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ProductInformation

DEXTROSE TRYPTONE AGAR

Product Number D 7934

Product Description

Dextrose Tryptone Agar is recommended for the detection and enumeration of mesophilic and thermophilic aerobic microorganisms in foods. Williams evolved Dextrose Tryptone Agar for the cultivation of thermophilic bacterial. Dextrose Tryptone Agar is used for the examination of canned food, sugar and starch for *Bacillus* stearothermophilus. Casein enzymic hydrolysate provides the nutrients to the microorganisms. Dextrose serves as an energy source, while bromo cresol purple is a pH indicator. Acid producing microorganisms produce a yellow colony.

Components

<u>Item</u>	<u>g/L</u>
Casein Enzymic Hydrolysate	10.00
Dextrose	5.00
Bromo cresol purple	0.04
Agar	15.00

Final pH (at 25°C) 6.7 \pm 0.2

Precautions and Disclaimer For laboratory use only. Not for drug, household or other uses.

Preparation Instructions

Suspend 30 grams of Dextrose Tryptone Agar in 1000 mls of distilled water. Boil to dissolve the medium completely.

Sterilize by autoclaving at 15 lbs. pressure (121°C) for 15 minutes.

Storage

Store the dehydrated medium at 24°C and the prepared medium at 2-8°C.

Product Profile

Appearance	Yellow colored,		
	homogeneous, free		

flowing powder.

Gelling Firm.

Color and Clarity Purple colored, slightly

opalescent gel forms in petri plates or tubes.

Cultural Response Cultural characteristics

observed after 48 hours

at 55°C.

Organisms (ATCC)		Growth
Bacillus coagulans	(8038)	Good-luxuriant
Bacillus stearothermophilus(7953)		Good-luxuriant
Bacillus brevis	(8246)*	Good-luxuriant

^{*}with or without dextrose fermentation

References:

- 1. Williams, O.B., (1936). Food Res.1,217.
- Cameron, E.J., (1936). J. Assoc. Official Agr. Chem. 19, 433
- 3. American Type Culture Collection, Manassas Va., U.S.A

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