

## Food Stamp TGSE Agar

Simple and Easy Stamp Medium for Food Hygiene test: *Staphylococcus aureus*

**Code 100033 – 100 plates**  
**100034 – 30 plates**

### Formula (in 1 liter)

Peptone.....	15.0g	Soya Peptone.....	2.0g
Beef Extract.....	3.0g	Calcium Chloride.....	17.0g
Sodium Chloride.....	65.0g	Mannitol.....	5.0g
Lithium Chloride . . .	10.0g	Glycine.....	0.04g
Potassium Tellurite.....	10.0g	Egg yolk.....	5%
Agar.....	15.0g		

### 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 cm<sup>2</sup>. 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 or at Room Temperature for 72 – 96 hours.

### Interpretations

*Staphylococcus aureus* forms black colonies with milky surroundings around the colonies. *S. aureus* shows a positive egg yolk reaction. Black colony with negative egg yolk reaction is not interpreted as *S. aureus*.

### Storage

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