



## Propionibacter Isolation Agar Base

M956

Propionibacter Isolation Agar is used for isolation of Propionibacteria.

### Composition\*\*

Ingredients	Gms / Litre
Casein enzymic hydrolysate	10.000
Yeast extract	10.000
Magnesium sulphate	0.050
Dipotassium phosphate	0.250
Agar	20.000
Final pH ( at 25°C)	7.0±0.2

\*\*Formula adjusted, standardized to suit performance parameters

### Directions

Suspend 40.3 grams in 1000 ml distilled water. Add 10 grams of sodium lactate to the medium. Heat to boiling to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 20 minutes.

### Principle And Interpretation

Propionibacter Isolation Agar was originally described by Vedamuthu and Reinbold (1). It is now recommended by APHA (2) for selective isolation of Propionibacteria from foods like cheese. Isolation of Propionibacteria from foods and other sources is difficult as they grow slowly on solid media and presence of other microbial flora that may overgrow them. They are also difficult to isolate because of their tendency towards anaerobiosis, due to which they do not grow under conventional plating conditions. Propionibacter Isolation Agar is also known as YELA Agar (2).

Casein enzymic hydrolysate and yeast extract in the medium provide nitrogenous compounds, sulphur, trace elements and vitamin B complex essential for the growth of Propionibacteria. Sodium lactate serves as the carbon source. Individual colonies may be confirmed by microscopic examination and by detection of propionic acid production by gas chromatography or HPLC.

### Quality Control

#### Appearance

Cream to yellow homogeneous free flowing powder

#### Gelling

Firm, comparable with 2.0% agar gel.

#### Colour and Clarity

Dark amber coloured clear to slightly opalescent gel

#### Reaction

Reaction of 4.03% w/v aqueous solution at 25°C. pH : 7.0±0.2

#### pH

6.80-7.20

#### Cultural Response

M956: Cultural characteristics observed under anaerobic or microaerophilic conditions, after an incubation at 30-32°C for upto 11 to 14 days.

#### Organism

#### Growth

*Propionibacterium rubrum* good-luxuriant

ATCC 4871

*Propionibacterium* good-luxuriant

*shermanii* ATCC 9641

*Propionibacterium thoenii* good-luxuriant

ATCC 4874

## 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. Vedamuthu E. and Reinbold G., 1975, Appl. Microbiol., 29:807.
2. Speck M. L., (Eds.), 1984, Compendium of Methods for the Microbiological Examination of Foods, 2nd Ed., APHA, Washington, D.C.

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