for isolation and enumeration of enteric bacilli. Enteric bacilli include a variety of gram-negative bacilli, frequent inhabitant of the intestine as normal commensals or pathogens. They are mostly members of the *Enterobacteriaceae* family but members of other taxonomical groups (e.g. *Vibrionaceae*) are also considered in this category. These organisms can cause either intestinal or extra-intestinal infections (1).

The medium contains peptic digest of animal tissue and meat extract which provide nitrogenous compounds and other essential nutrients for the growth of enteric bacilli. Sodium taurocholate inhibits contaminating gram-positive organisms. Sodium chloride maintains the osmotic balance of the medium.

Quality Control

Appearance

Cream to yellow homogeneous free flowing powder

Gelling

Firm, comparable with 1.8% Agar gel

Colour and Clarity of prepared medium

Light amber coloured, clear to slightly opalescent gel forms in Petri plates.

Reaction

Reaction of 4.3% w/v aqueous solution at 25°C. pH : 8.2±0.2

pH

8.00-8.40

Cultural Response

M739: Cultural characteristics observed after an incubation at 35-37°C for 18-24 hours.

Organism	Inoculum (CFU)	Growth	Recovery
<i>Enterobacter aerogenes</i> ATCC 13048	50-100	luxuriant	≥50%
<i>Escherichia coli</i> ATCC 25922	50-100	luxuriant	≥50%
<i>Staphylococcus aureus</i> ATCC 25923	≥10 ³	inhibited	0%
<i>Salmonella Typhi</i> ATCC 6539	50-100	luxuriant	≥50%

Vibrio cholerae ATCC 15748 50-100 luxuriant $\geq 50\%$

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. Corry J. E. L., Curtis G. D. W., and Baird R. M., Culture Media for Food Microbiology, Vol. 34, Progress in Industrial Microbiology, 1995, Elsevier, Amsterdam

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