

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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References

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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 iron agar slants	:	Acid butt, alkaline slant, gas and hydrogen sulphide produced
Reaction on lysine iron agar slants	:	Purple colour throughout; H ₂ S present
Indole production	:	Absent
Urease production	:	Absent
Fermentation of lactose	:	Negative
Fermentation of sucrose	:	Negative
Fermentation of salicin	:	Negative
Fermentation of dulcitol	:	Acid and gas produced
Serological pattern	:	4, 12: f, g, 5:-

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