

Specification

General purpose solid medium containing animal and plant peptone according to Pharmacopoeial Harmonised Method and ISO Standards.

Presentation

	Packaging Details	Shelf Life	Storage
10 Prepared bottle Bottle 500 ml with: 450 ± 5 ml	1 box with 10 bottles 500 ml. Plastic screw inner cap.	16 months	8-25 °C

Composition

Composition (g/l):	
Peptone from casein	15.0
Soy peptone.....	5.00
Sodium chloride.....	5.00
Agar.....	15.0

Description /Technique

Description

TSA is a widely used medium containing two peptones which support the growth of a wide variety of organisms, even that of very fastidious ones such as Neisseria, Listeria, Brucella, etc. It is frequently used for routine diagnostic purposes due to its reliability and its easily reproducible results.

The following list includes some of its most common applications:

1. Sensitivity testing, either by the Kirby-Bauer system or by following the WHO guidelines. Both systems recommend the use of the Mueller-Hinton Agar or verification purposes.
2. The medium provides, with added blood, perfectly defined haemolysis zones, while preventing the lysis of erythrocytes due to its sodium chloride content.
3. It can be used for the preparation of an exceptionally nutrient 'chocolate' agar, thanks to the richness of its peptones.
4. In a reducing environment or with a CO₂ enriched atmosphere, it provides an excellent medium for the isolation of Brucella and Neisseria. It may be made selective by using additives.
5. Most streptococci grow in this medium though clear differences can be observed from one species to another.
6. Tryptic Soy Agar can be used as a selective medium for the count of urine samples although differentiation must be done on selective differential media.
7. Several tests for the differentiation and identification of staphylococci can be performed on this medium, provided suitable additives are used.
8. Yeast, particularly Candida species, can grow in this medium forming very characteristic colonies.
9. Chromogenic pseudomonas frequently produce pigmentation on TSA and are therefore easily recognized.
10. A vast bibliography documents its applications in the food industry.
11. It has been frequently used in the Health industry to produce antigens, toxins, etc...
12. Its simple and inhibitor-free composition makes it suitable for the detection of antimicrobial agents in food and other products.
13. A balanced and high nutrient value together with a lack of fermentable carbohydrates make this medium ideal for maintaining bacterial strains.
14. Classical media for microbiological examination of non-sterile products according to Pharmacopoeial Harmonised Methods.

Technique

To use, the contents of the bottle should be poured into plates. The melting of the culture medium should be carried out according to the manufacturer's instructions, either in a water bath or microwave oven. Never apply direct heat to melt a medium. The melting temperatures and times depend on the shape of the container, the volume of medium and the heat source. Before melting any medium loosen the screwcap of the container to avoid breaking the container. The medium should be melted only once and used. Media with agar should not be melted repeatedly as their characteristics change with each remelting. Overheating should be avoided as much as prolonged heating, especially with regard to media with an acidic or alkaline pH. Once melted pour the plates using aseptic techniques. To inoculate, follow standard laboratory methods or the applicable norms. Spiral plate method, streak plating, econometric methods, dilution banks, spread plating etc.

The inoculated plates are incubated at 30-35 °C for 24-72 h (bacteria) and 3-5 days for fungi (yeast & molds). Examined daily.

Note: The solid mediums can be melted in different ways: autoclave, bath and, if the customer considers appropriate, also the microwave. Whenever the microwave option is chosen, it is necessary to take certain safety measures to avoid breaking of the containers, such as loosening the screw cap and putting the bottle or tube in a water bath in the microwave. The fusion temperature and time will depend on the shape of the container, the volume of medium and the heat source. Avoid overheating as both the heating periods.

Quality control

Physical/Chemical control

Color : Straw-coloured yellow pH: 7.3 ± 0.2 at 25°C

Microbiological control

Melt Medium - Prepare Plates - According to harmonized European and US Pharmacopoeia monographs, ISO standards and test methods

Spiral Spreading: Practical range 50 - 100 CFU (productivity).

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

Aerobiosis. Incubation at 30-35-37 °C. Read after 18-24 h to 72 h for bacteria and 3-5 days for fungi.

Microorganism

Escherichia coli ATCC® 8739, WDCM 00012

Staphylococcus aureus ATCC® 6538, WDCM 00032

Bacillus subtilis ATCC® 6633, WDCM 00003

Candida albicans ATCC® 10231, WDCM 00054

Ps. aeruginosa ATCC® 9027, WDCM 00026

Salmonella typhimurium ATCC® 14028, WDCM 00031

Aspergillus brasiliensis ATCC® 16404, WDCM 00053

L. monocytogenes ATCC® 13932, WDCM 00021

Bacillus cereus ATCC® 11778, WDCM 00001

Enterococcus faecalis ATCC® 29212, WDCM 00087

Clostridium perfringens ATCC® 13124, WDCM 00007, NCTC® 8237

Clostridium sporogenes ATCC® 19404, WDCM 00008

Stph. aureus ATCC® 25923, WDCM 00034

Escherichia coli ATCC® 11775, WDCM 00090

Growth

Good (≥70%)

Good (≥70%)

Good (≥70%)

Good (≥70%)

Good (≥70%)

Good (≥70%)

Good (≥70%)

Good (≥70%)

Good (≥70%)

Good (≥70%)

Good (≥70%)

Good (≥70%)

Good (≥70%)

Good (≥70%)

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.

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