Technical Data Sheet



Modified Giolitti-Cantoni Broth Base

Product No.	Product Category	Specification
HCM185	Dehydrated Culture Medium	500g/bottle

Intended Use

Giolitti-Cantoni Broth Base is used detection of coagulase-positive staphylococci in food and animal feeding stuffs by MPN technique. (ISO)

Principle and Interpretation

Enzymatic digest of casein, meat extract and yeast extract provide nitrogen source, a carbon source and growth factors. Mannitol serves as a fermentable carbon source. Sodium chloride maintains the osmotic pressure. Lithium chloride and glycine inhibit Gram-positive bacteria. Tellurite inhibits Gram-negative bacilli. Sodium pyruvate promotes the growth of staphylococcus. Tween 80 iss used to promote cellular recovery of damaged *Staphylococcus aureus*.

Formula

Ingredients	/liter
Enzymatic digest of casein	10.0g
Meat extract	5.0g
Yeast extract	5.0g
Lithium chloride	5.0g
Mannitol	20.0g
Sodium chloride	5.0g
Glycine	1.2g
Sodium pyruvate	3.0g
Tween 80	1.0g
pH 6.9±0.2 at 25°C	,

Preparation

Single Strength: Suspend 55.2g in 1 L purified water. Heat with frequent agitation and boil to completely dissolve the powder. Dispense 9 mL into each tube. Autoclave at 121°C for 15 minutes. Then cool to room temperature. Add 0.1mL of 1% Potassium Tellurite (029380) per tube.

Double Strength: Suspend 110.4g in 1 L purified water. Heat with frequent agitation and boil to completely dissolve the powder. Dispense 10 mL into each tube. Autoclave at $121\,^{\circ}$ C for 15 minutes. Then cool to room temperature. Add 0.2mL of 1% Potassium Tellurite (029380) per tube.

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Quality Control

Cultural characteristics after 24-48h hours at 35±2°C.

Quality control strains	Growth	
Staphylococcus aureus ATCC25923	Good, broth turbid	
Staphylococcus aureus ATCC6538		
Escherichia coli ATCC8739	Inhibited, broth clear	

Storage and Shelf Life

Keep container tightly closed, store in a cool, dry place, away from bright light. 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

Mar. 1, 2025

References

ISO 6883-3-2003 Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of coagulase-positive staphylococci (Staphylococcus aureus and other species)—Part 3: Detection and MPN technique for low number