

Technical Data Sheet

Meat Liver Agar

Ordering number: 1.15045.0500

For the cultivation of anaerobic microorganisms.

Mode of Action

The nutrient basis of meat and liver tissue maintains an adequate degree of anaerobiosis in the culture medium and also provides a rich supply of nutrients. It thus ensures that even strict and fastidious anaerobes grow well. The sulfite present in the culture medium, is reduced to H₂S by some anaerobes (e.g. many Clostridium species); this is indicated by blackening due to the presence of iron salt.

Typical Composition (g/L)

Meat Liver Agar	
Meat-liver base	20.0
D(+)glucose	0.75
Starch	0.75
Sodium sulfite	1.2
Ammonium iron(III) citrate	0.5
Agar-agar**	11.0

**Agar-agar is equivalent to other different terms of agar.

Preparation

Suspend 34,0 g in 1 litre of demineralised water and autoclave (15 min at 121 °C).

pH: 7.6 ± 0.2 at 25°C.

The plates are clear and yellowish-brown.

Experimental Procedure and Evaluation

The culture medium can be dispensed into tubes or poured into plates. Inoculation can be performed by the pour plate method or by surface spreading. Inoculated plates must be incubated in an anaerobic environment established by e.g. Anaerocult® A, Anaerocult® A mini or Anaerocult® P.

Incubation temperature and period: as optimal as possible (up to 48 hours at 35°C aerobically). H₂S-positive anaerobes grow as black colonies.

Storage

Store at +15 °C to +25 °C, dry and tightly closed. Do not use clumped or discolored medium. Protect from UV light (including sun light). For *in vitro* use only.

Quality Control

Control strains	Growth 48 h, 35°C, aerobic	Blackening:
Clostridium perfringens ATCC 10543	Good to very good	+
Clostridium tetani ATCC 19406	Good to very good	±
Escherichia coli ATCC 25922 (WDCM 00013)	Good to very good	
Proteus mirabilis ATCC 14153	Good to very good	
Bacteroides vulgatus ATCC 8482	Fair to very good	

Please refer to the actual batch related Certificate of Analysis.



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Ordering Information

Product	Cat. No.	Pack size
Meat Liver Agar	1.15045 .0500	500 g
Anaerobic jar	1.16387.0001	1 ea
Anaeroclip®	1.14226.0001	1 x 25
Anaerocult® A	1.13829.0001	1 x 10
Anaerocult® A mini	1.01611.0001	1 x 25
Anaerocult® P	1.13807.0001	1 x 25
Anaerotest®	1.15112.0001	1 x 50
Plate basket	1.07040.0001	1 ea

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