Isolation of Salmonella agona (4, 12: f, g, 5:-) from Commercial Frozen Boiled Clam meat

Salmonella agona (4,12: f, g, 5:-) was isolated from a commercial frozen sample of boiled clam meat Villorita cyprinoides Var. cochinensis processed in a factory at Cochin. The method suggested by AOAC (1975) was followed for the detection of Salmonella. Three strains isolated from the sample were sent to the National Salmonella and Escherichia Centre at Kasauli and were identified as S. agona. In India, this serotype has been isolated only once before and that was from a human source (Personel communication from the National Salmonella Centre). The chances of association of this serotype in human salmonellosis is thus evident. This serotype is one of the most frequently isolated serotypes in the U.S. from cases of salmonellosis (Anon, 1981; 1983).

The biochemical properties of S. agona were similar to that of typical Salmonella (Table 1).

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Table 1. Morphological, biochemical and serological characteristics of S. agona

Morphology : Gram-negative short rods, motile, no

spores Biochemical characteristics:

Reaction on triple sugar : Acid butt, alkaline slant, gas and

iron agar slants hydrogen sulphide produced

Reaction on lysine iron agar slants : Purple colour throughout; H2S present

Indole production: AbsentUrease production: AbsentFermentation of lactose: NegativeFermentation of sucrose: NegativeFermentation of salicin: Negative

Fermentation of dulcitol : Acid and gas produced

Serological pattern : 4, 12: f, g, 5:-

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