## BIOMARK Laboratories-INDIA www.biomarklabs.com TECHNICAL SHEET

Formula       gms/lit.         Casein enzymic hydrolysate       10.00         Yeast extract       1.50         Dextrose       10.00         Sodium chloride       5.00         Bromo cresol purple       0.015         Agar       15.00         Final pH (at 25°C) :       7.0 ± 0.2         Directions :       Suspend 41.52 gms. in 1000ml. distilled water. Boil to dissolve the medium completely. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes.         Principle :       Casein enzymic hydrolysate and yeast extract provide nitrogenous compounds, vitamin B complex and other growth nutrients. Dextrose is the fermentable carbohydrate and bromo cresol purple acts as the pH indicator, with colour change from purple to yellow. Sodium chloride maintains osmotic equilibrium. Agar is the solidifying agent.         QC Tests - (1)Dehydrated Medium       Purplish cream to yellow         Appearance :       Homogeneous Free Flowing powder         (III)Rehydrated medium       Purple         Cloour :       Purple         Clarity (post autoclaving/heating) :       7.0 ± 0.2         Colour (post autoclaving/heating) :       Purple         Clarity (post autoclaving/heating) :       Clear to slightly opalescent         (III)Rehydrated medium       Enterobacter aerogenes (13048)       Luxuriant         Enterobacter aerogenes (13048)       Luxuriant	B064 TRYPTONE YEAST EXTRACT AGAR W/ BCP								
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Storage : Dehydrated medium- below 30°C Prepared medium- Between 2 to 8°C.									
Packing: 500 gm. bottle									
	Packing :	500 gm. bottle							
Product profile:ReconstitutionQuantity on Preparation (500g)pH (25°C)SupplementSterilization	Product profile:				рH	(25°C)	Supplement		
<b>B064</b> 41.52g/l 12.042L 7.0 ± 0.2 NIL 121°C /15 min.	B064				7.0	± 0.2	NIL	121ºC /15 min.	

## Disclaimer:

User must ensure suitability of the product(s) in their application prior to use. Products conform solely to the information contained in this and other related BIOMARKLABORATORIES publications.

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