

Lysine Decarboxylase Medium ISO

Cat. 1176

For the biochemical confirmation of *Salmonella* and *Yersinia enterocolitica*.

Practical information

Applications	Categories
Confirmation	Salmonella
Confirmation	Yersinia enterocolitica

Industry: Water / Food

Regulations: ISO 10273 / ISO 19250 / ISO 6579

Principles and uses

Lysine Decarboxylase Medium is recommended by ISO 6579 and ISO 19250 for the biochemical confirmation of *Salmonella* based on lysine decarboxylation. It is also recommended by ISO 10273 for the biochemical confirmation of *Yersinia*.

When the medium is inoculated with a bacterium that is able to ferment dextrose, the acid produced lowers the pH of the medium and changes the color of the indicator from purple to yellow. The acidic condition also stimulates decarboxylase activity. The bacteria that decarboxylate the L-Lysine to cadaverine are identified by the presence of a purple-red color. The production of these amines elevates the pH of the medium. A yellow color after 24 hours indicates a negative result. A yellow color after 24 hours indicates a negative result, such as *Yersinia*.

Yeast extract extract is the source of vitamins, of particularly the B-group, essential for growth. Dextrose is the fermentable carbohydrate. Bromocresol purple is the pH indicator. Lysine is added to detect the production of the specific enzyme.

Formula in g/L

Dextrose	1	Bromocresol purple	0,015
Yeast extract	3	Lysine Monohydrate	5

Preparation

Suspend 9 grams of the medium in one liter of distilled water. Mix well and dissolve by heating with frequent agitation. Boil for one minute until complete dissolution. Dispense quantities of 5 ml into screw-capped tubes. Sterilize in autoclave at 121 °C for 15 minutes.

Instructions for use

According to ISO 6579 for the confirmation of *Salmonella* spp. in food, animal feed, animal feces and environmental samples:

- Obtain presumptive colonies after inoculating the sample in selective isolation media such as XLD Agar (Cat. 1274) or other complementary ones (Chromogenic *Salmonella* Agar (Cat. 1122), Bright Green Agar (Cat. 1143), Bismuth Sulfite Agar (Cat. 1011), DCLS Agar (Cat. 1045), Deoxycholate Citrate Agar (Cat. 1067), Enteric Hektoen Agar (Cat. 1030), *Salmonella* Shigella Agar (Cat. 1064) and XLT4 Agar (Cat. 1159)).
- To confirm *Salmonella* spp. Inoculate the presuntive colonies at least in the Iron and Triple Sugar Agar (Cat. 1172), Urea Agar (Cat. 2180) and the Lysine Decarboxylation Medium (Cat. 1176).
- Inoculate the Lysine Decarboxylase Medium just below the surface of the liquid medium.
- Incubate at 37 °C for 24±3 h.
- The turbidity and a color purple of the medium after incubation indicate a positive reaction. A yellow color indicates a negative reaction.

According to ISO 19250 for the confirmation of *Salmonella* spp. in water samples:

- Obtain presumptive colonies after inoculating the sample in selective isolation media such as XLD Agar (Cat. 1274) or other complementary ones (Brilliant Green Agar (Cat. 1143) or Bismuth Sulfite Agar (Cat. 1011)).
- To confirm *Salmonella* spp. Inoculate the presuntive colonies at least in the Iron and Triple Sugar Agar (Cat. 1172), Urea Agar (Cat. 2180) and the Lysine Decarboxylation Medium (Cat. 1176).
- Inoculate the Lysine Decarboxylase Medium well below the surface of the liquid medium and incubate at 36±2 °C for 24±3 h.
- Typical *Salmonella* cultures show a purple colour after incubation.

According to ISO 10273 for the confirmation of *Yersinia enterocolitica*:

- Obtain presumptive colonies after inoculating the sample in a selective isolation media such as the Selective Agar Base for *Yersinia* CIN (Cat. 1126).

- Inoculate the colonies in the Lysine Decarboxylation Medium (Cat. 1176) just below its surface.
- Incubate at a temperature of 30 °C for 24±2 hours.
- The appearance of a violet color after incubation indicates that the reaction is positive. If the color is yellow the reaction will be negative.

Quality control

Solubility	Appearance	Color of the dehydrated medium	Color of the prepared medium	Final pH (25°C)
w/o rests	Fine powder	Light beige	Violet	6,8±0,2

Microbiological test

Incubation conditions: (37±1 °C / 24±3 h).

Microrganisms	Characteristic reaction
<i>Proteus vulgaris</i> ATCC 13315	Lysine decarboxylation (-)
<i>Yersinia enterocolitica</i> ATCC 27729	Lysine decarboxylation (-)
<i>Salmonella typhi</i> ATCC 6539	Lysine decarboxylation (+)
<i>Salmonella paratyphi</i> ATCC 9150	Lysine decarboxylation (-)
<i>Salmonella gallinarum</i> ATCC 9240	Lysine decarboxylation (+)

Storage

Temp. Min.: 2 °C
Temp. Max.: 25 °C

Bibliography

- ISO 6579 Microbiology of food and animal feeding stuffs – Horizontal method for the detection of *Salmonella* spp.
 ISO 10273: Microbiology of food and animal feeding stuffs – Horizontal method for the detection of presumptive pathogenic *Yersinia enterocolitica*.
 Falkow A. S. Clin. Path. 28:598, 1958.
 Ewing Davis and Deaves, Studies in the Serratia Group. U.S. Dept. H.E.W.C.D.C. Atlanta, 1972.
 Edwards and Ewing. Identification of Enterobacteriaceae, Burgess Publ. Co. Minneapolis, Minn., 1961.
 ISO 19250 water quality-detection of *Salmonella* spp.