



Dextrose Peptone Broth

M650

Dextrose Peptone Broth is recommended for the cultivation of fastidious organisms, enumeration of thermophilic bacteria from canned foods and for routine sterility testing.

Composition**

| Ingredients | Gms / Litre |
|--------------------------------|-------------|
| Peptic digest of animal tissue | 20.000 |
| Dextrose | 10.000 |
| Sodium chloride | 5.000 |
| Final pH (at 25°C) | 7.2±0.2 |

**Formula adjusted, standardized to suit performance parameters

Directions

Suspend 35 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.

Principle And Interpretation

Dextrose Peptone Broth is formulated as per the procedures described by Williams (1) for the cultivation of microorganisms that are fastidious, or present in small numbers and also for the enumeration of thermophilic bacteria responsible for flat-sour spoilage of canned foods. This medium is recommended by AOAC for the routine cultivation purposes(2).

Dextrose is the readily available energy source for most of the organisms. Dextrose Peptone Broth can also be used for routine sterility testing. Supplementation of the medium with blood provides additional nutrients.

Quality Control

Appearance

Cream to light yellow homogeneous free flowing powder

Colour and Clarity of prepared medium

Light yellow coloured, clear to slightly opalescent solution in tubes

Reaction

Reaction of 3.5% w/v aqueous solution at 25°C. pH : 7.2±0.2

pH

7.00-7.40

Cultural Response

Cultural characteristics observed after an incubation at 35-37°C for 18-48 hours.

Cultural Response

| Organism | Inoculum (CFU) | Growth |
|--|----------------|-----------|
| Cultural Response | | |
| <i>Escherichia coli</i> ATCC 25922 | 50-100 | luxuriant |
| <i>Pseudomonas aeruginosa</i> ATCC 27853 | 50-100 | luxuriant |
| <i>Staphylococcus aureus</i> ATCC 25923 | 50-100 | luxuriant |
| <i>Streptococcus pyogenes</i> ATCC 19615 | 50-100 | 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 O.B., 1936, Food Res., 1(3):217.
2. Association of Official, Analytical, Chemists, 1978, Bacteriological Analytical Manual, 5th Ed, AOAC, Washington, D.C.

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