

Specification

Medium for isolation of enteropathogenic species, especially *Shigella* and *Salmonella* in food and animal feeding stuffs, according to ISO Standards.

Presentation

20 Prepared Plates
90 mm
with: 21 ± 2 ml

Packaging Details

1 box with 2 cellophane bags with 10 plates/bag.

Shelf Life

2,5 months

Storage

2-14°C

Composition

Composition (g/l):

Xylose.....	3.750
L-Lysine.....	5.000
Lactose.....	7.500
Sucrose.....	7.500
Sodium chloride.....	5.000
Yeast extract.....	3.000
Phenol red.....	0.080
Sodium Deoxycholate.....	1.000
Sodium thiosulfate.....	6.800
Ammonium ferric citrate.....	0.800
Agar.....	15.000

Description /Technique

Xylose Lysine Deoxycholate Agar is a selective differential medium, suitable for the detection of pathogenic enterobacteria in food, especially *Shigella*. A modification in the original formulation of Taylor allows the medium to perform to the specifications of the ISO standards. Gram positive microbiota are inhibited by the low amount of deoxycholate, whilst *Shigella* grows. Xylose, lactose or sucrose fermentation produce acidification of the medium which is shown by the indicator surrounding the colonies turning yellow. This colour disappears after 24 hours, so readings must be carried out between 18 and 24 hours.

Sulfide production from thiosulfate is easily detected because colonies become darker, due to the ferric sulfide precipitate. Lysine decarboxylation to cadaverine may also be observed in the medium, since it produces alkalinization and consequently the indicator turns red.

All these reactions allow a good differentiation of *Shigella*, which other than *Edwardsiella* and *Proteus inconstans* are the only enterobacteria that do not ferment xylose and therefore show a negative fermentation reaction. *Salmonella* does ferment xylose, but it is consumed quickly and the medium becomes alkaline due to lysine decarboxylation, which may hide the reaction. The difference between *Shigella* and *Salmonella* is that the latter colonies become darker due to ferrous sulfide precipitates, which is also a common characteristic of *Edwardsiella*. Other types of enterobacteria do not suffer this phenomenon, since acid accumulation due to lactose and sucrose fermentation is so great that it avoids pH reversion by decarboxylation and even ferrous sulfide precipitate in the first 24 hours.

In the quality control appear the typical colonial aspects of Enterobacteriaceae after 24 ± 3 h of incubation at 37 ° C.

Quality control**Physical/Chemical control**

Color : Red

pH: 7.4 ± 0.2 at 25°C

Microbiological control

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

Aerobiosis. Incubation at 37 ± 1°C, reading after 24 ± 3 h

Microorganism

Enterococcus faecalis ATCC® 29212, WDCM 00087
Salmonella typhimurium ATCC® 14028, WDCM 00031
Salmonella enterica ATCC® 13076, WDCM 00030
Escherichia coli ATCC® 25922, WDCM 00013

Growth

Inhibited
Good - Cult. medium & red colonies, black center (SH₂ +).
Good - Cult. medium & red colonies, black center (SH₂ +).
Partial Inhibition

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

Bibliography

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