

STAA Medium

Catalog : HB8579-1

STAA Medium is used for isolation and cultivation of *Brochothrix thermosphacta*.

Approximate Formula:

Ingredients	gm/liter
Peptic Digest of Animal Tissue	20.0
Magnesium Sulfate	1.0
Yeast Extract	2.0
Dipotassium Hydrogen Phosphate	1.0
Agar	13.0
Final pH 7.0±0.2 at 25 °C	

*Adjusted and/or supplemented as required to meet performance criteria.

Directions:

Suspend 37.0g of STAA Medium and 15.0g of glycerin in one liter of distilled water or deionized water. Mix well and heat with frequent agitation to completely dissolve the powder. Dispense 200ml aliquots into flasks. Sterilize in an autoclave at 121 °C (15 lbs.) for 15 minutes. When cooling to about 40-50 °C, aseptically add a vial of STAA supplements, mix thoroughly, pour into sterile petri dishes.

Principle and Interpretation:

Peptic digest of animal tissue, yeast extract provides source of carbon, nitrogen, and other essential growth nutrients. Dipotassium Hydrogen Phosphate is a buffering agent. Streptomycin can inhibit some gram-positive and most gram-negative bacteria at higher concentrations, while *brochothrix thermosphacta* is resistant to it. Hexamethyleneimine can further inhibit yeast and filamentous fungi. Agar is the solidifying agent of the medium.

Appearance:

Dehydrated medium is a free-flowing yellowish powder. The prepared medium is a kind of yellowish transparent gel.

Precautions:

This medium is for laboratory use only. Dried medium which is caking or color variation cannot be used.

Storage conditions and Shelf life:

STAA Medium must be stored tightly capped in the original container at 5-30 °C. The dehydrated medium has a shelf life of 5 years from date of manufacturing. Prepared medium may be stored, out of direct light at 2-8 °C.

Quality control:

Prepare the culture medium as per label directions. Inoculate and incubate at 20-25 °C for 24-72 h.

Microorganism	Strains Number	Inoculum (CFU)	Growth
<i>Brochothrix thermosphacta</i>	ATCC 11509	20-200	Luxuriant
<i>Escherichia coli</i>	ATCC 25922	>10 ³	Inhibited

References:

- Gardner, G.A. (1966) J. Appl. Bacteriol. 29 (3), 455-460.
- Nordic Committee for Food Analysis: Thermotrichothrix. Determination in meat and meat products, No. 141, 1991
- Sneath, P.H.A., and D. Jones (1986) Genus *Brochothrix*. In: Bergey's Handbook of Systematic Bacteriology, Vol.2, pp.1249-1253. Sneath, P.H.A., Mair, N.S., et al. (eds.). Williams & Wilkins, Baltimore