



## PRODUCT INFORMATION

Chocolate agar is recommended for the isolation and cultivation of fastidious microorganisms, specifically *Neisseria* and *Haemophilus* species.

# CHOCOLATE AGAR

## Material 5012

### PHYSICAL CHARACTERISTICS:

Appearance: Prepared medium is opaque and medium to dark reddish-brown to brown

pH: 7.0 - 7.4 @25°C

### GROWTH RECOVERY:

Test Organisms	Expected Results
<i>Haemophilus influenzae</i> ATCC® 10211	Good growth; Gray-white to colorless colonies
<i>Neisseria gonorrhoeae</i> ATCC® 43069	Good growth; Gray-white to colorless colonies
<i>Neisseria meningitidis</i> ATCC® 13090	Good growth; Blue-gray colonies
<i>Streptococcus pneumoniae</i> ATCC® 6305	Good growth; Gray to green colonies

### STORAGE AND HANDLING INSTRUCTIONS:

Store sealed sleeves inverted at 2-8°C upon receipt. Do not heat or freeze and minimize exposure to light. Plates should be warmed to room temperature prior to use - not to exceed 30°C. Product storage is 122 days (4 months) from date of manufacture. Reference our *Prepared Media Storage and Handling* document for additional information.

### FORMULA\* (per Liter):

Casein Digest Peptone .....	7.5g
Peptic Digest of Animal Tissue ..	7.5g
Sodium Chloride.....	5.0g
Corn Starch .....	1.0g
Monopotassium Phosphate .....	1.0g
Dipotassium Phosphate .....	4.0g
Agar.....	10.0g
Growth Factors .....	0.5g
Sheep Blood, Defibrinated .....	5%

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

## S<sup>2</sup> Media

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