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ProductInformation

REINFORCED CLOSTRIDIAL BROTH

Product Number R 1023

Product Description

Reinforced Clostridial Broth is used for the cultivation and enumeration of *Clostridia* and other anaerobes. Reinforced Clostridial Broth can be used to used to initiate growth from small inocula and to obtain the highest viable cell count of *Clostridia*. Casein enzymic hydrolysate, yeast extract, beef extract, starch, Lcysteine 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.

Components

| Item | <u>g/L</u> |
|----------------------------|------------|
| Casein Enzymic Hydrolysate | 10.00 |
| Beef Extract | 10.00 |
| Yeast Extract | 3.00 |
| Dextrose | 5.00 |
| Sodium Chloride | 5.00 |
| Sodium Acetate | 3.00 |
| Starch, Soluble | 1.00 |
| L-Cysteine Hydrochloride | 0.50 |
| Agar | 0.50 |

Final pH (at 25 °C) 6.8 \pm 0.2

Precautions and Disclaimer

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

Preparation Instructions

Suspend 38 grams of Reinforced Clostridial Broth in 1000 mls of distilled water. Boil to dissolve the medium completely. Sterilize by autoclaving at 10lbs. pressure (115 °C) for 15 minutes.

Storage

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

Product Profile

| Appearance. | Yellow colored, homogeneous, free flowing powder |
|----------------------|---|
| Color and Clarity | Light yellow colored, clear solution forms in tubes. |
| Cultural Response | Cultural characteristics are observed after 40-48 hours at 35 °C in an anaerobic atmosphere. |

| Organisms | (ATCC) | Growth |
|-------------------------|---------|----------------|
| Bacteroides fragilis | (23745) | Good-luxuriant |
| Bacteroides vulgatus | (8482) | Good-luxuriant |
| Clostridium butyricum | (9690) | Good-luxuriant |
| Clostridium perfringens | (13124) | Good-luxuriant |

References

- 1. Hirsch and Grinstead (1954), J. Dairy Res. 21: 101
- 2. Barnes and Ingram (1956), J.Appl. Bact. 19: 117
- 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.

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