MRS AGAR

INTENDED USE

Remel MRS Agar (Man, Rogosa, Sharpe) is a solid medium recommended for use in qualitative procedures for isolation of Lactobacillus species and gram-positive cocci.

SUMMARY AND EXPLANATION

Tomato Juice Agar was developed in the 1950s to isolate Lactobacillus from food products. Rogosa et al. formulated a medium for recovery of lactobacilli from oral and fecal specimens; however, it was inadequate for isolation of certain Lactobacillus spp. from dairy products. 1960, De Man, Rogosa, and Sharpe modified the Rogosa formulation by eliminating tomato juice and created a medium which supported the growth of slower-growing lactobacilli.² Recently MRS Agar has been used in the clinical laboratory to differentiate certain strains of grampositive cocci and lactobacilli.3

PRINCIPLE

Gelatin peptone and beef extract provide essential nutrients and amino acids necessary for bacterial growth. Yeast extract is a growth enhancer and dextrose provides an energy source. Dipotassium phosphate supplies essential electrolytes and maintains osmotic equilibrium. Polysorbate 80 supplies fatty acids required for the metabolism of lactobacilli. Ammonium citrate and sodium acetate inhibit the growth of commensal microbial flora, gram-negative bacilli, and fungi, and improve the growth of lactobacilli.

REAGENTS (CLASSICAL FORMULA)*

Dextrose	g	Dipotassium Phosphate	2.0 g
Beef Extract10.0	g	Polysorbate 80	
Gelatin Peptone10.0	g	Magnesium Sulfate	Ͻ.1 g
Sodium Acetate5.0	g	Manganese Sulfate0.	
Yeast Extract5.0	g	Agar15	5.0 g
Ammonium Citrate	g	Demineralized Water1000	0.0 ml

pH 6.2 ± 0.2 @ 25°C

PREPARATION OF DEHYDRATED CULTURE MEDIUM

- Suspend 62 a of medium in 1000 ml of demineralized water.
- Heat to boiling with agitation to completely dissolve.
- Sterilize by autoclaving at 121°C for 15 minutes or following established laboratory procedures.
- Dispense into appropriate containers.

PROCEDURE

- Consult current editions of appropriate references for the recommended procedure for sample preparation, inoculation, and testing.^{7,8}
- 2. To cultivate gram-positive cocci such as Leuconostoc or Pediococcus and to grow Lactobacillus, inoculate sample aliquot onto MRS Agar and streak for isolation.
- Alternatively, Lactobacillus species may be cultured by pouring cooled MRS Agar over a homogenized aliquot of sample, at an appropriate dilution, into a sterile petri dish; mix thoroughly.
- Incubate anaerobically or in 5-10% CO₂ for 3-5 days at 33-37°C. Incubation conditions may vary if psychrophilic, mesophilic, or thermophilic bacteria are being cultured.
- Examine the plate for growth. Definitive identification of Lactobacillus and certain gram-positive cocci requires additional biochemical tests. Consult appropriate references for further instructions.

QUALITY CONTROL

All lot numbers of MRS Agar have been tested using the following quality control organisms and have been found to be acceptable. Testing of control organisms should be performed in accordance with established laboratory quality control procedures. If aberrant quality control results are noted, patient results should not be reported.

CONTROL INCUBATION **RESULTS** Lactobacillus johnsonii ATCC® 33200 Anaerobic, up to 72 h @ 33-37°C Growth

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Refer to the front of Remel Technical Manual of Microbiological Media for General Information regarding precautions, product storage and deterioration, specimen collection, storage and transportation, materials required, quality control, and limitations.

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^{*}Adjusted as required to meet performance standards.