# PRODUCT INFORMATION Triple Sugar Iron Agar Cat. No. T20-107





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## DESCRIPTION

Triple Sugar Iron Agar is an agar medium used as a differential medium for the presumptive identification of enteric bacteria. The medium contains no growth inhibitors and most organisms grow, including gram positive organisms and yeasts. Phenol red indicates fermentation of the carbohydrates dextrose, sucrose and lactose. Ferric ammonium citrate is the hydrogen sulfide indicator, causing a blackening in the middle and upper portions of the slant.

## PREPARATION

Mix 60 grams of the medium in one liter of purified water until evenly dispersed. Heat with repeated stirring and boil for one minute to dissolve completely. Distribute and autoclave at 121°C for 15 minutes. After autoclaving, allow for the medium to solidify in a slanted position.

#### Formula\* per Liter:

Enzymatic Digest of Casein	5.0g
Peptic Digest of Animal Tissue	5.0g
Sodium Chloride	5.0g
Yeast Enriched Peptone	10.0g
Dextrose	1.0g
Lactose	10.0g
Sucrose	10.0g
Phenol Red	0.025g
Ferric Ammonium Citrate	0.2g
Sodium Thiosulfate	0.3g
Agar	13.5g

### Final pH: 7.3 ± 0.2 at 25°C

\* Grams per liter may be adjusted or formula supplemented to obtain desired performance.

## QUALITY CONTROL SPECIFICATIONS

- 1. The powder is homogeneous, free flowing and light beige to pinkish beige.
- **2.** Visually the prepared medium is clear to trace hazy and red-orange.
- 3. Expected cultural response after 18-24 hours at 35°C.

Organism	Result	Slant	Butt	Gas	$H_2S$
Escherichia coli ATCC® 25922	Growth	Α	А	+	-
Proteus mirabilis ATCC® 12453	Growth	K	А	-	+
Psuedomonas aeruginosa ATCC® 10145	Growth	K	K	-	-
Salmonella choleraesuis ATCC® 13076	Growth	K	Ν	-	+
Shigella flexneria ATCC® 12022	Growth	K	А	-	-

## **STORAGE**

Store the sealed bottle containing the dehydrated medium at 2 to 30°C. Once opened and recapped, place the container in a low humidity environment at the same storage temperature. Protect it from moisture and light. The dehydrated medium should be discarded if it is not free flowing or if the color has changed from the original color.