

## Tryptone Soy Agar (NCM0020)

### Intended Use

Tryptone Soy Agar (TSA) is a general-purpose agar which will support the growth of a wide range of micro-organisms, and is not intended for use in the diagnosis of disease or other conditions in humans.

### Description

The medium can be used for phage typing, colicine typing and for testing the X and V factor requirements of *Haemophilus* spp.

### Typical Formulation

Tryptone	15.0 g/L
Soy Peptone	0.5 g/L
Sodium Chloride	5.0 g/L
Agar	12.0 g/L

Final pH: 7.2 ± 0.2 at 25°C

Formula may be adjusted and/or supplemented as required to meet performance specifications.

### Precaution

Refer to SDS

### Preparation

1. Suspend 37 grams of the medium in one liter of purified water.
2. Heat with frequent agitation to completely dissolve the medium if necessary.
3. Autoclave at 121°C for 15 minutes.
4. Cool to 45-50°C.

### Test Procedure

Surface plating. Time and temperature to suit organisms, usually aerobic.

### Quality Control Specifications

**Dehydrated Appearance:** Prepared medium is a clear, pale yellow colored gel.

### **Minimum QC:**

*Staphylococcus aureus* ATCC 6538

*Pseudomonas aeruginosa* ATCC 9027

*Bacillus subtilis* ATCC 6633

*Candida albicans* ATCC 10231

*Aspergillus brasiliensis* ATCC16404

### Results

Growth Characteristics		
Organism	Colony Size (mm)	Color
<i>Staphylococcus aureus</i>	1.0-1.5	White-Yellow
<i>Pseudomonas aeruginosa</i>	0.5-3.0	Grey-Green

# Technical Specification Sheet



## **Expiration**

Refer to expiration date stamped on the container. The dehydrated medium should be discarded if not free flowing or appearance has changed from the original color. Expiry applies to medium in its intact container when stored as directed.

## **Limitations of the Procedures**

Due to nutritional variation, some strains may be encountered that grow poorly or fail to grow on this medium.

## **Storage**

Store dehydrated culture media at 2-30°C away from direct sunlight. Once opened and recapped, place container in a low humidity environment at the same storage temperature. Protect from moisture and light by keeping container tightly closed.

## **References**

1. Blair, J.E. and Carr, M. (1953). The bacteriophage typing of staphylococci. Journal of Infectious Disease 93: 1-13. Examination of Dairy Products. A.P.H.A., New York.

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