

**Formula \* in g/L**

Yeast extract.....	3,000
Dextrose.....	1,000
Bromcresol purple.....	0,015
L-Lysine.....	5,000

Final pH 6,8 ±0,2 at 25 °C

\* Adjusted and /or supplemented as required to meet performance criteria

**Directions**

Dissolve 9 g of powder in 1 L of distilled water. Distribute into thin tubes in volumes of 2 or 5 mL per tube. Sterilize in the autoclave at 121°C for 10 minutes.

**Description**

The capacity to decarboxylate some amino acids has been widely employed in the classification of Enterobacteriaceae. Taylor's formulation, including lysine, has been recently included in several standards for the identification of *Salmonella*. This modification shows an improved performance, in comparison to Falkow's formulation.

**Technique**

It is advisable to use a vaseline seal to avoid spontaneous oxidation. The use of glucose in anaerobic conditions produces an acidification of the medium; causing the indicator to turn yellow.

If the organism can decarboxylase the amino acid alkaline bioproducts will be formed turning the medium grey and finally violet. The observations of these biochemical tests are performed after an incubation period of 24 hours at 37°C.

**Quality control**

**Incubation temperature:** 35°C ±2,0

**Incubation time:** 24-48 h

**Inoculum:** 10<sup>3</sup>-10<sup>4</sup> CFU (specificity).

**Microorganism**
**Growth**
**Remarks**

<i>Escherichia coli</i> ATCC® 25922	Good	L-Lys (V) variable reaction
<i>Shigella flexneri</i> ATCC® 12022	Good	L-Lys (-) Yellow medium
<i>Proteus hauseri</i> ATCC® 13315	Good	L-Lys (-) Yellow medium
<i>Salmonella typhimurium</i> ATCC® 14028	Good	L-Lys (+) Purple medium

**References**

- DOWNES, F.P. & K. ITO (2001) Compendium of methods for the microbiological examination of foods. APHA. Washington.
- FIL-IDF Standard 93 (2001) Detection of *Salmonella* spp.
- ISO Standard 6579-1 (2017) Microbiology of food chain - Horizontal method for the detection, enumeration and serotyping of *Salmonella* - Part 1 : Detection of *Salmonella* spp. · ISO 21567 Standard (2004) Food and feeding stuffs - Horizontal method for the detection of *Shigella* spp.
- ISO/TS 22964 (2006) Milk and milk products.- Detection of *Enterobacter sakazakii*.
- TAYLOR, W. I. (1961) Isolation of *Salmonellae* from Food Supplies. V. Determination of the Method of Choice for Enumeration of *Salmonella*. Appl. Microbiol. 9:487-490.

**Storage**

For laboratory use only. Keep tightly closed, away from bright light, in a cool dry place (+4 °C to 30 °C).