

BRYANT-BURKEY BROTH

A selective medium for the cultivation of lactate fermenting *Clostridium* spp.

Dehydrated media	
Code number:	500 g: BBA20500, 5 kg: BBA25000
Packaging of 500 g:	300 g broth base + 200 g supplement
Packaging of 5 kg:	3 kg broth base + 2 kg supplement
Appearance of agar base:	Yellowish, homogeneous hygroscopic powder
Appearance of supplement:	White powder
pH before autoclaving (25 °C):	5,7 - 6,1

Direction: Suspend **19 g of Bryant-Burkey Supplement** in one litre of distilled water and sterilise by autoclaving at 121 °C for 15 minutes. Cool to room temperature and filter the precipitate. Suspend **28 g of broth base** in the filtrate and fill up the solution with distilled water to one litre. Adjust the pH to 5,9 - 6,1. Dispense into test tubes and sterilise by autoclaving at 121 °C for 15 minutes.

Warning!

As the best result is expected in case of freshly prepared lactate, carry out the two steps above successively.

Prepared media	
Tubed media:	150 x 15 mm: BBA40010 (10 ml)
Colour:	Yellowish, with claret colour ring on the top
pH (25 °C):	5,8 - 6,0

Direction: Media in tubes are ready to use.

WARNING!

The medium may be used until approximately 30% of the medium (top layer) has been oxidized, as indicated by a claret colour of the resazurin near the surface. If oxidation has proceeded further, the broth may be reheated twice in steam or boiling water, cooled and used.

FORMULA FOR COMPLETE MEDIUM in g/l

Peptones	27,5000
Sodium lactate	5,0000
Sodium acetate	5,0000
L-Cysteine	0,5000
Resazurin	0,0025

Note: The typical formula can be adjusted to obtain optimal performance.

Storage conditions: Store the dehydrated media and the supplements tightly closed in a dry place at room temperature. Store the tubed media protected from light at 2 - 8 °C, but the best is to use it freshly. Use before the expiry date on the label.

Quality control:

Test strains	Incubation temp: 37 °C	Growth	Incubation time: 72 h
<i>Clostridium perfringens</i> ATCC 13124		Good with gas production	(under anaerobic conditions)

References: Bryant and Burkey (1953) J. Dairy Science 23: 30.

For professional use only!