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# **ProductInformation**

#### CHAPMAN STONE AGAR

Product Number C 9595

## **Product Description**

Chapman Stone Agar is recommended for the selective isolation of *Staphylococci* causing food poisoning. Casein enzymic hydrolysate and yeast extract provide nitrogen, carbon, sulfur and vitamin B. Sodium chloride acts as a selective agent. Mannitol is the fermentable carbohydrate and its fermentation can be detected by adding a few drops of bromo cresol purple to the agar plate, resulting in the production of a yellow color. Gelatin hydrolysis is observed as clear zones around the colonies.

#### Components

<u>Item</u>	<u>g/L</u>
Casein Enzymic Hydrolysate	10.00
Yeast Extract	2.50
Gelatin	30.00
D-Mannitol	10.00
Sodium Chloride	55.00
Ammonium Sulfate	75.00
Dipotassium Phosphate	5.00
Agar	15.00

Final pH (at 25 °C)  $7.0 \pm 0.2$ 

## **Precautions and Disclaimer**

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

#### **Preparation Instructions**

Suspend 20.25 grams of Chapman Stone Agar in 100 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 prepared medium at 2-8 °C.

#### **Product Profile**

Appearance Light yellow colored, coarse, free

flowing powder.

Gelling Firm.

Color and Clarity Light amber colored, opalescent

gel forms in petri plates.

Cultural Response Cultural characteristics are

observed after 18-48 hours at

30 °C.

Organism (ATCC) <sup>3</sup>	Growth	Gelatinase* Production
Staphylococcus aureus	luxuriant	+
(25923)		
Staphylococcus epidermidis	luxuriant	+
(12228)		
Escherichia coli (25922)	inhibited	-

	Mannitol Fermentation
Staphylococcus aureus	+
Staphylococcus epidermidis	-
Escherichia coli	-

<sup>\*</sup> Gelatinase + is indicated by clearing or halo around colony

# References

- 1. Chapman (1946), J. Bacteriol. 51: 409
- 2. Chapman (1948), Food Res., 13: 100
- 3. American Type Culture Collection, Manassas Va., U.S.A.

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