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OXOID QUALITY ASSURANCE PRODUCT SPECIFICATION		
CROSSLEY MILK MEDIUM CM0213		

CROSSLEY MILK MEDIUM

CM0213

Typical Formula*

Skim milk powder	grams per litre	100.0
Peptone		10.0
Bromocresol purple		0.1

* adjusted as required to meet performance standards

Directions

Cream 110g of the powder with a little distilled water and gradually dilute to 1 litre with continuous mixing. Mix well and distribute into final containers in 10ml quantities. Sterilize by autoclaving at 121°C for 5 minutes.

Physical Characteristics

Pale straw to green, free-flowing powder
 Colour on reconstitution – pale blue
 Moisture level - less than or equal to 7%
 pH 6.8 ± 0.2 at 25°C
 Clarity - opaque

Thermophiles and mesophiles shall be absent after incubation at 55°C and 37°C for 3 days.

Microbiological Tests Using Optimum Inoculum Dilution

Reactions after incubation at 37°C for 3-4 days

Inoculate 10ml volumes of medium

<i>Clostridium sporogenes</i> ATCC®19404	Neutral or alkaline pH (purple colour), gas production, soft curd followed by rapid digestion of casein, often to a clear brown liquid, formation of black sediment, accompanied by typical foul odour.
<i>Clostridium sphenoides</i> ATCC®19403	Slight acidity (pale yellow colour), formation of soft curd and whey. Slight gas production.
<i>Clostridium perfringens</i> ATCC®13124	Acid, formation of 'stormy clot'.
<i>Bacillus subtilis</i> ATCC®6633	Strong alkaline pH, with peptonisation commencing at

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the surface and spreading downwards. Digestion not complete, no blackening, no odour and no gas production.

Bacillus cereus ATCC®10876

Acid and clot, or slightly acid only. Peptonisation in some cases.

Pseudomonas aeruginosa ATCC®27853

Peptonisation of casein is seen whereby a distinct top layer is formed that exhibits a clearer solution when compared to the lower layer.

Alcaligenes faecalis ATCC®19018

No colour change or alkaline reaction (blue colour)

Salmonella typhimurium ATCC®14028

Alkaline reaction (either green/blue or blue colour)

Additional challenging strains are employed.

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Revision History

Section / Step	Description of Change	Reason for Change	Reference
Entire Document	Update to new document format and correction of typographical/minor errors.	Change control	BT-CC-1842
Physical characteristics	Colour of powder from green to pale straw to green powder	Change control	BT-CC-2295