Reference: 100063UA Technical Data Sheet

**Product: Baird Parker Agar** 



### **Specification**

Selective culture medium for the screening of Staphylococci from a variety of samples, acc. to Pharmacopoeias, ISO and DIN standards.

#### Presentation

20 Prepared Plates	Packaging Details	Shelf Life	Storage
90 mm	1 box with 2 packs of 10 plates/pack. Single	3 months	2-14 °C
with: 21 + 2 ml	cellophane.		

### Composition

Composition (g/l):	
Casein Peptone	. 10.0
Sodium pyruvate	.10.0
Glycine	.12.0
Meat extract	
Lithium chloride	5.0
Yeast extract	.1.0
Agar	. 15.0
Egg Yolk Emulsion	. 50.0 ml
Potassium Tellurite 1%	.10.0 ml

# **Description / Technique**

#### Description

Baird Parker Agar is recommended for the detection and enumeration of staphylococci in food and other material, since it allows a good differentiation of coagulase-positive strains. The growth of the accompanying bacteria is usually suppressed by the high concentration in lithium, glycine and pyruvate. Lithium and glycine enhances the growth of staphylococci. Occasionally the medium may grow some Bacillus species, yeast and very rarely, Proteus.

The presence of tellurite and egg yolk allows the differentiation of presumptive pathogenic staphylococcal colonies. There is a high correlation between the coagulase test and the presence of clear zones of lypolysis in this medium, which is due to the staphylococcal lecithinase. Studies show that almost 100% of coagulase-positive staphylococci are capable of reducing tellurite, which produces black colonies, whereas other staphylococci can not always do so.

Technique

The inoculation is carried out by spreading 0,5 mL of sample over each plate with a Drigalsky loop. After 24-48 hours of incubation at 37 ±1°C, select the colonies which are black, shiny and convex with regular margins surrounded by a clear zone. These can be presumptly identified as coagulase-positive *Staphylococcus aureus*.

Colonial appearance after 24-48 hours at 37+1°C ±2,0:

- Staphylococcus aureus: Black, shiny, convex, regular margins, 1,0-1,5 mm diameter, surrounded by a clear zone of lipolysis (egg yolk clearing reaction) 2-5 mm in width. Wide opaque zones of precipitate extending into the cleared medium may occur after 48 hours.
- Other species of Staphylococcus: Black, usually dull, with regular margins. Sometimes brown with zones of clearing but these present as wide opaque zones.
- Micrococcus spp: Brown, very small and without clearing zones.
- Bacillus spp: Various shades of brown, big. May produce clearing zones after 48 hours.
- Yeasts: White, big and smooth.

#### Precautions

For in vitro diagnostic use. Do not reuse. For professional use only.

Do not use the product if it shows evidence of microbial contamination, discoloration, drying, cracking or other signs of deterioration.



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# **Quality control**

**Physical/Chemical control** 

Color: yellow pH: 7.2 ± 0.2 at 25°C

#### Microbiological control

Inoculate: Practical range 100 ± 20 CFU. min. 50 CFU (productivity)/ 10⁴-10⁶ (selectivity) and <100 UFC (specificity-PhEur) and ≥10³ UFC (specificity-ISO).

Microbiological control according to ISO 11133:2014/A1:2018.

Analytical methodology according to ISO 11133:2014/A1:2018; A2:2020.

Aerobiosis. Incubation at 37 °C ± 1, reading after 24-48 ± 2h

S. aureus and E. coli double incubation temp. 30-35 °C / 37°C

#### Microorganism

Escherichia coli ATCC® 8739, WDCM 00012 Staphylococcus aureus ATCC® 6538, WDCM 00032 Stph. epidermidis ATCC® 12228, WDCM 00036 Stph. saprophyticus ATCC® 15305, WDCM 00159 Stph. aureus ATCC® 25923, WDCM 00034 (37°C) Stph. aureus ATCC® 6538, WDCM 00033 (32,5°C) Escherichia coli ATCC® 8739, WDCM 00012 (32,5°C)

#### Growth

Inhibited

Good. Black/grey colonies with halo. Lecithinase (+)

Black/grey colonies w/o halo. Lecitinase (-)

Black/grey colonies w/o halo. Lecitinase (-)

Good. Black/grey colonies with halo. Lecithinase (+)

Good. Black/grey colonies with halo. Lecithinase (+)

Inhibited

# Sterility Control

Incubation 48 h at 30-35 °C and 48 h at 20-25 °C: NO GROWTH. Check at 7 days after incubation in same conditions.

# **Bibliography**

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#### Storage

Storage conditions: 2-14°C

Avoid direct contact with surfaces that can freeze product.



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