Razi's Medium (Semisolid Reinforced Clostridial Medium w/ Aspartate)

Razi's Medium (Semisolid Reinforced Clostridial Medium with Aspartate) is used for maintenance of Campylobacter cultures.

**Composition**

**Ingredients**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Gms / Litre</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast extract</td>
<td>3.000</td>
</tr>
<tr>
<td>Beef extract</td>
<td>10.000</td>
</tr>
<tr>
<td>Peptic digest of animal tissue</td>
<td>10.000</td>
</tr>
<tr>
<td>Starch, soluble</td>
<td>1.000</td>
</tr>
<tr>
<td>Dextrose</td>
<td>5.000</td>
</tr>
<tr>
<td>Cysteine hydrochloride</td>
<td>0.500</td>
</tr>
<tr>
<td>Sodium chloride</td>
<td>5.000</td>
</tr>
<tr>
<td>Sodium acetate</td>
<td>3.000</td>
</tr>
<tr>
<td>Potassium aspartate</td>
<td>2.000</td>
</tr>
<tr>
<td>Agar</td>
<td>0.500</td>
</tr>
<tr>
<td>Final pH (at 25°C)</td>
<td>6.8±0.2</td>
</tr>
</tbody>
</table>

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

**Directions**

Suspend 40 grams in 1000 ml distilled water. Heat to boiling to dissolve the medium completely. Distribute half full in screw capped tubes and sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes.

**Principle And Interpretation**

Campylobacter species are among the most important human bacterial enteric pathogens. The organism has a widespread reservoir in the animal kingdom.

Razi's Medium (1) is Semisolid Reinforced Clostridial Medium with Aspartate, which has been recommended by APHA for storage and maintenance of Campylobacter cultures (2).

Beef extract, peptic digest of animal tissue and potassium aspartate are sources of carbon and nitrogen. Dextrose is source of fermentable carbohydrates. Sodium chloride maintains osmotic equilibrium. Yeast extract provides nutritious factors required for growth of the culture.

**Quality Control**

**Appearance**

Cream to yellow homogeneous free flowing powder

**Colour and Clarity of prepared medium**

Light yellow coloured clear solution

**Reaction**

Reaction of 4.0% w/v aqueous solution at 25°C. pH : 6.8±0.2

**pH**

6.60-7.00

**Cultural Response**

M944: Cultural characteristics observed in aerobic/ microaerobic atmosphere after an incubation at 35-37°C for 18-48 hours .

**Organism**

Campylobacter coli ATCC luxuriant 33559
Campylobacter jejuni ATCC luxuriant
29428
Campylobacter laridis luxuriant
ATCC 35222

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

Reference