

Product Information

R0898 Reinforced Clostridial Agar

Reinforced Clostridial Agar is used for the cultivation and enumeration of *Clostridia* and other anaerobes. Reinforced Clostridial Agar can be used to initiate growth from small inocula and to obtain the highest viable cell count of *Clostridia*.

Composition:

Ingredients	Grams/Litre
Casein Enzymic Hydrolysate	10.0
Beef Extract	10.0
Yeast Extract	3.0
Dextrose	5.0
Sodium Chloride	5.0
Sodium Acetate	3.0
Starch, Soluble	1.0
L-Cysteine Hydrochloride	0.5
Agar	13.5
Final pH 6.8 +/- 0.2 at 25°C	

Store prepared media below 8°C, protected from direct light. Store dehydrated powder in a dry place in tightly-sealed containers at 2-25°C.

Appearance: Yellow colored, homogeneous, free flowing powder.

Gelling: Firm

Color and Clarity: Light yellow colored, slightly opalescent gel forms in petri plates.

Directions:

Suspend 51 g of Reinforced Clostridial Agar in 1000 ml of distilled water. Boil to dissolve the medium completely. Sterilize by autoclaving at 10 lbs. Pressure (115°C) for 15 minutes.

Principle and Interpretation:

Casein enzymic hydrolysate, yeast extract, beef extract, starch, L-cysteine and sodium acetate provide all of the necessary nutrients for the growth of *Clostridia*. Dextrose is the fermentable carbohydrate, while sodium chloride maintains the osmotic equilibrium.

Cultural characteristics after 40-48 hours at 35°C.

Organisms (ATCC)	Growth
<i>Bacteroides fragilis</i> (23745)	+++
<i>Bacteroides vulgatus</i> (8482)	+++
<i>Clostridium butyricum</i> (9690)	+++
<i>Clostridium perfringens</i> (13124)	+++

References:

1. Hirsch and Grinstead (1954), J. Dairy Res. 21: 101
2. Barnes and Ingram (1956), J. Appl. Bact. 19: 117
3. Lewis and Angelotti (Eds.) (1964), Examination of Foods for Enteropathogenic and Indicator bacteria., dept. of HEW, PHS publication, 1142, Washington, D.C.
4. American Type Culture Collection, Manassas, Va., U.S.A.