Xylose-Lysine-Deoxycholate Agar, Granulated

Xylose-Lysine Deoxycholate Agar, granulated is a selective medium recommended for the isolation and enumeration of Salmonella Typhi and other Salmonella species from pharmaceutical products in accordance with the microbial limit testing by harmonized methodology of USP/EP/BP/JP/IP.

**Composition**

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Gms / Litre</th>
</tr>
</thead>
<tbody>
<tr>
<td>Xylose</td>
<td>3.500</td>
</tr>
<tr>
<td>L-lysine</td>
<td>5.000</td>
</tr>
<tr>
<td>Lactose monohydrate</td>
<td>7.500</td>
</tr>
<tr>
<td>Sucrose</td>
<td>7.500</td>
</tr>
<tr>
<td>Sodium chloride</td>
<td>5.000</td>
</tr>
<tr>
<td>Yeast extract</td>
<td>3.000</td>
</tr>
<tr>
<td>Sodium deoxycholate</td>
<td>2.500</td>
</tr>
<tr>
<td>Sodium thiosulphate</td>
<td>6.800</td>
</tr>
<tr>
<td>Ferric ammonium citrate</td>
<td>0.800</td>
</tr>
<tr>
<td>Phenol red</td>
<td>0.080</td>
</tr>
<tr>
<td>Agar</td>
<td>13.500</td>
</tr>
<tr>
<td>pH after heating (at 25°C)</td>
<td>7.4±0.2</td>
</tr>
</tbody>
</table>

**Formula adjusted, standardized to suit performance parameters**

**Directions**

Suspend 54.8 grams (the equivalent weight of dehydrated medium per litre) in 1000 ml purified/distilled water. Heat with frequent agitation until the medium boils. DO NOT HEAT IN AN AUTOCLAVE. Transfer immediately to a water bath at 50°C. After cooling, pour into sterile Petri plates. It is advisable not to prepare large volumes, which will require prolonged heating and may produce precipitate.

Note: Slight precipitation in the medium may occur, which is inherent property of the medium, and does not affect the performance of the medium.

**Principle And Interpretation**

Enterobacteriaceae is a family of gram-negative, non-spore-forming bacilli that contains more than 100 species of bacteria that normally inhabit the intestines of humans and animals. Members forming part of the normal intestinal microflora are referred to as coliforms. The clinically significant genera of Enterobacteriaceae include Cedecia, Citrobacter, Edwardsiella, Enterobacter, Escherichia, Hafnia, Klebsiella, Kluyvera, Proteus, Salmonella, Shigella and Yersinia (1).

The Salmonellae are the most complex of all the Enterobacteriaceae. Human Salmonella infections are most commonly caused by ingestion of food, water or milk, contaminated by human or animal excreta (2). A large number of media have been developed for the selective isolation and identification of enteric bacilli including Salmonella.

Xylose Lysine Deoxycholate Agar is a selective as well as differential medium formulated by Taylor (3-7) for the isolation and identification of enteric pathogens especially Shigellae from stool samples. It is also used for pharmaceutical testing and non-sterile product testing for the detection (or absence) of Salmonella after enrichment in Rappaport Vassiliadis Salmonella Enrichment Broth (MH1491/GMH1491) in accordance with the harmonized method of USP/EP/BP/IP (8-12).

Deoxycholate, ferric ammonium citrate and sodium thiosulphate are selective agents that inhibit gram-positive microorganisms. Essential nutrients, growth factors for growth of microorganism are provided by yeast extract. Xylose, sucrose and lactose are the fermentable sugars in this medium. Xylose is fermented by almost all the enteric bacteria except Shigellae, which enable the differentiation of Shigellae from Salmonellae. Salmonellae metabolize the xylose and decarboxylate lysine and thus change the pH to alkaline and mimic Shigellae reaction. However to prevent this reaction by lysine positive coliforms, lactose and sucrose are added in excess to produce acid and hence nonpathogenic H₂S producers do not decarboxylate lysine. Sodium thiosulphate helps in reactivation of sulphur containing compounds and prevents the desication of these compounds during storage. It also forms the substrate for enzyme thiosulphate reductase, which breaks it to form H₂S. Thiosulphate and ferric...
ammonium citrate are the H₂S indicators in the medium. Sodium thiosulphate is also inactivator of halogens, mercurial and aldehyde and can minimize its toxicity in the testing sample, if any during microbial limit tests. Sodium chloride maintains the osmotic equilibrium in this medium. Phenol red is the pH indicator.

Degradation of fermentable sugars proceed concurrently and generates acids, which cause pH indicator to give various shades of colour, causing a color change in the colonies and in the medium from red to yellow on prolonged incubation. Hydrogen sulfide production results in colonies with black centers under alkaline conditions, which can be inhibited by acid production by carbohydrate fermentation. Alkaline condition causes the color of the medium to change back to red. This medium is an ideal medium for screening samples containing mixed flora of enteric pathogens as recovery of Salmonellae and Shigellae is not conspicuous by even profuse growth of other species (13,14).

**Quality Control**

**Appearance**
Light yellow to pink coloured granular medium

**Gelling**
Firm, comparable with 1.35% Agar gel

**Colour and Clarity of prepared medium**
Red coloured clear to slightly opalescent gel forms in Petri plates

**pH**
7.20-7.60

**Cultural Response**
Growth Promotion is carried out in accordance with the harmonized method of USP/EP/BP/JP/IP. Cultural response was observed after an incubation at 30-35°C for specified time. Recovery rate is considered as 100% for bacteria growth on Soyabean Casein Digest Agar.

**Growth promoting properties**
Growth of microorganism comparable to that previously obtained with previously tested and approved lot of medium occurs at the specified temperature for not more than the shortest period of time specified inoculating <=100 cfu(at 30-35°C for <=18 hours).

**Indicative properties**
Colonies are comparable in appearance and indication reaction to those previously obtained with previously tested and approved lot of medium occurs for the specified temperature for a period of time within the range specified inoculating <=100cfu (at 30-35°C for 18-72 hours).

**Inhibitory properties**
No growth of the test microorganism occurs for the specified temp for not less than longest period of time specified inoculating >=100cfu (at 30-35°C for >= 72 hours).

**Cultural Response**
Cultural characteristics observed after incubation at 30-35 °C for 18-48 hours. Recovery rate is considered as 100% for bacteria growth on Soyabean Casein Digest Agar.

<table>
<thead>
<tr>
<th>Organism</th>
<th>Inoculum (CFU)</th>
<th>Growth</th>
<th>Recovery</th>
<th>Colour of Colony</th>
<th>Incubation temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td><em>Salmonella Typhimurium</em> ATCC 14028</td>
<td>50 -100</td>
<td>luxuriant</td>
<td>&gt;=50 %</td>
<td>red with black centres</td>
<td>18 -72 hrs</td>
</tr>
<tr>
<td><em>Salmonella Abony NCTC 6017</em></td>
<td>50 -100</td>
<td>good-luxuriant</td>
<td>&gt;=50 %</td>
<td>red with black centres</td>
<td>18 -72 hrs</td>
</tr>
<tr>
<td>Additional Microbiological testing</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><em>Escherichia coli ATCC 8739</em> 50 -100</td>
<td>fair</td>
<td>20 -30 %</td>
<td>yellow</td>
<td>18 -72 hrs</td>
<td></td>
</tr>
<tr>
<td><em>Escherichia coli ATCC 25922</em> 50 -100</td>
<td>fair</td>
<td>20 -30 %</td>
<td>yellow</td>
<td>18 -72 hrs</td>
<td></td>
</tr>
<tr>
<td><em>Escherichia coli NCTC 9002</em> 50 -100</td>
<td>fair</td>
<td>20 -30 %</td>
<td>yellow</td>
<td>18 -72 hrs</td>
<td></td>
</tr>
<tr>
<td><em>Proteus vulgaris ATCC 13315</em> 50 -100</td>
<td>good-luxuriant</td>
<td>&gt;=50 %</td>
<td>grey with black centres</td>
<td>18 -72 hrs</td>
<td></td>
</tr>
<tr>
<td><em>Salmonella Paratyphi A ATCC 9150</em> 50 -100</td>
<td>good-luxuriant</td>
<td>&gt;=50 %</td>
<td>red</td>
<td>18 -72 hrs</td>
<td></td>
</tr>
</tbody>
</table>
**Salmonella Paratyphi B ATCC 8759**
- 50 -100
- good-luxuriant
- >=50 %
- red with black centres
- 18 - 72 hrs

**Salmonella Enteritidis ATCC 13076**
- 50 -100
- good-luxuriant
- >=50 %
- red with black centres
- 18 - 72 hrs

**Salmonella Typhi ATCC 6539**
- 50 -100
- good-luxuriant
- >=50 %
- red with black centres
- 18 - 72 hrs

**Shigella dysenteriae ATCC 13313**
- 50 -100
- good-luxuriant
- >=50 %
- red
- 18 - 72 hrs

**Shigella flexneri ATCC 12002**
- 50 -100
- fair-good
- 30 - 40 %
- red
- 18 - 72 hrs

**Shigella sonnei ATCC 25931**
- 50 -100
- fair-good
- 30 - 40 %
- red
- 18 - 72 hrs

**Enterobacter aerogenes ATCC 13048**
- 50 -100
- fair
- 20 - 30 %
- yellow
- 18 - 72 hrs

**Enterobacter cloacae ATCC 13047**
- 50 -100
- fair
- 20 - 30 %
- yellow
- 18 - 72 hrs

**Staphylococcus aureus ATCC 25923**
- >=10³
- inhibited
- 0%
- >=72 hrs

**Staphylococcus aureus ATCC 6538**
- >=10³
- inhibited
- 0%
- >=72 hrs

**Enterococcus faecalis ATCC 29212**
- >=10³
- inhibited
- 0%
- >=72 hrs

**Storage and Shelf Life**
Store below 30°C in tightly closed container and prepared medium at 2-8°C. Use before expiry date on the label.

**Reference**
12. Indian Pharmacopoeia, 2014 Ministry of Health and Family Welfare, Govt. of India.

Revision : 00 / 2014

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