

Technical Data Sheet

Product: GIOLITTI-CANTONI BROTH W. POTASSIUM TELURITE

Specification

Liquid medium used for the recovery and enumeration of low numbers of coagulase-positive staphylococci in foods according to ISO, FIL-IDF and EN standards.

Presentation

20 Tubes	Packaging Details	Shelf Life	Storage
Tube 16 x 113 mm	1 box with 20 tubes, 16x113 mm glass tubes, ink	8 months	8-14°C
with: 9 ± 0,1 ml	labelled and metal-Non injectable cap		

Composition (g/I):	
Tryptone	10.00
Meat extract	5.00
Yeast extract	5.00
Lithium chloride	5.00
D-Mannitol	20.00
Sodium chloride	5.00
Glycine	1.20
Sodium pyruvate	3.00
Polysorbate 80	1.00
Potassium tellurite	0.11

Description /Technique

This medium for the selective enrichment of staphylococci was formulated in 1966 by Giolitti and Cantoni.

The growth of staphylococci is promoted by pyruvate, glycine and above all by a high concentration of mannitol. Addition of Polysorbate 80 is necessary for the successful recovery of *Staphylococcus aureus* (Chopin et al., 1985). Accompanying flora are inhibited by lithium chloride and potassium tellurite.

Anaerobic growth conditions increase the selectivity of the medium. Generally, growth of staphylococci can be recognized by a blackening or black precipitates in the culture medium due to reduction of tellurite to metallic tellurium.

Technique:

Refer to the standard protocol for specific products (Food and animal feeding stuffs EN-ISO 6888-3:2003; Milk and milk based products ISO 5944:2001 and FIL-IDF 60:2001).

Incubate anaerobically for 24-48 hours at 37°C.

After 24 hours, subculture any tubes showing blackening or black precipitate by streaking onto Baird-Parker Agar. Incubate the remainder of the tubes for a further 24 hours and subculture all tubes showing growth (irrespective of blackening) to Baird-Parker Agar. Agar.

When determining the bacterial count by the MPN method, all tubes showing growth are considered as presumptive positive for staphylococci and they are confirmed only if they produce a positive result in the coagulase test.

Quality control

Physical/Chemical control

Color : yellow

pH: 6.9 ± 0.2 at 25°C

Microbiological control

Inoculate: Practical range 100 ± 20 CFU; Min. 50 CFU (Productivity)/ 10⁴-10⁶ (Selectivity). Microbiological control according to ISO 11133:2014/ Adm 1:2018.

Aerobiosis. Incubation at $37 \pm 1^{\circ}$ C, reading after $24/44 \pm 4h$

Microorganism

Stph. aureus ATCC[®] 25923, WDCM 00034 Staphylococcus aureus ATCC[®] 6538, WDCM 00032 Escherichia coli ATCC[®] 8739, WDCM 00012 Mix of the control strains Growth

Good - Black precipitate Good - Black precipitate Inhibited Good - Black precipitate

Sterility Control

Incubation 48 hours at 30-35°C and 48 hours at 20-25°C: NO GROWTH Check at 7 days after incubation in same conditions



Technical Data Sheet

Product: GIOLITTI-CANTONI BROTH W. POTASSIUM TELURITE

Bibliography

🎸 Condalab

· CHOPIN, A. et al. (1985) ICMSF Methods Studies XV. Comparison of four media and methods for enumerating Staphylococcus aureus in powdered milk. J. Food Protect. 48:21-27.

EN-ISO 6888-3 Standard (2003) Microbiology of food and animal feeding stuffs. Horizontal method for the enumeration of coagulase positive staphylococci (Staphylococcus aureus and other species). Part 3: Detection and MPN technique for low numbers.
EN-ISO 6888-3/AC Standard (2005) Microbiology of food and animal feeding stuffs. Horizontal method for the enumeration of coagulase positive staphylococci (Staphylococcus aureus and other species). Part 3: Detection and MPN technique for low numbers.
FIL-IDF (2001) Milk and milk based Products. Detection of coagulase-positive staphylococci. MPN technique. Standard 60:2001. Brussels.

· GIOLITTI, G. A. CANTONI, C. (1966) A medium for the isolation of staphylococci from foodtuffs. J.Appl. Bact. 29, 395-398.

• HARRIGAN, WF. &. McCANCE, M.E. (1976) Laboratory Methods in Food and Dairy Microbiology. Academic Press. London.

· ISO 5944 Standard (2001) Milk and milk based Products. Detection of coagulase-positive staphylococci. MPN technique.

. ISO 11133:2014/ Adm 1:2018. Microbiology of food, animal feed and water. Preparation, production, storage and performance testing of culture media.