



Triple Sugar Iron Agar. 100 g / 500 g

Used for identification of gram-negative enteric bacilli on basis of dextrose, lactose and sucrose fermentation and hydrogen sulfide production.

Product Presentation:

Cat No.	Product description	Pack Size
11200010100	Triple Sugar Iron Agar	100 Gram
11200010500	Triple Sugar Iron Agar	500 Gram

Principle

Tryptone, peptone, yeast extract and beef extract provide nitrogenous compounds, sulphur, trace elements, vitamin B complex, etc. while sodium chloride maintains the osmotic equilibrium. Lactose, sucrose and dextrose are the fermentable carbohydrates. Sodium thiosulphate and ferrous sulphate make the H₂S indicator system. Phenol red is the pH indicator.

Composition

Ingredients

Grams / Litre

Lactose	10.00
Sucrose	10.00
Peptone	10.00
Tryptone	10.00
Sodium Chloride	5.00
Yeast Extract	3.00
Beef Extract	3.00
Dextrose	1.00
Sodium Thiosulphate	0.30
Ferrous Sulphate	0.20
Phenol red	0.024
Agar	12.00

Final pH (at 25°C) 7.4±0.2

*Formula adjusted, standardized to suit performance parameters

Type of specimen

Water and Waste Water samples, Clinical samples - Faeces, Food and Dairy samples

Specimen Collection and Handling

Ensure that all samples are properly labeled. Follow appropriate techniques for handling samples as per established guidelines. Some samples may require special handling, such as immediate refrigeration or protection from light, follow the standard procedure. The samples must be stored and tested within the permissible time duration. After use, contaminated materials must be sterilized by autoclaving before discarding.

FACTORY & OFFICE

Plot No. D 76 , Five Star MIDC Area, Kagal.

Dist. Kolhapur -416216 (M.S.)India.

Email : oxalispvtltd@outlook.com

Telefax : 0231-2305072

Phone : 0231-2305062

Mobile : +91 8805867810



Directions

- ✓ Suspend 64.50 g of powder in 1000 mL distilled water. Mix thoroughly.
- ✓ Boil to dissolve the medium completely.
- ✓ Dispense in desired containers.
- ✓ Sterilize by autoclaving 121°C for 15 minutes or as per validated cycle.
- ✓ Allow the medium to set in sloped form with a butt about 1-inch long

Storage and Stability

- ✓ Store Dehydrated culture media in cool, dry place at 10°C-30°C away from direct light.
- ✓ Store prepared medium at 2°C-8°C. Avoid freezing and overheating. Use before expiry date on the label. Once opened keep powdered medium closed to avoid hydration.

Quality Control

Dehydrated Appearance: Pink beige coloured homogeneous, free flowing powder

Prepared Appearance: Pinkish red coloured slightly opalescent gel.

Cultural Response : Growth promotion test is carried out at 30°C -35°C for 18-24 Hours

Organism	Growth	Slant	Butt	Gas	H2S Production
<i>Salmonella Typhimurium</i> ATCC 14028	Good	Red Coloured (Alkaline Reaction)	Yellow coloured (acidic reaction)	Positive Reaction	Blackening of the medium
<i>Escherichia coli</i> ATCC 8739	Good	Yellow coloured (acidic reaction)	Yellow coloured (acidic reaction)	Positive Reaction	Negative Reaction
<i>Pseudomonas aeruginosa</i> ATCC27853	Good	Red Coloured (Alkaline Reaction)	Red Coloured (Alkaline Reaction)	Negative Reaction	Negative Reaction

Interpretation of Results

- ✓ Examination of slant/butt for growth after completion of incubation period.

Warranty

- ✓ This product is designed to perform as described on the label and package insert. The manufacturer disclaims any implied warranty of use and sale for any other purpose.

Disposal

Disposal of infectious material and material that comes in to contact with clinical sample must be decontaminated and disposed of by autoclaving or incineration or established laboratory procedures.

User must ensure safe disposal of used or unusable preparation of the products.

Reference

- ✓ Downes and Ito (ed.) 2001, Compendium Of Methods For The Microbiological Examination Of Foods, 4th edition, APHA Washington DC.
- ✓ H. Wehr and J. Frank, 2004, Std. Methods for The Examination of Dairy Products, 17 th Edition; APHA, Washington, DC.

FACTORY & OFFICE

Plot No. D 76 , Five Star MIDC Area, Kagal.

Dist. Kolhapur -416216 (M.S.)India.

Email : oxalispvtltd@outlook.com

Telefax : 0231-2305072

Phone : 0231-2305062

Mobile : +91 8805867810