

## Triple Sugar Iron Agar BIS

### Intended Use

Triple Sugar Iron Agar BIS is used for the identification of Gram-negative enteric bacilli on the basis of dextrose, lactose and sucrose fermentation and hydrogen sulphide production in compliance with BIS specification IS: 5887 (Part V)-1976.

### Summary

Sulkin and Willett originally developed Triple Sugar Iron Agar, which was later modified by Hajna by adding sucrose to the double sugar (dextrose and lactose) formulation of Kligler Iron Agar. The addition of sucrose increased the sensitivity of the medium by facilitating the detection of sucrose fermenting bacilli as well as lactose and/or dextrose fermenters. Acid and gas production is an indication of carbohydrate fermentation, which gives a visible colour change from red to yellow due to change in the phenol red indicator. The production of hydrogen sulphide is indicated by the presence of a precipitate that blackens the medium in the butt of the tube.

The medium complies with the recommendations of APHA for examination of food, dairy, water and wastewater and for microbial limit test in confirming the presence of *Salmonella* and in the identification of Gram-negative bacilli. Triple Sugar Iron Agar is also included in the Bacteriological Analytical Manual for food and cosmetics testing.

### Principle

Peptone, yeast extract and cara meat extract provide nitrogenous compounds, sulphur, trace elements, vitamin B complex, etc. while sodium chloride maintains the osmotic equilibrium. Lactose, sucrose and glucose are the fermentable carbohydrates. Sodium thiosulphate and ferric or ferrous ions make the H<sub>2</sub>S indicator system. Phenol red is the pH indicator.

### Formula\*

Ingredients	g/L
Lactose	10.0
Sucrose	10.0
Peptone	20.0
Sodium Chloride	5.0
Yeast Extract	3.0
Cara Meat Extract <sup>#</sup>	3.0
Glucose	1.0
Sodium Thiosulphate, Pentahydrate	0.3
Ferrous Sulphate Heptahydrate	0.2
Phenol Red	0.024
Agar	12.0
Final pH (at 25°C)	7.4 ± 0.2

\*Adjusted to suit performance parameters.

<sup>#</sup>Equivalent to Meat Extract

### Storage and Stability

Store dehydrated medium below 30°C in tightly closed container and the prepared medium at 2°C-8°C. Avoid freezing and overheating. Use before expiry date on the label. Once opened keep powdered medium closed to avoid hydration.

### Type of Specimen

Food and dairy sample; Water and waste water sample

### Specimen Collection and Handling

Ensure that all samples are properly labelled.

Follow appropriate techniques for handling samples as per established guidelines.

Some samples may require special handling, such as immediate refrigeration or protection from light, follow the standard procedure.

The samples must be stored and tested within the permissible time duration.

After use, contaminated materials must be sterilized by autoclaving before discarding.

#### Directions

1. Suspend 64.32 g (the equivalent weight of dehydrated medium per litre) of the powder in 1000 mL purified / distilled water and mix thoroughly.
2. Boil with frequent agitation to dissolve the powder completely.
3. Dispense in desired containers as per requirements.
4. Sterilize by autoclaving at 115°C (10 psi) for 15 minutes as per validated cycle.
5. Allow the medium to set in sloped form with a butt about 1 inch long.

#### Quality Control

**Dehydrated Appearance:** Light yellow to pink coloured, homogenous, free flowing powder.

**Prepared Appearance:** Pinkish red coloured, clear to slightly opalescent gel forms in tubes as slants.

**Cultural Response:** Cultural characteristics observed after an incubation of 18-24 hours at 30°C-35°C.

Organism (ATCC)	Growth	Slant	Butt	Gas	H <sub>2</sub> S
<i>Salmonella enterica</i> subsp. <i>enterica</i>					
serovar <i>Typhimurium</i> (14028)	Good	K	A	+	+
<i>Escherichia coli</i> (25922)	Good	A	A	+	-
<i>Shigella flexneri</i> serotype 2b (12022)	Good	K	A	-	-
<i>Pseudomonas aeruginosa</i> Strain	Good	K	K	-	-
Boston 41501 (27853)					

#### Key:

A = Acidic (Colour of the media changed to yellow)

K = Alkaline (No change in colour of the media or the colour of the media changed to pink)

+ = Positive (For H<sub>2</sub>S positive colour of the media changed to black and for gas positive bubbles / gap / disruption observed into the media)

- = No reaction (No change in colour of the media)

#### Interpretation of Results

1. Carbohydrate fermentation is indicated by the production of gas and a change in the colour of the pH indicator from red to yellow. More amounts of acids are liberated in the butt (fermentation) than in the slant (respiration).
2. Growing bacteria also form alkaline products from the oxidative decarboxylation of peptone and these alkaline products neutralize the large amount of acid present in the butt, therefore, if the medium in the butt of the tube becomes yellow (acidic) while the medium in the slant becomes red (alkaline) the organism being tested only ferments dextrose (glucose).
3. A yellow colour in the slant and butt indicates that the organism being tested ferments dextrose, lactose and/or sucrose.
4. A red colour in the slant and butt indicates that the organism being tested is a non-fermenter.
5. Hydrogen sulphide results in a black precipitate in the butt of the tube because reduction of thiosulphate proceeds in an acid environment.
6. Some members of the *Enterobacteriaceae* and H<sub>2</sub>S producing *Salmonella* may not be H<sub>2</sub>S positive on Triple Sugar Iron Agar (may be H<sub>2</sub>S positive on Kligler Iron Agar) because utilization of sucrose in TSI Agar suppresses the enzyme pathway that results in H<sub>2</sub>S production.
7. Splitting and cracking of the medium indicates gas production.

#### Performance and Evaluation

Performance of the product is dependent on following parameters as per product label claim:

1. Directions
2. Storage
3. Expiry

### Precautions/Limitations

1. It is important to stab the butt of the medium. Failure to stab the butt invalidates this test. Do not use an inoculating loop to inoculate a tube of Triple Sugar Iron Agar because while stabbing the butt, mechanical splitting of the medium occurs, causing a false positive result for gas production. Caps must be loosened during this test or erroneous results will occur.
2. Triple Sugar Iron Agar must be read within the 18-24 hour stated incubation period. A false positive reaction may be observed if read too early. A false-negative reaction may be observed if read later than 24 hours.
3. Hydrogen sulphide production may be evident on Kligler Iron Agar but negative on Triple Sugar Iron Agar. Studies by Bulmash and Fulton showed that the utilization of sucrose could suppress the enzymatic mechanism responsible for H<sub>2</sub>S production. Not all H<sub>2</sub>S positive *Salmonellae* are positive on Triple Sugar Iron Agar.
4. Sucrose is added to Triple Sugar Iron Agar to eliminate some sucrose fermenting, lactose non-fermenters such as *Proteus* species.

### Warranty

This product is designed to perform as described on the label and package insert. The manufacturer disclaims any implied warranty of use and sale for any other purpose.

### References

1. Downes and Ito (ed.) 2001, Compendium of Methods for The Microbiological Examination of Foods, 4<sup>th</sup> edition, APHA Washington DC.
2. H. Wehr and J. Frank, 2004, Std. Methods for The Examination of Dairy Products, 17<sup>th</sup> Edition; APHA, Washington, DC.
3. Greenberg AE; Clesceri LS and Eaton AD (Eds), 1998, Std Methods for The Examination of Water and Wastewater, 20<sup>th</sup> edition, APHA, Washington, DC.
4. IP, 1996, Ministry of Health and Family Welfare, Govt. of India, Vol. 2.
5. US Pharmacopeial Convention, Inc. 2001. The United States Pharmacopoeia 25/NF 20-2002. The US Pharmacopeial Convention, Inc; Rockville, Md.
6. US Food and Drug Adm; 1998, Bacteriological Analytical Manual, 8<sup>th</sup> Ed; Rev. A, AOAC, International, Gaithersburg, Md.
7. Data on file: Microxpress®, A Division of Tulip Diagnostics (P) Ltd.

### Product Presentation:

Cat No.	Product description	Pack Size
201200180500	Dehydrated Culture Media	500 g

 Temperature Limit	 Manufacturer	 LOT	Batch Code	 Date of Manufacture	 This way up	 Received on
 Catalogue Number	 Consult Instructions for use	 Use-by Date	 Hygroscopic keep container tightly closed	 Opened on		

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### Disclaimer

Information provided is based on our inhouse technical data on file, it is recommended that user should validate at his end for suitable use of the product.