**Columbia Agar**

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| **Product No.** | **Product Category** | **Specification** |
| HCM088 | Dehydrated Culture Medium | 500g/bottle |
| 024064 | Dehydrated Culture Medium | 250g/bottle |

**Intended Use**

For the isolation and cultivation of fastidious microorganisms from the food chain, water, pharmaceutical, and other materials.

**Principle and Interpretation**

It provides superior growth-supporting properties due to its mixture of peptones including pancreatic digest of casein, peptic digest of meat, and pancreatic digest of the heart. Yeast extract and maize starch support as energy and vitamin sources. Agar is the solidifying agent.

**Formulation**

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| **Ingredients** | **/liter** |
| Pancreatic digest of casein | 10.0 g |
| Meat peptic digest | 5.0 g |
| Heart pancreatic digest | 3.0 g |
| Yeast extract | 5.0 g |
| Maize starch | 1.0 g |
| Sodium chloride | 5.0 g |
| Agar | 15.0 g |
| pH7.3±0.2 at 25°C | |

**Preparation**

Suspend 44.0g in 1 litre of distilled water, stir, heat and boil until completely dissolved, divide into Erlenmeyer bottles, sterilize at 121℃ for 15min, cool to room temperature and set aside. If necessary, add one bottle (SR0160) (equivalent to 20mg/L gentamicin sterile gentamicin sulfate) to every 100mL of basal medium, mix well and pour into sterile petri dishes.

**Quality Control**

The following quality control strains were inoculated and cultured under anaerobic conditions at 30-35℃ for 48h. The results are as follows:

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| **Quality control strains** | **Inoculum** | **Recovery rate** |
| *Clostridium sporogenes* ATCC19404 | 10–100cfu | 50-200% |

**Storage and Shelf Life**

2-30℃，Keep container tightly closed, avoid direct sunlight.

Use before expiry date on the label.

**Precautions**

1. When weighing the dehydrated medium, please wear masks to avoid causing respiratory system discomfort

2. Keep container tightly closed after using to prevent clumping.

**Waste Disposal**

Microbiological contamination was disposed by autoclaving at 121°C for 30 minutes.

**Revision**

On June 14, 2024

**References**

USP Volume <62>Microbiological examination of nonsterile products：test for special microorganisms.

The European Pharmacopoeia. 10th Ed. Chapter 2.6.13 Microbiological examination of non-sterile products: Test for specified products.

Japanese Pharmacopeia 17th Edition (2017).

ISO International Standardisation Organisation. Microbiology of the food chain – Microbiology of the food chain — Horizontal method for detection and enumeration of Campylobacter spp. — Part 1: Detection method. EN ISO 10272-1:2017.