

Food Stamp Cereus Agar

Simple and Easy Stamp Medium for Food Hygiene test: *Bacillus cereus*

Code 100037 – 100 plates
100036 – 30 plates

Formula (in 1 liter)

Proteose Peptone.....	10.0g	Glycine.....	10.0g
Peptone.....	10.0g	Phenol Red.....	0.05g
Heart Extract Powder.	5.0g	Polymyxin B.....	50,000unit
Sodium Chloride	5.0g	Egg Yolk Suspension.....	10%
Lactose	10.0g	Agar.....	25.0g

Directions

Food Stamp is a prepared agar medium for Stamp method, on which agar stands up slightly above the rim of special Petri dish of 10 cm². Take off the cap of Food Stamp and gently press the medium against the surface of specimen. The surface of agar is elastic enough to be pressed firmly against the specimen. Press against the different parts of the specimen when several kinds of Food Stamps are tested simultaneously. Put the cap again immediately after pressing.

Incubate at 37°C for 24 - 48 hours.

Interpretations

Bacillus cereus forms white colonies with an irregular rim, which develop opaque zone (positive egg yolk reaction) around the colonies and change the color of medium to Red. Small colonies with negative egg yolk reaction are not *B. cereus*.

Storage

Keep at 4 – 10°C. Do not freeze.
Six (6) months after manufacturing.