



Fraser Broth w/Supplement, Granulated

It is recommended for the selective enrichment of Listeria species from foods.

GM2002

Composition**

| Ingredients | Gms / Litre |
|----------------------------|-------------|
| Peptone | 5.000 |
| Casein enzymic hydrolysate | 5.000 |
| Yeast extract | 5.000 |
| Meat extract B # | 5.000 |
| Sodium chloride | 20.000 |
| Lithium chloride | 3.000 |
| Disodium phosphate | 9.600 |
| Monopotassium phosphate | 1.350 |
| Esculin | 1.000 |
| Nalidixic acid | 0.010 |
| Acriflavin | 0.0125 |
| Ferric ammonium citrate | 0.500 |
| Final pH (at 25°C) | 7.2 ± 0.2 |

^{**}Formula adjusted, standardized to suit performance parameters

Directions

Suspend 55.47 grams in 1000 ml distilled water. Heat to boiling to dissolve the medium completely. DO NOT AUTOCLAVE. Mix well and dispense in sterile tubes or flasks as desired.

Warning: Lithium chloride is harmful. Avoid bodily contact and inhalation of vapours. On contact with skin wash with plenty of water immediately

Principle And Interpretation

Listeria species are widely distributed and are isolated from soil, decaying vegetable matter, sewage, water, animal feed, fresh and frozen poultry, meats, raw milk, cheese and asymptomatic human and animal carriers (1). Only Listeria monocytogenes from the genus Listeria; causes infections in humans. L.monocytogenes primarily causes meningitis, encephalitis or septicemia in humans (2, 3). In pregnant women, Listeria monocytogenes often causes an influenza like bacteremic illness that, if untreated, may lead to ammionitis and infection of the fetus, resulting in abortion, still birth or premature birth. Contaminated foods are the primary vehicles of transmission (4).

Fraser Broth w/ supplement, Granulated is based on the formulation by Fraser and Sperber (9). It is recommended for selective enrichment of *Listeria* species from foods.

This medium contains peptone, casein enzymic hydrolysate, yeast extract and meat extract B which provide essential nutrients like carbon and nitrogenous compounds including vitamins, amino acids and trace ingredients. Phosphates buffer the medium while sodium chloride maintains osmotic equilibrium. Nalidixic acid and Acriflavin inhibits the growth of gram-negative and gram-positive organisms respectively (5,6,7) except *Listeria* species (5,6,7). *Listeria* species hydrolyze esculin to glucose and esculetin. The latter combines with ferric ions of ferric ammonium citrate, resulting in the formation of 6-7 dihydroxycoumarin, a black brown complex. Ferric ammonium citrate also enhances the growth of *L. monocytogenes* (8). The high salt tolerance (of sodium chloride) of Listeria is used as means to inhibit the growth of Enterococci. Lithium chloride is also used to inhibit Enterococci, which also possess the ability to hydrolyze esculin.

Quality Control

Appearance

Cream to yellow homogeneous granular powder

[#] Equivalent to Beef extract

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Colour and Clarity of prepared medium

Fluorescent yellow coloured clear solution.

Reaction

Reaction of 5.55% w/v aqueous solution at 25°C. pH: 7.2±0.2

pН

7.00-7.40

Cultural response

Cultural characteristics observed after an incubation at 35 - 37°C for 24-48 hours.

Cultural Response

| Organism | Inoculum (CFU) | Growth | Esculin Hydrolysis |
|--------------------------------------|-------------------|----------------|--|
| Cultural response | | | |
| Escherichia coli ATCC 25922 | >=103 | inhibited | |
| Enterococcus faecalis ATCC 29212 | 2 50-100 | none-poor | |
| Listeria monocytogenes ATCC 19111 | 50-100 | good-luxuriant | positive reaction, blackening of medium |
| Listeria monocytogenes ATCC 19112 | 50-100 | good-luxuriant | positive reaction, blackening of medium |
| Listeria monocytogenes ATCC 19117 | 50-100 | good-luxuriant | positive reaction, blackening of medium |
| Listeria monocytogenes ATCC 19118 | 50-100 | good-luxuriant | positive reaction, blackening of medium |
| Staphylococcus aureus ATCC 25923 | 50-100 | none-poor | |

Storage and Shelf Life

Store dehydrated powder in tightly closed container and prepared medium at 2-8°C. Use before expiry date on the label.

Reference

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