Enterobacteria Enrichment Broth - Mossel (Enrichment Broth Medium E)

Enterobacteria Enrichment Broth, Mossel is used for selective enrichment of *Enterobacteriaceae* from pharmaceutical products in accordance with the microbial limit testing by harmonized methodology of BP.

**Composition**

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Gms / Litre</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pancreatic digest of gelatin</td>
<td>10.000</td>
</tr>
<tr>
<td>Glucose monohydrate</td>
<td>5.000</td>
</tr>
<tr>
<td>Disodium hydrogen phosphate, dihydrate</td>
<td>8.000</td>
</tr>
<tr>
<td>Potassium dihydrogen phosphate</td>
<td>3.000</td>
</tr>
<tr>
<td>Dehydrated ox bile</td>
<td>20.000</td>
</tr>
<tr>
<td>Brilliant green</td>
<td>0.015</td>
</tr>
<tr>
<td>pH after heating (at 25°C)</td>
<td>7.2±0.2</td>
</tr>
</tbody>
</table>

**Directions**

Suspend 42.93 grams of dehydrated medium in 1000 ml purified/distilled water. Dispense 120 ml amounts in 250 ml flasks or 9 ml amounts in tubes. Stopper with cotton plugs or loose fitting caps. Heat in free flowing steam or boiling water for 30 minutes. Avoid overheating of the medium. DO NOT AUTOCLAVE.

**Principle And Interpretation**

The family *Enterobacteriaceae* consists of *Salmonella, Shigella* and other enteric pathogens. These organisms find entry into the food system through faecally contaminated water. Majority of these organisms may be eliminated under the stringent food processing parameters. But some of these organisms may become sub lethally injured during the changes in pH, exposure to steam or heat and other unfavourable conditions (1). Therefore the important aspect of food monitoring depends upon the identification and enumeration of these injured cells, after resuscitation. EE Broth, Mossel, formulated by Mossel et al (2) is recommended as an enrichment medium for bile tolerant gram-negative bacteria in the biological examination of foods (2), animal feed stuffs (3). This medium is prepared as per BP (5) and is in accordance with the harmonized method of USP/EP/BP/JP (4,5,6,7).

Pancreatic digest of gelatin and glucose monohydrate allows the growth of most of the members of *Enterobacteriaceae*. Brilliant green and ox-bile, purified are the inhibitory agents for gram-positive bacteria. Phosphates act as a good buffering agent and neutralizes acids produced by lactose fermenters that otherwise would adversely affect the growth of the organism. Lactose negative, anaerogenic lactose-positive or late lactose fermenting *Enterobacteriaceae* are often missed by the standard Coli-aerogenes test. To overcome this problem, lactose is replaced by glucose in this medium. Phosphates form the buffering system of the medium. The cells damaged while drying or low pH are resuscitated in well-aerated Casein Soyabean Digest Broth (M011B) for 2 hours at 25°C prior to enrichment in EE Broth. The resuscitation procedure is recommended for dried foods (8), animal feeds (9) and semi-preserved foods (10). EE Broth is an enrichment broth and should be used in conjunction with Violet Red Bile Glucose Agar (M581B). A loopful of the enriched sample from EE Broth. is subcultured onto Violet Red Bile Glucose Agar (M581B) after an initial incubation at 30-35°C for 24 hours. Typical pink colonies from M581B are subcultured for biochemical confirmation by oxidase and fermentation reactions (4). Decimal dilutions of the food homogenate are used if the expected counts are high or else initial suspension is used. EE Broth, Mossel (M287B)

**Quality Control**

**Appearance**

Light yellow to greenish yellow homogeneous free flowing powder

**Colour and Clarity of prepared medium**
Emerald green coloured, clear solution without any precipitate

**Reaction**
P pH of 4.35% w/v aqueous solution at 25°C (after heating). p H : 7.2±0.2

**pH**
7.00-7.40

**Growth Promotion Test**
Growth Promotion is carried out in accordance with the harmonized method of BP. Cultural response was observed after an incubation at 30-35°C for specified time.

**Growth promoting properties**
Clearly visible 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 24 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 <=100 cfu (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**
M287B: 50-100

<table>
<thead>
<tr>
<th>Organism Inoculum (CFU)</th>
<th>Organism</th>
<th>Inoculum (CFU)</th>
<th>Growth</th>
<th>Acid</th>
<th>Incubation temperature</th>
<th>Incubation period</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Growth Promoting</strong></td>
<td></td>
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<tr>
<td><em>Escherichia coli</em> ATCC 8739 50 -100 luxuriant</td>
<td><em>Pseudomonas aeruginosa</em> ATCC 9027 50 -100 luxuriant</td>
<td>30 -35 °C</td>
<td>24 -48 hrs</td>
<td>positive reaction, yellow colour</td>
<td>positive reaction, yellow colour</td>
<td></td>
</tr>
<tr>
<td><em>Staphylococcus aureus</em> ATCC 6538 &gt;=10³ inhibited</td>
<td><em>Escherichia coli</em> ATCC 8739 50 -100 luxuriant</td>
<td>30 -35 °C</td>
<td>&gt;=48 hrs</td>
<td>positive reaction, yellow colour</td>
<td>positive reaction, yellow colour</td>
<td></td>
</tr>
<tr>
<td><strong>Inhibitory</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><em>Staphylococcus aureus</em> ATCC 6538 &gt;=10³ inhibited</td>
<td><em>Pseudomonas aeruginosa</em> ATCC 9027 50 -100 luxuriant</td>
<td>35 -37 °C</td>
<td>18 -48 hrs</td>
<td>positive reaction, yellow colour</td>
<td>positive reaction, yellow colour</td>
<td></td>
</tr>
<tr>
<td><strong>Test for Enterobacteriaceae</strong></td>
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</tr>
<tr>
<td><em>Escherichia coli NCTC 9002</em> 50 -100 luxuriant</td>
<td><em>Escherichia coli</em> ATCC 25922 50 -100 luxuriant</td>
<td>30 -35 °C</td>
<td>24 -48 hrs</td>
<td>Positive reaction, yellow colour</td>
<td>Positive reaction, yellow colour</td>
<td></td>
</tr>
<tr>
<td><em>Pseudomonas aeruginosa</em> ATCC 27853 50 -100 luxuriant</td>
<td><em>Enterobacter aerogenes</em> ATCC 14028 50 -100 luxuriant</td>
<td>30 -35 °C</td>
<td>24 -48 hrs</td>
<td>Positive reaction, yellow colour</td>
<td>Positive reaction, yellow colour</td>
<td></td>
</tr>
<tr>
<td><em>Proteus mirabilis</em> ATCC 25933 50 -100 luxuriant</td>
<td><em>Proteus mirabilis</em> ATCC 25933 50 -100 luxuriant</td>
<td>30 -35 °C</td>
<td>24 -48 hrs</td>
<td>Positive reaction, yellow colour</td>
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</tbody>
</table>

**Additional Microbiological testing**

Please refer disclaimer Overleaf.
### Salmonella Enteritidis ATCC 13076
- Growth: luxuriant
- Temperature: 30 - 35 °C
- Incubation: 24 - 48 hrs
- Reaction: Variable

### Shigella boydii ATCC 12030 50 - 100
- Growth: luxuriant
- Temperature: 30 - 35 °C
- Incubation: 24 - 48 hrs
- Reaction: Negative

### Staphylococcus aureus ATCC 25923
- Growth: >=10³ inhibited
- Temperature: 30 - 35 °C
- Incubation: >=48 hrs

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

## Reference

Revision : 1 / 2011