



## DRCM-Broth, dehydrated

Version:	07/2022
M&S item numbers:	4030 (25 x 20 ml) and 5160 (25 x 50 ml)
Profile:	Glass tubes and polycarbonate bottles
Appearance:	Granulate overlaid with paraffin wax
Storage:	Dark and dry at 4 – 12 °C
Shelf life:	6 months after production

### Description and application range

DRCM broth is used for detection and isolation of *Clostridium perfringens* according to DIN EN ISO 26461-1:1993 in water and other samples. The strictly anaerobic spore-forming *Clostridia* sp. are able to reduce sulfite to sulfide that forms iron sulfide, which makes the medium turn black. As other microorganisms can also produce sulfide, a pasteurization step is necessary to eliminate the vegetative cells and to prevent false positive results. For details please see the instruction for use. Resazurin is a redox indicator and used to monitor the anaerobic conditions in the medium. The medium is manufactured and quality tested in compliance with ISO 11133:2014 + Amd. 2:2020 standard.

### Typical composition

Meat extract	8.0 g/l
Enzymatic digest of casein	5.0 g/l
Meat peptone	5.0 g/l
Yeast extract	1.0 g/l
Dextrose	1.0 g/l
Starch	1.0 g/l
Sodium acetate	5.0 g/l
L-Cysteinium chloride	0.5 g/l
Sodium disulfite	0.5 g/l
Ammonium ferric citrate	0.5 g/l
Sodium resazurin	2.0 mg/l
Paraffin wax	

Final pH: 7.1 ± 0.2 at 25 °C

### Microbiological quality control

#### Bacterial contamination

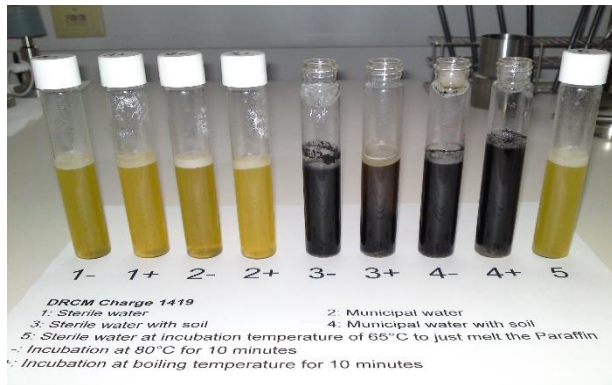
Incubation: anaerobically at room temperature for 3 days, specification: no growth



**Productivity** qualitative analysis

Incubation: anaerobically after pasteurization at  $37 \pm 1$  °C for  $24 \pm 2$  h

Microorganism	Test strain	Specification	Appearance
<i>Clostridium perfringens</i>	WDCM 00007	Medium turns black, formation of gas	Medium turns black, formation of gas
<i>Escherichia coli</i>	WDCM 00012	No color change, no gas	Yellow broth



Positive: Samples 3 and 4  
Negative: Samples 1, 2 and 5