



Razi's Medium (Semisolid Reinforced Clostridial Medium w/ Aspartate)

M944

Razi's Medium (Semisolid Reinforced Clostridial Medium with Aspartate) is used for maintenance of *Campylobacter* cultures.

Composition**

Ingredients	Gms / Litre
Yeast extract	3.000
Beef extract	10.000
Peptic digest of animal tissue	10.000
Starch, soluble	1.000
Dextrose	5.000
Cysteine hydrochloride	0.500
Sodium chloride	5.000
Sodium acetate	3.000
Potassium aspartate	2.000
Agar	0.500
Final pH (at 25°C)	6.8±0.2

**Formula adjusted, standardized to suit performance parameters

Directions

Suspend 40 grams in 1000 ml distilled water. Heat to boiling to dissolve the medium completely. Distribute half full in screw capped tubes and sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes.

Principle And Interpretation

Campylobacter species are among the most important human bacterial enteric pathogens. The organism has a widespread reservoir in the animal kingdom.

Razi's Medium (1) is Semisolid Reinforced Clostridial Medium with Aspartate, which has been recommended by APHA for storage and maintenance of *Campylobacter* cultures (2).

Beef extract, peptic digest of animal tissue and potassium aspartate are sources of carbon and nitrogen. Dextrose is source of fermentable carbohydrates. Sodium chloride maintains osmotic equilibrium. Yeast extract provides nutritious factors required for growth of the culture.

Quality Control

Appearance

Cream to yellow homogeneous free flowing powder

Colour and Clarity of prepared medium

Light yellow coloured clear solution

Reaction

Reaction of 4.0% w/v aqueous solution at 25°C. pH : 6.8±0.2

pH

6.60-7.00

Cultural Response

M944: Cultural characteristics observed in aerobic/ microaerobic atmosphere after an incubation at 35-37°C for 18-48 hours .

Organism

Growth

Campylobacter coli ATCC 33559 luxuriant

Campylobacter jejuni ATCC luxuriant
29428

Campylobacter laridis luxuriant
ATCC 35222

Storage and Shelf Life

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

Reference

1. Razi M. H. H., and Park R. W. A., 1979, J. Appl. Bacteriol., 47:X.
2. Speck M. L., (Ed.), 1984, Compendium of Methods for the Microbiological Examination of Foods, 2nd Ed., APHA, Washington, D.C.

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