

For the isolation and identification of *Cronobacter sakazakii*

## HiCrome™ Cronobacter Isolation Agar (CCI Agar)

Recommended for the isolation and identification of *Cronobacter sakazakii* from food products. The composition and performance of this media are as per specifications laid down in in ISO /TS 22964: 2017

M2062I

### Performance and Evaluation

Performance of the medium is expected when used as per the direction on the label within the recommended temperature.

### Quality Control

- Appearance of Powder** : Cream to yellow to pink homogeneous free flowing powder.
- Gelling** : Firm, comparable with 1.5% Agar gel
- Colour and Clarity** : Yellow coloured, clear to slightly opalescent gel forms in Petri plates
- Reaction** : Reaction of 3.24% w/v aqueous solution at 25°C. pH : 7.3±0.2
- Cultural Response** : Cultural characteristics observed after an incubation at 41.5±1°C for 24±2 hours.

Organism (ATCC)	Inoculum (CFU)	Growth	Recovery	Colour of colony
# <i>Cronobacter sakazakii</i> (29544) (00214*)	50-100	good-luxuriant	>=50%	blue-green
<i>Cronobacter muytjensii</i> (51329) (00213*)	50-100	good-luxuriant	>=50%	blue-green
<i>Enterobacter cloacae</i> (13047) (00083*)	50-100	good-luxuriant	>=50%	colourless without green or blue green colour
<i>Staphylococcus aureus subsp aureus</i> (25923) (00034*)	>=10 <sup>3</sup>	inhibited	0%	
<i>Staphylococcus aureus subsp aureus</i> (6538) (00032*)	>=10 <sup>3</sup>	inhibited	0%	

Key: \* Corresponding WDCM numbers  
#: Formerly known as *Enterobacter sakazakii*

### Storage and Shelf-life

Store between 2-8°C in a tightly closed container and the prepared medium at 2-8°C. Use before expiry date on the label. On opening, product should be properly stored dry, after tightly capping the bottle in order to prevent lump formation due to the hygroscopic nature of the product. Improper storage of the product may lead to lump formation. Store in dry ventilated area protected from extremes of temperature and sources of ignition Seal the container tightly after use. Use before expiry date on the label.

Product performance is best if used within stated expiry period.

### Disposal

User must ensure safe disposal by autoclaving and/or incineration of used or unusable preparations of this product. Follow established laboratory procedures in disposing of infectious materials and material that comes into contact with sample must be decontaminated and disposed of in accordance with current laboratory techniques (4, 5).

### References

- Muytjens H. L., Zanen H. C., Sonderkamp H. J. et al, J. Clin Microbiol 18:115-120, 1983.
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- Salinger Y., and Tortorello M.L. Fifth (Ed.), 2001, Compendium of Methods for the Microbiological Examination of Foods, 5th Ed., American Public Health Association, Washington, D.C.
- Isenberg, H.D. Clinical Microbiology Procedures Handbook. 2nd Edition.
- Jorgensen, J.H., Pfaller, M.A., Carroll, K.C., Funke, G., Landry, M.L., Richter, S.S and Warnock., D.W. (2015) Manual of Clinical Microbiology, 11th Edition. Vol. 1.