## ATCC medium: 1017 Chopped meat glucose medium (ATCC Medium 593) with 5.0 g glucose

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.

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0.025% Resazurin solution.....4.0 ml

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.