ATCC medium: 1015 Chopped meat carbohydrate medium (ATCC Medium 593) with 0.1% cellobiose, 0.1% maltose and 0.1% starch

ATCC Medium 593 (see below) with 0.1% cellobiose, 0.1% maltose and 0.1% starch.

ATCC Medium 593: Ground beef (free of fat)..500.0 g Distilled water.....1.0 L N NaOH.....25.0 ml

Use lean beef or horse meat. Remove fat and connective tissue before grinding. Mix meat, water, and NaOH and bring to a boil while stirring. Cool to room temperature, skim fat off surface, and filter, retaining both meat particles and filtrate. Add sufficient distilled water to filtrate to restore 1 liter original volume. To the filtrate add:

Boil, cool and add 0.5 g L-cysteine . HCl; adjust pH to 7.0. Under 97% nitrogen, 3% hydrogen, dispense 7 ml over 1 part meat particles to 4-5 parts fluid per test tube. Cap with butyl rubber stoppers under N_2 , H_2 and autoclave in press for 15 minutes under fast exhaust.