STAPHYLOCOCCUS AGAR No.110

A selective and differential medium for the isolation and presumptive identification of pathogenic *Staphylococcus* spp.

| Dehydrated media | |
|--------------------------------|---------------------------------|
| Code number: | 500 g: STM20500, 5 kg: STM25000 |
| Colour: | Yellowish |
| Appearance: | Homogeneous hygroscopic powder |
| pH before autoclaving (25 °C): | 6,9 - 7,3 |

Direction: Suspend **150** g in one litre of distilled water and heat with frequent agitation until the medium boils well. Sterilise by autoclaving at 121 °C for 15 minutes. Disperse the precipitate by gentle agitation before pouring.

| Prepared media | | |
|----------------|------------------------------------|--|
| Bottled media: | 100 ml: STM30100, 500 ml: STM30500 | |
| Plated media: | 55 mm: STM50055, 90 mm: STM50090 | |
| Colour: | Yellowish | |
| pH (25 °C): | 7,0 - 7,2 | |

Direction: Dispense the melted bottled media aseptically into sterile Petri-dishes. Media in Petri-dishes are ready to use.

FORMULA in g/l

| Peptones | 13 |
|-----------------|----|
| Mannitol | 10 |
| Lactose | 2 |
| Sodium chloride | 75 |
| Gelatin | 30 |
| Buffers | 5 |
| Agar | 15 |

Note: The typical formula can be adjusted to obtain optimal performance.

Storage conditions: Store the dehydrated media tightly closed in a dry place at room temperature. Store the bottled media protected from light at room temperature. Store the plated media protected from light at 2-8 °C. Use before the expiry date on the label.

Quality control:

| Test strains | Incubation temp: 37 °C | Growth | Incubation time: 48 h |
|-----------------------|------------------------|--------------------------------------------------------------------------------------------|-----------------------|
| Staphylococcus aureus | ATCC 29213 | Good, mannitol decomposition and gelatin liquefaction positive, cream coloured colonies | |
| Escherichia coli | ATCC 25922 | Inhibited | |

References: APHA (1976) Compendium of Methods for the Microbiological Examination of Foods

In vitro diagnostic - for professional use only!