

Mossel EE Broth (Eur. Pharm)

For the selective enrichment of enterobacteria in foods specially Salmonellas and coliforms

Formula in grams per liter:

Dehydrated Oxbile	20,00	Gelatin Pancreatic Digest	10,00
Disodium Phosphate	8,00	Glucose Monohydrate	5,00
Monopotassium Phosphate	2,00	Brilliant Green	0,015

Final pH: 7,2 ± 0,2 at 25 °C

Preparation:

Suspend 45 g of the medium in a liter of distilled water. Heat with frequent agitation until completely dissolved. Heat at 100°C for 30 minutes. Cool immediately. **DO NOT STERILIZE IN AUTOCLAVE.**

Uses:

Enterobacteriaceae which contaminate foods grow well in this medium while undesirable gram-positive organisms are inhibited. E. coli, even though it is present in small numbers as a contaminant in foods, grows easily in this medium.

Inoculate 10 grams of the food sample in 100 ml. of EE Broth (Mossel) and agitate vigorously to form a homogeneous suspension. Incubate at 35°C. After 3 hours resuspend the sample. At the end of the incubation time of 8-24 hours, observe for turbidity. Subculture to selective solid media such as Violet Red Bile Agar. Proceed with normal isolation and identification with these media.

Microbiological Tests:

Microorganisms	Growth	Acid prod. yellow
<i>Enterobacter aerogenes</i> ATCC 13048	Satisfactory	+
<i>Escherichia coli</i> ATCC 25922	Satisfactory	+
<i>Salmonella enteritidis</i> ATCC 13076	Satisfactory	± (could be slow)
<i>Staphylococcus aureus</i> ATCC 25923	Inhibited	-

