

COLECCIÓN ESPAÑOLA DE CULTIVOS TIPO (CECT)



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CHOPPED MEAT MEDIUM. CECT 107

Commercially available Cooked Meat Medium may be used (Oxoid CM 81; Merck 10928; Difco 0267-01-7). In this case, the medium should be supplemented with 5 g/L yeast extract, 5 g/L K_2HPO_4 , 1 mg/L resazurin, and 0.5 g/L cysteine hydrochloride.

Formula of Chopped meat medium:

- Ground beef (fat free) 500 g
- Distilled water 1 L
- NaOH (1N) 25 ml

Use lean beef or horse meat. Remove fat and connective tissue before grinding. Mix meat, water and NaOH, then boil for 15 min with stirring. Cool to room temperature, skim fat off surface, and filter, retaining both meat particles and filtrate. To the filtrate add water to a final volume of 1 L, and then add:

- Casitone 30 g
- Yeast extract 5 g
- K_2HPO_4 5 g
- Resazurin 1 mg

Boil, cool, add 0.5 g cysteine and adjust pH to 7.0. Dispense into tubes containing meat particles (use 1 part meat particles to 4 or 5 parts fluid). Autoclave at 121 ° C for 30 min.

For agar slants use 15 g of agar per 1 L of medium.