Food Stamp
XM-G Agar

Simple and Easy Stamp Medium for Food Hygiene test: *Escherichia coli* and Coliforms

Code 100043 – 100 plates
100044 – 30 plates

Formula (in 1 liter)

Peptone	15.0g	L-Tryptophan	1.0g
Sodium Pyruvate	1.0g	D-Sorbitol	1.0g
Sodium Chloride	5.0g	Monopotassium Phosphate	2.2g
Dipotassium Phosphate	2.7g	Potassium Nitrate	1.0g
Sodium Lauryl Sulfate	0.2g	Agar	15.0g
5-bromo-4-chloro-3-indolyl- β -D-glucuronide (X-GLUC)	0.1g		
5-bromo-6-chloro-3-indolyl- β -D-galactopyranoside (MAGENTA-GAL)	0.1g		

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 cm^2 . 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℃ for 24 - 48 hours.

Coliform group decompose X-GAL (colorimetric enzyme substrate) in the medium to bring out blue / blue-green color by β -galactosidase produced by Coliforms.
Growth of all other bacteria will be inhibited, and they develop only white colonies even are they grow.

Interpretations

Count all pink / red-purple color colonies grown on the surface as Coliforms.
Count all blue / blue-purple color colonies grown on the surface as *E. coli*.
E. coli O-157 does not have a β -glucuronidase, and then it will be identified as a Coliform.
Overtime incubation may foster growth of microorganisms other than *E. coli* and Coliforms.
Red color may be observed if the sample contains lactobacilli that has also a β -galactosidase.

Storage

Keep at 4 – 10℃. Do not freeze.
Five (5) months after manufacturing.