

ATCC medium: 1878 ATCC Medium 1015 with 10% heat-inactivated rabbit serum

ATCC Medium 1015 (see below) with 10% heat-activated rabbit serum

ATCC Medium 1015:

ATCC Medium 1015 (Chopped meat carbohydrate medium, ATCC Medium 593) 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.

Peptone.....30.0 g
Yeast extract.....5.0 g
K₂HPO₄5.0 g
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 N₂, H₂ and autoclave in press for 15 minutes under fast exhaust.