

DRCM-Broth, dehydrated

Version:	01/2020
M&S item numbers:	4030 (25 x 20 ml) and 5160 (25 x 50 ml)
Profile:	Glass tubes and polycarbonate bottles
Appearance:	Granulate waxed with paraffin
Storage:	Dark and dry at 4 – 12 °C
Shelf life:	6 months

Description and application range

DRCM broth is used for detection and isolation of *Clostridium perfringens* in water and other samples. The strictly anaerobic spore-forming *Clostridia sp.* are able to reduce sulfite to sulfide that forms iron sulfide, which makes the medium turn black. As other microorganisms can also produce sulfide, a pasteurization step is necessary to eliminate the vegetative cells and to prevent false positive results. For details please see the instruction for use. Resazurin is a redox indicator and used to monitor the anaerobic conditions in the medium. The medium is manufactured and quality tested in compliance with ISO 11133:2014 + Amd 1:2018 standard.

Typical composition

Meat extract	8.0 g/l
Enzymatic digest of casein	5.0 g/l
Meat peptone	5.0 g/l
Yeast extract	1.0 g/l
Dextrose	1.0 g/l
Starch	1.0 g/l
Sodiumacetate	5.0 g/l
L-Cysteiniumchloride	0.5 g/l
Sodiumdisulfite	0.5 g/l
Ammoniumferricitrate	0.5 g/l
Sodiumresazurin	2.0 mg/l
Paraffin	

Final pH: 7.1 ± 0.2 at 25 °C

Microbiological quality control

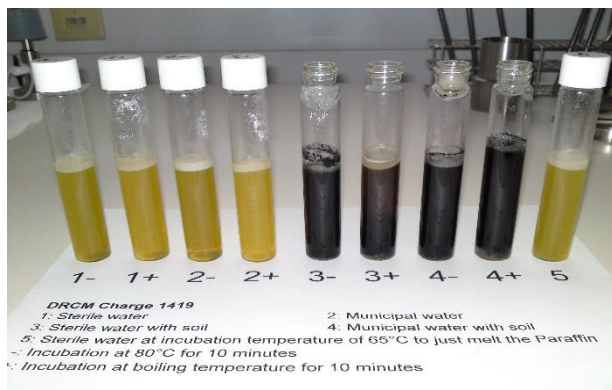
Bacterial contamination

Incubation: anaerobically at room temperature for 3 days, specification: no growth

Productivity qualitative analysis

Incubation: anaerobically after pasteurization at 37 ± 1 °C for 24 ± 2 h

Microorganism	Test strain	Specification	Appearance
<i>Clostridium perfringens</i>	WDCM 00007	Medium turns black, formation of gas	Medium turns black, formation of gas
<i>Escherichia coli</i>	WDCM 00012	No color change, no gas	Yellow broth



Positive: Samples 3 and 4
Negative: Samples 1, 2 and 5