

Triple Sugar Iron Agar

Medical laboratories composite medium used for the differentiation of Enterobacteriaceae according to their ability to ferment lactose, sucrose and glucose, and to produce hydrogen sulphide.

REF: BS.1/TS01.100.0100

100 Gram

REF: BS.1/TS01.250.0250

250 Gram

REF: BS.1/TS01.500.0500

500 Gram

CLINICAL SIGNIFICANCE

Triple Sugar Iron Agar was originally proposed by Sulkin and Willett and modified by Hajna for identifying Enterobacteriaceae. This medium complies with the recommendation of APHA, for the examination of meat and food products, for the examination of milk and dairy products and for microbial limit test for confirming the presence of Salmonella and in the identification of gram negative bacilli. ISO Committee has recommended a slight modification in the original medium for the identification of Salmonella.

METHOD PRINCIPLE

Organisms that ferment glucose monohydrate produce a variety of acids, turning the colour of the medium from red to yellow. More amounts of acids are liberated in butt (fermentation) than in the slant (respiration). Growing bacteria also form alkaline products from the oxidative decarboxylation of peptone and these alkaline products neutralize the large amounts of acid present in the butt. Thus the appearance of an alkaline (red) slant and an acid (yellow) butt after incubation indicates that the organism is a glucose fermenter but is unable to ferment lactose and/or sucrose. Bacteria that ferment lactose or sucrose (or both), in addition to glucose, produce large amounts of acid enables no reversion of pH in that region and thus bacteria exhibit an acid slant and acid butt. Gas production (CO₂) is detected by the presence of cracks or bubbles in the medium, when the accumulated gas escapes. Thiosulphate is reduced to hydrogen sulphide by several species of bacteria and H₂S combines with ferric ions of ferric salts to produce the insoluble black precipitate of ferrous sulphide. Reduction of thiosulphate proceeds only in an acid environment and blackening usually occurs in the butt of the tube.

MEDIA COMPOSITION

Item	Formula per liter of medium
Beef extract	3.0 gm
Peptone	20.0 gm
Yeast extract	3.0 gm
Lactose	10.0 gm
Sucrose	10.0 gm
Dextrose	1.0 gm
Sodium chloride	5.0 gm
Sodium thiosulphate	0.3 gm
Ferrous citrate	0.3 gm
Phenol red	0.024 gm
Agar	12.0 gm

PRECAUTIONS AND WARNINGS

Media to be handled by entitled and professionally educated person. Do not ingest or inhale.

Good Laboratories practices using appropriate precautions should be followed in:

- Wearing personnel protective equipment (overall, gloves, glasses,).
- Do not pipette by mouth.
- In case of contact with eyes or skin; rinse immediately with plenty of soap and water. In case of severe injuries; seek medical advice

immediately.

- Respect country requirement for waste disposal.
S56: dispose of this material and its container at hazardous or special waste collection point.
S57: use appropriate container to avoid environmental contamination.
S61: avoid release in environment.

For further information, refer to the Triple Sugar Iron Agar material safety data sheet.

STORAGE AND STABILITY

BioScien Triple Sugar Iron Agar should be stored between 10-30°C in a firmly closed container and the prepared medium at 2-8°C. Use before expiry date on the label. On opening, product should be properly stored dry, after tightly capping the bottle in order to avoid lump development due to the hygroscopic nature of the product. Improper storage of the product may lead to lump formation. Store in a dry ventilated area protected from extremes of temperature and sources of ignition. Seal the container tightly after use. Product performance is best if used within stated expiry period.

Final pH 7.4 ± 0.2 at 25°C

PREPARATION

Suspend 64.62 grams in 1 liter of distilled water. Heat to boiling to dissolve the medium completely. Sterilize by autoclaving at 15 lbs. pressure. (121 °C) for 15 minutes. Allow the medium to set in sloped form with a butt of depth about 2.5cm-5cm.

Note: For better results, the medium can be sterilized by autoclaving at 10 lbs pressure (115°C) for 15 minutes.

Deterioration

The color of **BioScien** Triple Sugar Iron Agar is Light yellow to pink homogeneous free flowing powder. Prepared Media is Pinkish red coloured clear to slightly opalescent gel forms in tubes as slants. If there are any physical changes for powder or signs of deterioration (shrinking, cracking, or discoloration), and contaminations for hydrated media, discard the medium.

SPECIMEN

Food and Dairy products

EQUIPMENT REQUIRED NOT PROVIDED











- Sterile petri dishes
- Incubator
- Autoclave

PERFORMANCE CHARACTERISTICS

Cultural characteristics observed after 48-72 hours at 28-30 °C.

Microorganism	Growth	Slant	Butt	Gas	H ₂ S
<i>Citrobacter freundii</i> ATCC 8090	luxuriant	acidic reaction, yellowing of the medium	acidic reaction, yellowing of the medium	positive reaction	positive, blackening of medium
<i>Escherichia coli</i> ATCC 25922	luxuriant	acidic reaction, yellowing of the medium	acidic reaction, yellowing of the medium	positive reaction	negative, no blackening of medium
<i>Proteus vulgaris</i> ATCC 13315	luxuriant	alkaline reaction, red colour of the medium	acidic reaction, yellowing of the medium	negative reaction	positive, blackening of medium
<i>Salmonella Paratyphi A</i> ATCC 9150	luxuriant	alkaline reaction, red colour of the medium	acidic reaction, yellowing of the medium	positive reaction	negative, no blackening of medium
<i>Shigella flexneri</i> ATCC 12022	luxuriant	alkaline reaction, red colour of the medium	acidic reaction, yellowing of the medium	negative reaction	negative, no blackening of medium
<i>Salmonella Typhimurium</i> ATCC 14028	luxuriant	alkaline reaction, red colour of the medium	acidic reaction, yellowing of the medium	positive reaction	positive, blackening of medium

SYMBOLS IN PRODUCT LABELLING

 For in-vitro diagnostic use	 Number of <n> test in the pack
 Batch Code/Lot number	 Caution
 Catalogue Number	 Do not use if package is damaged
 Temperature Limitation	 Consult Instruction for use
 Expiration Date	
 Manufactured by	



Medical Device Safety Service
MDSS GmbH
 Schiffgraben 41
 30175 Hannover, Germany



QUALITY CONTROL

To ensure adequate quality control, it is recommended that positive and negative control included in each run. If control still out of range please contact **BioScien** technical support.

REFERENCES

1. Baird R.B., Eaton A.D., and Rice E.W., (Eds.), 2015, Standard Methods for the Examination of Water and Wastewater, 23rd ed., APHA, Washington, D.C.
2. Finegold S. M. and Baron E. J., 1986, Bailey and Scotts Diagnostic Microbiology, 7th Ed., The C.V. Mosby Co., St. Louis.
3. Hajna A.A., 1945, J. Bacteriol, 49:516.
4. MacFaddin J., 1985, Media for Isolation-Cultivation-Identification-Maintenance of Medical Bacteria, Vol. 1, Williams and Wilkins, Baltimore.
5. Salfinger Y., and Tortorello M.L., 2015, Compendium of Methods for the Microbiological Examination of Foods, 5th Ed., American Public Health Association, Washington, D.C.
6. Sulkin E.S. and Willett J.C., 1940, J. Lab. Clin. Med., 25:649
7. International Organization for Standardization (ISO) 2017, Draft ISO/DIS 6579.