Product Specification

Product Name:	Triple Sugar Iron (TSI) Agar
Product Code:	SG7258 / SG7259

PRODUCT DESCRIPTION:

Triple Sugar Iron (TSI) Agar is used for the identification of Salmonella and other Enterobacteriaceae. This product is available in both dehydrated and granulated form.

Use:
Stir to suspend 64.6 g of dehydrated/granulated medium in 1L distilled H_2O. Mix well with heat with frequent agitation. Boil for one minute. Autoclave at 121°C for 15 minutes. Allow to cool (40– 45°C) before making additions, such as antibiotics (if desired), before dispensing into tubes. Cool the tubes in a slanted position to form slants with deep butts. For laboratory use only.

Components:
Beef Extract – 3.0g/L
Yeast extract – 3.0g/L
Peptone – 20.0g/L
Sodium Chloride – 5.0g/L
Lactose – 10.0g/L
Sucrose – 10.0g/L
Glucose – 1.0g/L
Iron (III) citrate – 0.3g/L
Sodium Thiosulfate – 0.3g/L
Phenol red – 0.024g/L
Agar – 12.0g/L

Item	Description
Physical and Chemical Tests	
Appearance (dry):	Reddish Powder / Granules
pH (@25°C):	7.4 ± 0.2
Microbiological Tests	**Quality Control Results**
***Escherichia coli* (ATCC 25922)**	Good growth, A/A ratio; produces gas; does not produce hydrogen sulfide
***Salmonella enteritidis* (CMCC(B)50335)**	Good growth, K/A ratio; gas production; hydrogen sulfide production
***Shigella flexneri* (CMCC(B)51572)**	Good growth, K/A ratio; no gas production; no hydrogen sulfide production
***Pseudomonas aeruginosa* (ATCC 27853)**	Good growth, K/K ratio; no gas production; no hydrogen sulfide

*** A indicates acid production, which turns the culture medium yellow. K indicates alkali production, which turns the culture medium red. The microbiological test results were obtained from type cultures after incubation at a temperature of 36 ± 1°C and observed after 24 hours.**

Storage: Store in a dry and dark place at room temperature. Tighten the cap immediately after use.