

Rosenow Broth Cat. 2055

For searching and enumerating Clostridium and Bacillus thermophilus in canned food by MPN technique.

Practical information

Aplications Categories

Non selective enumeration Clostridium

Non selective enumeration Bacillus thermophilus

Industry: Food

Principles and uses

Rosenow Broth is an enriched liquid medium that has long been used in clinical microbiology laboratories for the culture of anaerobes.

Casein peptone, soy peptone and beef extract provide nitrogen, vitamins, minerals and amino acids essential for growth. Glucose is the fermentable carbohydrate providing carbon and energy. Sodium chloride supplies essential electrolytes for transport and osmotic balance. Acid fuchsin is a pH indicator.

The change of color, turbidity or/and gas formation are signs of microbial development.

Formula in g/L

Glucose	2	Basic fuchsine	0,5
Casein peptone	7,5	Beef extract	3
Sodium chloride	5	Soy peptone	2,5

Preparation

Suspend 20,5 grams of the medium in one liter of distilled water. Mix well and dissolve by heating with frequent agitation. Boil for one minute until complete dissolution. Dispense into appropriate containers and sterilize in autoclave at 121 °C for 15 minutes.

Instructions for use

Inoculate and incubate at a 37±2 °C, under anaerobic conditions, for 24-48 hours.

Quality control

Solubility	Appareance	Color of the dehydrated medium	Color of the prepared medium	Final pH (25°C)
w/o rests	Fine powder	Beige	Pink-reddish	7.2±0.2

Microbiological test

Incubation conditions: (37±2 °C / 24-48 h).

Microrganisms	Specification
Clostridium sporogenes ATCC 11437	Good growth
Clostridium perfringens ATCC 13124	Good growth

Storage

Temp. Min.:2 °C Temp. Max.:25 °C

Bibliography

Rosenow E C. The newer bacteriology of various infections as determined by special methods. J Am Med Ass 1914; 63: 903-8.