## PRODUCT INFORMATION





# Lysine Iron Agar Cat. No. L12-113

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#### DESCRIPTION

Lysine Iron Agar is used for differentiating microorganisms based on lysine decarboxylation/deamination and the production of hydrogen sulfide. Edwards and Fife developed Lysine Iron Agar to detect *Salmonella arizonae*. Since *Salmonella arizonae* ferments lactose rapidly, it was found that hydrogen sulfide production on Triple Sugar Iron agar was suppressed. By eliminating lactose and using lysine, this medium differentiates enteric bacilli based on their ability to decarboxylate or deaminate lysine.

## **PREPARATION**

Mix 33 grams of the medium in one liter of purified water until evenly dispersed. Heat with repeated stirring and boil for one minute to dissolve completely. Distribute and autoclave at 121°C for 15 minutes.

## 

 L-Lysine, HCI
 10.0g

 Bromcresol Purple
 0.02g

 Dextrose
 1.0g

 Sodium Thiosulfate
 0.04g

 Ferric Ammonium Citrate
 0.5g

 Agar
 13.5g

#### Final pH: 6.7 ± 0.2 at 25°C

\* Grams per liter may be adjusted or formula supplemented to obtain desired performance.

## QUALITY CONTROL SPECIFICATIONS

- 1. The powder is homogeneous, free flowing and greyish beige.
- 2. Visually the prepared medium is clear to slightly hazy and red-purple.
- Expected cultural response after 18-48 hours at 35°C.

Microorganisms:	Lysine Decarboxylation (Butt)	Lysine Deamination (Slant)	H <sup>2</sup> S
Citrobacter freundii ATCC® 8090	-Yellow	-Purple	+
Escherichia coli ATCC® 25922	+Purple	-Purple	-
Proteus mirabilis ATCC® 12453	-Yellow	+Red	_
Salmonella typhimurium ATCC® 14028	+Purple	-Purple	+

## **STORAGE**

Store the sealed bottle containing the dehydrated medium at 2 to 30°C. Once opened and recapped, place the container in a low humidity environment at the same storage temperature. Protect it from moisture and light. The dehydrated medium should be discarded if it is not free flowing or if the color has changed from the original color.