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# Bacillus cereus Agar Base (Mossel)

Basal medium for the isolation and enumeration of Bacillus cereus, according to ISO 7932, ISO 21871 and FDA-BAM.

TYPICAL FORMULA	(g/l)
Enzymatic Digest of Casein	10.0
Meat Extract	1.0
D-Mannitol	10.0
Sodium Chloride	10.0
Phenol Red	0.025
Agar	14.0
Final pH 7.2 ± 0.2	

#### DESCRIPTION

Bacillus cereus Agar Base is a medium used with supplements for the selective detection of Bacillus cereus in food.

The complete medium (MYP) complies with the recommendations of ISO 7932, ISO 21871 and FDA-BAM for the identification of B. cereus on the basis of polymyxin resistance, ability to ferment mannitol and production of lecithinase.

Mossel's formulation makes this medium sufficiently selective to detect even small numbers of Bacillus cereus cells and spores in the presence of large numbers of other contaminants. Therefore, it is also suitable for the examination of stool specimens.

## PRINCIPLE

Enzymatic digest of casein and beef extract provide amino acids, nitrogen, carbon, vitamins and minerals. Mannitol is the fermentable carbohydrate. Sodium chloride maintain the osmotic balance of the medium. Phenol red is the pH indicator. Agar is the solidifying agent. Egg Yolk Emulsion (ref. 80219) is added to the medium to determine lecithinase activity, whereas Bacillus cereus Supplement (ref. 81016) which contains Polymyxin B, is incorporated to confer selectivity.

#### PREPARATION

Suspend 45 g of powder in 950 milliliter of deionized or distilled water. Bring to boil and shake until completely dissolved. Sterilize at 121°C for 15 minutes. Cool up to 45-50°C. Aseptically, add rehydrated content of 2 vials (10 ml) of Bacillus cereus Supplement generating a final concentration of 100,000 units of polymyxin B per liter of medium. Also add 50 ml of Egg Yolk Emulsion. Mix well and pour in Petri dishes.

#### TECHNIQUE

Inoculate the medium, directly with the sample (if liquid) or its initial suspension by using the spread plate method. Repeat with further decimal dilution. Incubate at 30 ± 1°C for 24 hours under aerobic atmosphere. If colonies are not clearly visible, extend incubation for other 24 hours.

## INTERPRETATION OF RESULTS

Bacillus cereus forms large colonies of about 5 mm diameter, pink coloured (mannitol neg.) and typically surrounded by an opaque halo of egg yolk precipitation (lecithinase pos.). Further tests should be performed for purposes of identification.

Note: Other egg yolk reacting organisms such as Staphylococcus aureus, Serratia marcescens and Proteus vulgaris, are able to growth on this medium but are distinguished from Bacillus cereus by colony form and colour. In addition, these organisms produce an egg yolkclearing reaction in contrast to egg yolk precipitate produced by Bacillus cereus.

### STORAGE

The powder is very hygroscopic, store the powder at 10-30°C, in a dry environment, in its original container tightly closed and use it before the expiry date on the label or until sings of deterioration or contamination are evident. Store prepared plates at 2-8°C away from liaht.

# WARNING AND PRECAUTIONS

The product does not contain hazardous substances in concentrations exceeding the limits set by current legislation and therefore is not classified as dangerous. it is nevertheless recommended to consult the safety data sheet for its correct use. The product is designed for in vitro diagnostic use only and must be used by properly trained operators.

#### **DISPOSAL OF WASTE**

Disposal of waste must be carried out according to the national and local regulations in force.

#### REFERENCES

- EN ISO 11133:2014. Microbiology of food, animal feed and water Preparation, production, storage and performance testing of 1. culture media.
- FDA-BAM Chapter 14 (2012): Bacillus cereus. 2
- ISO 21871:2006: Microbiology of food and animal feeding stuffs Horizontal method for the determination of low numbers of 3. presumptive Bacillus cereus - Most probable number technique and detection method.
- 4. ISO 7932:2004: Microbiology of food and animal feeding stuffs - Horizontal method for the enumeration of presumptive Bacillus cereus - Colony-count technique at 30 °C
- FDA-BAM Media M95 (1998): Mannitol-Egg Yolk-Polymyxin (MYP) Agar. 5.
- Mossel, D.A.A., Koopman, M.J. and Jongerius, E. (1967): Enumeration of Bacillus cereus in foods. Appl. Microbiol. 15: 650-653. 6.
- Donovan, K.O. (1958): A selective medium for Bacillus cereus in milk. J. Appl. Bacteriol. 21: 100-103. 7.

# **PRODUCT SPECIFICATIONS**

#### NAME

Bacillus cereus Agar Base (Mossel)

### PRESENTATION

Dehydrated medium

# STORAGE

10-30°C

# PACKAGING

Ref.	Content	Packaging
610114	500 g	500 g of powder in plastic bottle
620114	100 g	100 g of powder in plastic bottle

# pH OF THE MEDIUM

. 7.2 ± 0.2

# USE

Bacillus cereus Agar Base is a medium used with supplements for the selective detection of *Bacillus cereus* in food and other materials, according to ISO 7932, ISO 21871 and FDA-BAM

#### TECHNIQUE

Refer to technical sheet of the product

#### APPEARANCE OF THE MEDIUM

Powder medium Appearance: free-flowing, homogeneous Colour: pinkish-beige <u>Ready-to-use medium</u> Appearance: opaque Colour: pink-orange

## SHELFLIFE

4 years

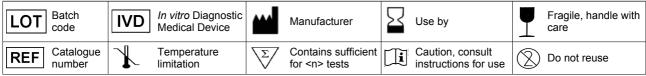
#### QUALITY CONTROL

1. Control of general characteristics, label and print

 Microbiological control Inoculum for productivity: 50-100 CFU Inoculum for selectivity: 10<sup>4</sup>-10<sup>6</sup> CFU Inoculum for selectivity: 10<sup>3</sup>-10<sup>4</sup> CFU Incubation Conditions: 21-48 h at 30 ± 1°C, in aerobiosis

Microorganism		Growth	Appearance of the colonies	
Bacillus cereus	WDCM 00001	Good	Pink colonies with precipitation halo	
Escherichia coli	WDCM 00012	Inhibited		
Bacillus subtilis	WDCM 00003	Good	Yellow colonies without precipitation halo	

## TABLE OF SYMBOLS



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