



## XLD AGAR

### INTENDED USE

XLD agar (Xylose Lysine Deoxycholate) is used for the isolation and differentiation of enteric pathogens.

### FORMULA

Ingredients in grams per liter of purified water

Yeast extract	3.00	Sodium thiosulfate	6.80
L-Lysine	5.00	Ferric ammonium citrate	0.80
Xylose	3.50	Sodium deoxycholate	2.50
Lactose	7.50	Phenol red	0.08
Sucrose	7.50	Agar	13.50
Sodium chloride	5.00		

*Adjusted and/or supplemented as required to meet performance criteria.*

### STORAGE

Bottles: 2 - 8°C in darkness

The expiration date on the product label applies to the product in its intact packaging when stored as directed.

### DIRECTIONS FOR PREPARATION

#### For bottle media

1. Heat the bottle at 90-95°C in water bath until melted. **AVOID OVERHEATING.**
2. Mix well and cool to 45-50°C until ready to pour.
3. Pour in Petri plate and let solidified on a cool horizontal surface.

### LIMITATION OF THE PROCEDURE

This product is for laboratory use only.

Red, false-positive colonies may occur with *Proteus* and *Pseudomonas*.

### QUALITY CONTROL

Physical appearance: Prepared medium is solid, red.

Final pH 7.4 ± 0.2 at 25°C

#### Expected Cultural Response

Organism	Inoculum CFU	Growth for 24 hours at 30°C	Colonies color	H <sub>2</sub> S
<i>Enterococcus faecalis</i> ATCC 29212 • WDCM 00087	10 <sup>3</sup> -10 <sup>4</sup>	Inhibited	-	-
<i>Escherichia coli</i> ATCC 25922 • WDCM 00013	10-10 <sup>2</sup>	Partial inhibition to growth	Yellow	-
<i>Salmonella thyphimurium</i> ATCC 14028 • WDCM 00012	10-10 <sup>2</sup>	Growth	Colorless, black center	+

*This is an example of organisms routinely used for testing*

**REFERENCE**

1. Downes, F.P. & K. Ito. 2001. Compendium of Methods for the Microbiological Examination of Foods. 4<sup>th</sup> ed. APHA. Washington DC. USA.
2. Horwitz, W. 2000. Official Methods of Analysis of the AOAC International. 17th ed. Gaithersburg. MD. USA.
3. ISO 6579-1:2017. Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of *Salmonella* - Part 1: Detection of *Salmonella* spp.
4. ISO 19250:2010. Water quality - Detection of *Salmonella* spp.
5. ISO 21567:2004. Microbiology of food and animal feeding stuffs - Horizontal method for the detection of *Shigella* spp.

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