

## 78. CHOPPED MEAT MEDIUM

Ground beef (fat free)	500.0	g
Distilled water	1000.0	ml
NaOH 1 N	25.0	ml

Use lean beef or horse meat. Remove fat and connective tissue before grinding. Mix meat, water and NaOH, then boil for 15 min with stirring. Cool to room temperature, skim fat off surface, and filter, retaining both meat particles and filtrate. To the filtrate add water to a final volume of 1000 ml, and then add:

Casitone	30.0	g
Yeast extract	5.0	g
K <sub>2</sub> HPO <sub>4</sub>	5.0	g
Resazurin	1.0	mg

Boil, cool under nitrogen atmosphere, add 0.5 g/l cysteine and adjust pH to 7.0.

Dispense anoxically 7 ml medium into Hungate tubes containing meat particles (use 1 part meat particles to 4 or 5 parts fluid). Autoclave at 121°C for 30 min. For agar slants use 15 g agar per 1000.0 ml medium.

Alternatively, commercially available Cooked Meat Medium may be used (Oxoid CM 81; Merck 10928; Difco 0267-01-7). The medium should be supplemented with 5 g/l yeast extract, 5 g/l K<sub>2</sub>HPO<sub>4</sub>, 1 mg/l resazurin, and 0,5 g/l cysteine hydrochloride.

For DSM 5566 add to the autoclaved medium 1 g/l NaHCO<sub>3</sub> from a sterile, anoxic stock solution (5% w/v) prepared under 80% N<sub>2</sub> and 20% CO<sub>2</sub> gas mixture. Adjust final pH of medium to 7.2.