Eugon Broth (NCM0070)

Intended Use
Eugon Broth is a highly nutritious, general purpose medium used for the cultivation of a wide variety of Microorganisms and is not intended for use in the diagnosis of disease or other conditions in humans.

Description
Eugon Broth is prepared according to the formula defined by Vera. The formula name, Eugon Broth, was used to describe the luxuriant or eugonic growth of fastidious microorganisms. This medium can be used with or without enrichments or supplements for fastidious microorganisms, including *Neisseria meningitidis*.
Eugon Broth forms the base for the identification of many micro-organisms within the cosmetic industry, related reference methods include ISO 16212, ISO 21149, ISO 18415, ISO 18416, ISO 22718, ISO 21150 and ISO 22717.

Typical Formulation

Casein Peptone	7.5 g/L
Meat Peptone	7.5 g/L
Soy Peptone	5.0 g/L
Dextrose	5.5 g/L
Sodium Chloride	4.0 g/L
L-Cystine	0.7 g/L
Sodium Sulfite	0.2 g/L

Final pH: 7.0 ± 0.2 at 25°C
Formula may be adjusted and/or supplemented as required to meet performance specifications.

Precaution
Refer to SDS

Preparation
1. Dissolve 30.4 g of the medium in one liter of purified water.
2. Mix thoroughly.
3. Autoclave at 121°C for 15 minutes.

Test Procedure
Refer to appropriate references for specific procedures using Eugon Broth.

Quality Control Specifications
Dehydrated Appearance: Powder is homogeneous, free flowing, and light beige.

Prepared Appearance: Prepared medium is clear, amber, and may have a light precipitate.

Expected Cultural Response: Eugon Broth was inoculated with the organisms listed below and incubated at the appropriate atmosphere and temperature. Cultures were examined for growth at 18 – 96 hours.

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Microorganism	Approx. inoculum (CFU)	Expected Growth
Aspergillus brasiliensis ATCC®16404	Point inoculation	Growth
Candida albicans ATCC® 10231	10 – 100	Growth
Escherichia coli ATCC® 25922	10 – 100	Growth
Lactobacillus fermentum ATCC® 9388	10 – 100	Growth
Pseudomonas aeruginosa ATCC® 9027	10 – 100	Growth
Staphylococcus aureus ATCC® 25923	10 – 100	Growth
Streptococcus pyogenes ATCC® 19615	10 – 100	Growth

The organisms listed are the minimum that should be used for quality control testing.

Results

Refer to appropriate references for test results. Growth is indicated by turbidity as compared to an uninoculated control. If growth occurs, cultures should be examined by Gram-stain, sub-cultured to appropriate media, and further biochemical testing.

Expiration

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

Limitations of the Procedures

Due to nutritional variation, some strains may 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 the container in a low humidity environment at the same storage temperature. Protect from moisture and light by keeping container tightly closed.

References

1. Vera, H. D. 1947. The ability of peptones to support surface growth of lactobacilli. J. Bacteriol. 54:14.
2. MacFaddin, J. 1985. Media for isolation-cultivation-identification-maintenance of medical bacteria, Vol. 1. Williams & Wilkins, Baltimore, MD.
3. Cary, S. and D. Hunter. 1967. Isolation of bacteriophages active against *Neisseria meningitidis*. J. Virol. June 1:(3): 538-542.
4. Johnson, J. and S. Billington, V. Haring, J. Rood.1998. Complementation analysis of the *D. nodosus fimN*, *fimO, and fimP* genes in *Pseudomonas aeruginosa* and transcriptional analysis of the *fimNOP* gene region. Infect. Immu. Vol. 66 (1), Washington, D.C.

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