

ATCC Medium: 1102 Chopped Meat Carbohydrate Medium w/Tween 80

Ground Beef (fat-free)	500.0	g
DI Water	1000	ml
NaOH (1N)	25.0	ml

Mix ingredients well. Bring to boil for 5 minutes with stirring. Allow to cool to room temperature and skim fat. Alternatively, you may cool in a refrigerator and remove hardened fat from surface. Filter through cheese cloth and retain both meat particles and the filtrate. Bacteriology should specify whether they want the meat particles in the final medium or not. To the filtrate, add sufficient water to restore volume to 1.0 L. To the retained filtrate, add:

Peptone	30.0	g
Yeast Extract	5.0	g
Tween 80	1.0	ml
K ₂ HPO ₄	5.0	g
Glucose	4.0	g
Cellobiose	1.0	g
Maltose	1.0	g
Starch	1.0	g
Resazurin Soln (0.025%)	4.0	ml
Agar (if required)	15.0	g

Boil, cool, and add 0.5 grams of Cysteine. Set pH to 7.0.

Dispense anaerobically under nitrogen or nitrogen:hydrogen gas.

Dispense in 7 ml volumes.

Cap with rubber stoppers and autoclave at 121 C for 15 minutes.

If meat particles are required, use one part meat per 4-5 parts broth.