

# Nutrient Agar

Universal culture media for cultivating less fastidious microorganisms.

The nutrient agar corresponds with the recommendations of APHA (1985) for the examination of dairy products. The media comply with the recommendations of the APHA for the examination of foods (1992).

## Typical Composition (g/litre)

Peptone from meat 5.0; meat extract 3.0; agar-agar 12.0.

## Preparation

Suspend 20 g nutrient agar/litre or 8 g nutrient broth/litre, autoclave (15 min at 121 °C).

pH: 7.0 ± 0.2 at 25 °C.

The plates are clear and yellowish-brown.

## Experimental Procedure and Evaluation

Depend on the purpose for which the media are used.

Incubation: 24 h at 35 °C aerobically.

Listeria 48 h at 35 °C aerobically.

## Literature

American Public Health Association: Standard Methods for the Examination of Dairy Products (15<sup>th</sup> ed. 1985).

American Public Health Association: Compendium of methods for the microbiological examination of foods. 3<sup>rd</sup> ed., 1992.

GRAY, M.L., STAFSETH, H.J., a. THORP, F.: The use of potassium tellurite, sodium azide, and acetic acid in a selective medium for the isolation of *Listeria monocytogenes*. - *J. Bact.*, **59**, 443-444 (1950).

## Ordering Information

Product	Merck Cat. No.	Pack size
Nutrient Agar	1.05450.0500	500 g

## Quality control of Nutrient Agar (spiral plating method)

Test strains	Inoculum (cfu/ml)	Recovery rate %
<i>Staphylococcus aureus</i> ATCC 25923	10 <sup>3</sup> -10 <sup>5</sup>	≥ 70
<i>Listeria monocytogenes</i> ATCC 19118	10 <sup>3</sup> -10 <sup>5</sup>	≥ 70 / 48 h
<i>Escherichia coli</i> ATCC 25922	10 <sup>3</sup> -10 <sup>5</sup>	≥ 70
<i>Salmonella typhimurium</i> ATCC 14028	10 <sup>3</sup> -10 <sup>5</sup>	≥ 70
<i>Pseudomonas aeruginosa</i> ATCC 27853	10 <sup>3</sup> -10 <sup>5</sup>	≥ 70
<i>Bacillus cereus</i> ATCC 11778	10 <sup>3</sup> -10 <sup>5</sup>	≥ 70



*Escherichia coli*  
ATCC 25922



*Salmonella typhimurium*  
ATCC 14028